

DETTERA

RESTAURANT  WINE BAR

STARTERS

ARUGULA SALAD Cherry Tomato, Cucumber, Shaved Pecorino, Red Wine Vinaigrette 10

HEARTH ROASTED RUBY BEETS Black Mission Figs, Local Goats Cheese, Pistachio, Olive Oil, Aged Balsamic 11

LOCAL ROMAINE Brioche Croutons, Parmesan Cheese, Lemon Garlic Vinaigrette 10

BUFFALO MILK BURRATA Strawberries, Basil, Grilled Bread, Strawberry Vinegar Reduction 11

ARANCINI Crispy Saffron Risotto Fritters, Roasted Garlic Aioli, Baby Greens 10

ASPARAGUS SOUP Poached Shrimp, Asparagus Tips, Crispy Prosciutto 10

DETTERA'S HOUSE OYSTERS Wellfleet Oysters, Kaffir Lime Granita 16

GRILLED BABY SPANISH OCTOPUS Artichoke Hearts, Garlic Confit, Pickled Shallots, Charred Lettuce Sauce 15

CALAMARI INZIMANO Day Boat Squid, Braised Local Greens, San Marzano Tomato, Chic Peas 12

TUNA TARTARE Soft Poached Egg, Pickled Fennel, Truffle Vinaigrette 17

ARTISANAL CHEESE

Garnished with house made jams, mustards, pickles and bread
14-18-22

BUCHERON Soft Ripened, Tangy, Sharp, Earthy, Goat's Milk, Wisconsin

HUMBOLDT FOG Soft Ripened, Herbaceous, Floral, Citrusy, Goat's Milk, Humboldt County, California

JASPER HILL FARM WILLOUGHBY Earthy, Succulent, Buttery, Floral, Cow's Milk, Vermont

MORBIER* Semi-soft, Supple, Strong, Fruity, Grassy, Raw Cow's Milk, France

BIRCHRUN BLUE Semi-soft, Mild, Sweet, Peppery, Delicate, Raw Cow's Milk Chester Springs, PA

PECORINO BOSCHETTO TRUFFETTO Semi-soft, Earthy, Pungent, Sheep's Milk, Tuscany

CABOT CLOTH BOUND CHEDDAR Crumbly, Fruity, Nutty, Cow's Milk, Vermont

WOOD FIRED PIZZA

CLASSIC MARGHERITA Raw Sauce, Fresh Mozzarella, Olive Oil, Basil 14

KENNETT SQUARE MUSHROOM Roasted Mushrooms, Red Onion, Herb Ricotta, Balsamic 15

SUMMER SQUASH Roasted Squash, Burrata, Basil Pesto, Caramelized Onions, Parmesan 15

PROSCIUTTO DI PARMA Fior Di Late, San Marzano Tomato, Baby Arugula, Prosciutto, EVOO 17

FIG AND ARUGULA Fig and Mascarpone Spread, Baby Arugula, Black Mission Figs, Shaved Shallots, Balsamic Vinegar 16
Prosciutto 4

ITALIAN SAUSAGE House Made Sausage, Shishito Peppers, Hearth Roasted Tomato, Fresh Mozzarella 16

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses. Alert your server of any special dietary needs. 20% gratuity will be added to parties of 6 or more.

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HOUSE MADE PASTA

SPAGHETTI ALLA CARBONARA Pancetta, Egg Yolk, Black Pepper, Parmesan 12/24

BLUE CRAB SACCHETTI Hand Make Blue Crab Stuffed Pasta Purses, Peas, Fennel, Tomato Crema 14/28

HAND CUT PAPPARDELLE Sautéed Rock Shrimp, Herb Pesto, Lemon Zest 14/28

POTATO GNOCCHI Local Ramps, Fava Beans, Hen of The Woods Mushrooms, Parmesan 13/26

SUMMER SQUASH RAVIOLI Zucchini, Caramelized Onions, Ricotta, Garden Herbs, Sage Brown Butter 12/24

SUMMER CORN RICOTTA CAVATELLI White Corn, Summer Truffle, Goats Cheese 13/26

ENTREES

SAUTÉED BRONZINO Forbidden Black Rice, Grilled Ramps, White Asparagus, Radishes, Saffron Emulsion 28

GRILLED SCOTTISH SALMON Summer Corn, Little Potatoes, Shishito Peppers Corn Emulsion 26

FISH DU JOUR Changes with the season Market Price

WOOD OVEN ROASTED SUMMER SQUASH Melted Fennel, Confit Tomato, Fairytail Eggplant, Yellow Tomato Emulsion 21

ROASTED ALL NATURAL CHICKEN Grilled Romaine, Beech Mushrooms, Bloody Butcher Grits, Shishito Peppers, Smoked Chicken jus 27

MAGRET DUCK BREAST AND LEG CONFIT Sunchokes, Spring Onion, Peas, Blackberry, Duck jus 29

GRILLED HANGER STEAK New Potatoes, Baby Kale, Spring Onion Soubise, Beef Jus 29

GRILLED 12OZ NEW YORK STRIP STEAK Herb Roasted Fingerling Potatoes, Asparagus, Tomato and Onion Fondue 42

ROASTED RACK OF LAMB Fennel and Onion Compote, Summer Spinach, Lemon Garlic Jus 36

THE BURGER Grilled Sirloin, Sunny Side Up Egg, Crispy Shallots, Special Sauce 17

SIDES TO SHARE

MEXICAN STREET CORN 7

WOOD OVEN ROASTED SHISHITO PEPPERS 8

CHARRED CAULIFLOWER AND HEIRLOOM CARROTS WITH CURRY 8

HERB ROASTED FINGERLING POTATOES 7

ROASTED LOCAL MUSHROOMS 7

WILTED SWISS CHARD WITH BACON AND PARM 7

SAUTÉED LOCAL ASPARAGUS 7

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