

## STARTERS

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### HOUSE-MADE FOCACCIA 9

Rosemary, Olive Oil

### MIXED OLIVES 8

Warm Marinated Olives

### HUMMUS 16

Roasted Garlic, Roasted Bell Pepper, Pine Nuts, Naan

### WHIPPED RICOTTA 16

Olive Peperonata, Za'atar, Naan

## TO SHARE OR NOT TO SHARE?

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### DEVEILED EGGS\* 26

Marinated Artichoke Heart, Dijon Filling, Sasanian Osetra Caviar, Parmesan Crisp

### ½ DOZEN OYSTERS ON HALF SHELL\* MP

Croatian Rose Mignonette, Horseradish, Cocktail Sauce

### OCTOPUS CARPACCIO 20

Fennel, Radish, Orange, Fried Capers, Lemon-Paprika Olive Oil

### COCONUT SHRIMP 19

Coconut Crusted Fried Shrimp, Coconut Cream, Calabrian Chili Oil

### SEARED TUNA\* 23

Hazelnut Dukkah, Arugula, Avocado, Tamari Aioli, Harissa Crema, Tobiko

### GRILLED OCTOPUS 31

Smoked Paprika Aioli, Roasted Duck Fat Potatoes, Fennel, Orange, Italian Salsa Verde

### FIVE SPICED CHINESE STICKY RIBS 23

House-Made Pickled Cucumbers

## HOUSE-MADE PASTA & FLATBREADS

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### TRUFFLE CACCIO E PEPE 22

Pecorino Romano, Black Truffle

### CHICKEN & GNOCCHI 24

6oz Chicken Breast, Mirepoix, Chicken Demi-Glace

## MAINS

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### CHILEAN SEA BASS 54

Summer Vegetable Risotto, Champagne Beurre Blanc, Fried Capers

### RACK OF LAMB\* 54

Four Bone Piñon Crusted New Zealand Rack Of Lamb, Vegetable & Pecorino Risotto, Whisky Glazed Carrots

## SALADS

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### FENNEL & ORANGE SALAD 15

Kale, Parmesan, Toasted Hazelnuts, Lemon Vinaigrette

### MEDITERRANEAN SALAD 14

Romaine, Cucumber, Tomato, Kalamata Olive, Feta, Onion, Focaccia Crumble, Red Wine Vinaigrette

### BURRATA 16

Heirloom Tomato, Basil, Balsamic Reduction, Arugula, Crostini

### STEAK TARTARE\* 37

Braveheart USDA Prime Angus Tenderloin, Capers, Onion, Parsley, Cornichons, Quail Egg

### DTR BURGER\* 23

Braveheart USDA Prime Black Angus, Grilled Onions, Heirloom Tomato, White Cheddar, Bib Lettuce, Truffle Aioli, Brioche Bun, Fries

### LAMB MEATBALLS 20

Preserved Lemon Labneh, Pickled Shallot, Parsley, Mint, Dukkah, Naan

### CHARCUTERIE 26

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

### HARISSA ROASTED CARROTS 15

Honey Tahini Labneh, Pine Nuts, Mint

### TRUFFLE FRIES\* 16

Herbs, Parmesan, Truffle Salt, Truffle Oil

### PAN ROASTED BRUSSELS 15

Sweet and Spicy Balsamic, Apricot Preserves, Roasted Pecans, Chives

### VEG OUT FLATBREAD 18

Whipped Ricotta, Zucchini, Squash, Cherry Tomatoes, Arugula, Pecorino Romano

### SPICED LAMB AND FETA FLATBREAD 19

Labneh, Caramelized Onion & Roasted Red Pepper, Mint, Aleppo

### BRAISED SHORT RIB\* 35

Creamy Polenta, Root Vegetables, Mushrooms, Red Wine Reduction

### BRAVEHEART USDA PRIME BLACK ANGUS FILET (10oz)\* 60

Roasted Garlic Mashed Potatoes, Grilled Zucchini & Squash

*\*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.*