

DETTERA

RESTAURANT *o/w* WINE BAR

Shareable

CRISPY CALAMARI

Crispy Cornmeal Crusted Day Boat Squid, Fresno Chilis, Chili Lime Aioli 15

SWEET AND SOUR CRISPY BRUSSELS SPROUTS

12

SHEEP'S MILK RICOTTA

Fresh Sheep's Milk Ricotta, Orange Blossom Honey, Grilled Sourdough 15

WOOD OVEN ROASTED BABY OCTOPUS

Stewed Navy Beans, Roasted Shishitos, Lemon and Mint Pesto 19

GRILLED LAMB CHOPS

Charred Asparagus, Spring Onion, Chimmichuri 25

Cheese

DOMESTIC AND IMPORTED CHEESE

Garnished with Pickles, Fennel Mostarda, Whole Grain Mustard and Crostini 3 for 14, 4 for 19 and 5 for 24

CAMEMBERT *

Cow's Milk, Earthy, Nutty, Fruit Forward, Normandy, France

HUMBOLDT FOG

Goat's Cheese, Floral, Herbaceous and Creamy, California

BRILLAT SAVARIN

Triple Creme Cow's Milk, Rich and Buttery, Burgundy France

PECORINO BOSCHETTO TARTUFO

Sheep's Milk, Sweet, Mild and Aromatic, Tuscany Italy

MORBIER*

Cow's Milk Pungent and Elegant, Morbier, France

MOODY BLUE

Cow's Milk, Creamy and Smokey, Wisconsin

CABOT CLOTHBOUND CHEDDAR

Cow's Milk, "Kick Ass Cheddar" Vermont

Wood Oven Pizza

MARGHERITA

Buffalo Milk Mozzarella, San Marzano Tomatoes, Basil 17

KENNETT SQUARE MUSHROOM

Local Mushrooms, Herbed Ricotta, Pickled Red Onion, Shaved Parmesan, Aged Balsamic 19

FIG AND ARUGULA

Black Mission Figs, Mascarpone and Gruyere Cheese, Baby Arugula 20 add Prosciutto 4

SPRING FLING

Roasted Spring Vegetables, Herbed Ricotta, Roasted Garlic, Fresh Mozzarella 17

SIDES

ROASTED MARBLE POTATOES

10

CHARRED SHISHITO PEPPERS

\$10

SAUTEED ASPARAGUS

10

Consumer Advisory: Consumption of raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness. 20% gratuity will be added to parties of 6 or more.

Starters

CLASSIC CAESAR SALAD

Hard Boiled Egg, Pickled Red Onion, Sourdough Croutons, Shaved Parmesan 13

DETTERA'S HOUSE SALAD

Baby Greens, Shaved Asparagus, Cucumber, Radishes, Avocado Green Goddess Vinaigrette 13

BABY SPINACH SALAD

Strawberries, Shaved Goats Cheese, Candied Walnuts, Balsamic Vinaigrette 12

HEARTH ROASTED RUBY BEETS

Cumin Spiced Greek Yogurt, Toasted Pine Nuts, Sumac, Pomegranate Seeds 13

WELLFLEET OYSTERS

Market Fresh Oysters Topped With Our Signature Kafir Lime Granita 21

YELLOWFIN TUNA TARTARE

Avocado, Basil, Shaved Radishes, Basil, Soy Sauce, Crispy Wontons 21

MUSHROOM TOAST

Local Mushrooms, Buffalo Milk Burrata, Black Truffle Aioli 14

House Made Pasta

MAFALDINE WITH VEAL RAGOUT

Milk Fed Veal, Local Ramps, Asparagus, Parma Rosa 15/30

RICOTTA CAVATELLI

Butternut Squash, Sage, Brown Butter 14/28

SPAGHETTI AND ROCK SHRIMP

Fresh Rock Shrimp, Toasted Garlic, Fennel, Saffron 15/30

SWEET PEA AND RICOTTA RAVIOLI

English Peas, Whole Milk Ricotta, Pancetta, Parmesan Crema 14/28

Mains

WOOD OVEN ROASTED BRANZINO

Warm Chick Peas, Wilted Spinach, Madras Curry MP

GRILLED POCONO MOUNTAIN RAINBOW TROUT

Asparagus, English Peas, Ramps, Light Lemon Butter Sauce 28

ALASKAN HALIBUT

Sugar Snap Peas, Radishes, Little Carrots, Carrot Ginger Emulsion 41

PROSCIUTTO CRUSTED ALL NATURAL CHICKEN BREAST

Crispy Polenta, Bok Choy, Lemon Chicken Jus 29

GRILLED 12oz NY STRIP STEAK

Charred Shishito Peppers, Local Mushrooms, Marble Potatoes, Red Wine Beef Jus 45

CRISPY MAGRET DUCK BREAST

Pearl Barley, Golden Beets, Spring Onions, Blackberry Duck Jus 34

ALL NATURAL MILK FED VEAL MEDALLIONS

White Beans, Asparagus, Artichoke Hearts, Sun Gold Tomatoes, Marsala Veal Jus 40

THE BURGER

Ground Sirloin, Brisket and Short Rib, Sunny Side Up Farmers Egg, Morbier Cheese, Crispy Shallots, Special Sauce, Brioche Bun 22

CHARRED "CENTER CUT" CAULIFLOWER STEAK

Lemongrass and Ginger Lentils, Sweet and Sour Bok Choy, Butternut Squash Emulsion 22