

ZA POČETAK / STARTERS

HOUSE-MADE FOCACCIA (V) 9
Rosemary, Olive Oil

MIXED OLIVES (GF, V) 8
Warm Marinated Olives

HUMMUS (V) 16
Roasted Garlic, Ajvar, Pine Nuts, Naan

WHIPPED RICOTTA (V) 16
Olive Peperonata, Za'atar, Naan

FENNEL & ORANGE SALAD (GF, V) 15
Kale, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

MEDITERRANEAN SALAD (GF, V) 14
Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

BURRATA (V) 16
Cherry Tomato, Basil, Balsamic Reduction, Arugula, Crostini

ZA PODIJELITI ILI NE? / TO SHARE OR NOT TO SHARE?

OCTOPUS CARPACCIO (GF) 20
Fennel, Radish, Orange, Fried Capers, Lemon-Paprika Olive Oil

COCONUT SHRIMP 19
Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

SEARED TUNA* (GF) 23
Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

CHARCUTERIE 26
Chef's Choice, Seasonal Accoutrements, Mixed Nuts & Crostini

LAMB MEATBALLS 20
Preserved Lemon Labneh, Pickled Shallot, Parsley, Mint, Dukkah, Naan

SHORT RIB EMPANADAS 23
Moroccan Spice Short Rib, Mozzarella, Caramelized Onions & Peppers

HARISSA ROASTED CARROTS (GF, V) 15
Honey Tahini Labneh, Pine Nuts, Mint

TRUFFLE FRIES* (V) 16
Herbs, Parmesan, Truffle Salt, Truffle Oil

PAN ROASTED BRUSSELS (GF, V) 15
Sweet and Spicy Balsamic, Apricot Preserves, Roasted Pecans, Chives

SA GRADELA / FROM THE GRILL

SEA BASS 38
Roasted Leeks and Potatoes, Bouillabaisse Broth, Fried Capers

LAMB CHOPS* 38
Mashed Potatoes, Roasted Carrots, Veal Demi-Glace, Herb Gremolata

HANGER STEAK (8OZ)* 39
Certified Angus Beef, Garlic Broccolini, Potatoes O'Brien, Green Pepper Au Poivre

GRILLED OCTOPUS 21
Smoked Paprika Aioli, Roasted Potatoes, Fennel, Orange, Italian Salsa Verde

DTR BURGER* 20
Double Smashed Angus Prime, Gruyere, Lettuce, Heirloom Tomato, Green Goddess, Fries

ĆEVAPI (BALKAN GRILLED SAUSAGES) 19
Lepinja (Traditional Pita Bread), Ajvar, Onion, Fries

DOMAĆA PASTA / HOUSE-MADE PASTA

SHORT RIB ORECCHIETTE 24
Short Rib Ragù, Parmesan

CHICKEN & GNOCCHI 24
6oz Chicken Breast, Mirepoix, Chicken Demi-Glace

TRUFFLE CACCIO E PEPE (V) 22
Pecorino Romano, Black Truffle

PINSE / FLATBREADS

VEG OUT (V) 18
Whipped Ricotta, Zucchini, Squash, Cherry Tomatoes, Arugula, Pecorino Romano

SPICED LAMB AND FETA 19
Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo

DILWORTH
tasting room

PLAZA MIDWOOD

OUR MENU IS THOUGHTFULLY CURATED FOR A SHARED DINING EXPERIENCE. DISHES WILL BE SERVED TO YOUR TABLE AS THEY ARE PREPARED.

**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. Parties of 6 or more will have an automatic 20% gratuity added. (GF) = Gluten Free (V) = Vegetarian*

