

## Snacks

**MIXED OLIVES - GF, V \$8***Castelvetrano, picholine, mission***HUMMUS - V \$15***Roasted red pepper, Croatian AJVAR, served with naan bread, roasted carrots, cauliflower and cucumbers***CLASSIC BRUSCHETTA- V \$15***Heirloom tomato, basil, feta, balsamic reduction over crostinis***MIXED NUTS - GF, V \$8***House roasted & salted walnuts and almonds***TRUFFLE CHIPS- GF, V \$13***Tossed with white truffle oil finished with fresh grated parmesan and herbs with truffle aioli***BURRATA - V \$18***Heirloom tomato, fresh basil, balsamic reduction with roasted garlic crostinis*

## Flatbreads

**ESPAÑA \$19***Marinara, Mozzarella, Chorizo***SHROOM - V \$19***Truffle oil, fontina and mozzarella blend, roasted mushrooms***PROSCIUTTO & BRIE \$19***Apricot jam, sautéed apples, prosciutto, brie, goat cheese, and fresh arugula***MEAT TRIO \$22***Marinara, mozzarella, chorizo, prosciutto, lamb meatball***Add salumi to any flatbread \$5**

## Bit More Serious Stuff

**BUTTERNUT SQUASH SOUP -V \$10***Puree of butternut squash, finished with nutmeg creme fresh and chives***DTR SALAD - GF, V \$14***Mixed greens, roasted almonds, dried cranberries, goat cheese, and honey vinaigrette***MEDITERRANEAN SALAD - GF, V \$14***Chickpea, cucumbers, tomato, red onion, olives and feta with herb vinaigrette***BEET SALAD- GR, V \$14***Slow braised beets tossed in warm spices and sherry vinaigrette and goat cheese. Served with arugula, orange segments and fromage blanc***TUNA CARPACCIO\* - GF \$24***Thin sliced tuna with capers, salsa Verde, lemon olive oil and arugula***ROASTED CAULIFLOWER - GF, V \$16***Romesco, pickled shallots, almonds, radish and herbs***SKILLET BRUSSELS SPROUTS - GF, V \$15***Roasted & finished with sweet & spicy balsamic reduction, served over apple butter & topped with roasted pecans***TUSCAN BRESAOLA \$17***Hand sliced air dried beef topped with arugula, capers, and lemon infused olive oil with crostinis***Add \*chicken, \*shrimp, \*tuna, \*salmon to any dish \$9**

## Really Serious Stuff

**SEARED SALMON \$23***Roasted asparagus, roasted red pepper aioli***LAMB MEATBALLS \$19***Marinara, feta cheese, basil, naan bread***HONEY SHRIMP -GF \$19***Brussels sprout slaw, chipotle honey, finished with sesame seeds, radish and jalapeño***6 OZ. FILET\* - GF \$28***Roasted fingerling potatoes with veal demi glace and Italian salsa verde***TRUFFLE GNOCCHI - V \$20***Garlic mushroom cream, black truffle with fresh parmesan***SWEET THAI CHILI CHICKEN WINGS - GF \$17***Smoked wings, hand tossed in sweet Thai chili. Finished with white sesame seeds and green onion***HOT TERIYAKI CHICKEN WINGS - GF \$17***Smoked wings, hand tossed in hot teriyaki. Finished with chili flakes and jalapeños*

## Sweets

**NY CHEESECAKE \$12***Dulce de Leche, fresh berries, and whipped cream***PANNA COTTA \$12***Sweet cream Italian dessert finished with saba & fresh berries***BAJADERA - GF \$12***Chocolate layered nougat with Nutella, raspberries, and whipped cream*

Parties of 6 or more will have an automatic 20% gratuity added. Unfortunately we do not split checks. 2 Hour limit. We reserve the right to refuse service to anyone.

\*Before consuming, these items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

Please inform your DTR server of any food allergies. GF=Gluten free V=Vegetarian

# Cheese & Charcuterie

## Combinazoni

Served with house made bread, seasonal accoutrements, & **mixed nuts** - All cheeses are pasteurized\*

**2 + 2** two cheese and two salumi **\$38**

**3 + 3** three cheese and three salumi **\$48**

### Soft & Spreadable

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#### LE CABRIE, WISCONSIN

Goat milk brie, smooth and delicate taste

#### GORGONZOLA DOLCINA, WISCONSIN

Cow's milk, sweet style gorgonzola. smooth and silky texture with a spicy finish

#### ROCKET'S ROBIOLA, NORTH CAROLINA

Cow's milk, ash coated with a creamy interior. Subtle notes of almond and mushrooms

### Semi-Soft & Pliable

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#### BELLAVITANO ESPRESSO, WISCONSIN

Cheddar-parmesan inspired cows milk, rubbed with Italian espresso beans

#### BLACK TRUFFLE, WISCONSIN

Goat's milk, sweet goat cheese brightened with black truffle specs

#### MAHON, MENORCA, SPAIN

Named after the port of Mahon on Minorca island, Spain, is a cow's milk cheese. Mahon is buttery, sharp, salty in taste it is hand rubbed with butter / paprika or oil

### Firm & Hard

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#### PAŠKI SIR, CROATIA

From the Adriatic island of Pag, a sheep's milk with saltiness along with a distinct savory and aromatic herbal taste. Made with microbial rennet, thus making it a vegetarian cheese

#### CARR AGED GOUDA, WISCONSIN

Cow's milk, Dutch style cheese. Sharp yet sweet. Strong nut flavors with a firm but creamy texture

#### CLOTHBOUND CHEDDAR, VERMONT

Cow's milk, crumbly texture with nutty flavor is savory with a slight tang with caramel notes on the finish

#### CANTAL AOC, FRANCE

Cantal AOC is one of the oldest cheeses in France, dating to the times of the Gaul's rule. Flavor has a strong nutty and tangy profile with a hint of sweet cow's milk

### Salumi

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#### PROSCIUTTO DI PARMA, IT

Sea salt cured pork, aged 14- 30 months

#### BLACK FOREST SPECK, IT

Naturally wood smoked

#### CALABRESE, IT

Zesty & spicy pork

#### CHORIZO, ESP

Spanish pork sausage

#### FINOCCHIONA, IT

Rustic, soft pork

#### BRESAOLA, IT

Air dried beef

#### SALAME ROSA, IT

Pistachio flecked, soft & delicate