

DETTERA

RESTAURANT  WINE BAR

STARTERS AND SALADS

WHITE GAZPACHO Rock Shrimp, Sweet Italian Peppers, Cucumber 10

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

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

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

FARMER TIM'S BABY ARUGULA Cherry Tomato, Cucumber, Shaved Pecorino, Red Wine Vinaigrette 10

HEARTH ROASTED RUBY BEETS Black Mission Figs, Local Goats Cheese, Pistachio, Olive Oil, Fig Vinegar 11

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

MAPLEBROOK FARM BURRATA Local Tomatoes, Grilled Bread, Aged Balsamic Vinegar 11

ADD TO ANY SALAD

Grilled Chicken \$7

Grilled Salmon \$9

Sautéed Rock Shrimp \$9

LOCAL BABY GREENS Summer Beans, Baby Carrots,

SANDWICHES AND ENTREES

THE BURGER Grilled Sirloin, Sunny Side Up Egg, Morbier Cheese, Crispy Shallots, Special Sauce 16

LOBSTER ROLL Poached Maine Lobster, Celery, Buttered Bun 16

B.L.T House Smoked Thick Cut Bacon, Heirloom Tomatoes, Romaine Lettuce, Mayo, Rustic Bread 12

CHEF'S SANDWICH BOARD Chef's Daily Inspiration Market Price

GRILLED CHICKEN PANINI Chabata Bun, Gruyere Cheese, Oven Dried Tomato, Avocado, Arugula, 13

CRISPY SALMON CAKES Local Baby Greens, Avocado, Cherry Tomatoes, Grilled Corn Relish, Spicy Remoulade 15

HEARTH ROASTED CAULIFLOWER BOWL Curry Spiced Cauliflower, Hummus, Black Rice, Shishito Peppers, Roasted Garlic Sauce, Warm Flat Bread 15

RAMEN BOWL Noodles, Savory Broth, Tender Chicken, Soft Boiled Egg, Scallions, Shiitake Mushrooms 15

RICOTTA CAVATELLI Local Corn, Summer Truffle, Goats Cheese 13

WOOD FIRED PIZZA

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

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

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

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

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

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. \$2.00 will be added to all split plates