

DiValletta Dinner Menu

Carolina Spring and Summer

A taste of Southern featuring locally sourced ingredients from North Carolina purveyors

Appetizers

Burrata Cheese

crispy baguette, grilled eggplant, burrata cheese, chorizo sausage and roasted tomatoes topped with balsamic glaze

14

Spiced Shrimp

chilled spiced wild red shrimp over arugula salad with DiValletta's house made southern white bbq sauce

14

Foie Gras

pan seared golden brown goose liver, madeira butter sauce over organic green aromatic lentils

16

Baked NC Crab Dip

Morehead City

jumbo lump crab meat, gruyere and cream cheese. Served with the Accidental Baker's roasted crackers

16

Clams Jonah (GF)

steamed middle necks with basil, roasted garlic, sliced jalapeño, shallots and cognac butter topped with crispy apple wood smoked bacon

14

Southern Fried Pork Fritters

smoked jalapeño bacon, fresh corn, scallions, Lusty Monk mustard, jalapenos and corn flour. Served with cajun pineapple aioli

15

Soup & Salads

	Cup	Bowl		
Oxtail and Orzo Soup	6	8		
She Crab Soup	7	9	Petite	
Grandover Caesar Salad (V)			7	11
<i>crispy romaine and radicchio lettuce tossed in our house made dressing, with garlic croutons, diced tomatoes, shaved romano cheese and parmesan crisps</i>				
Arugula Salad			6	10
<i>arugula, brie cheese crostini, shaved red onions, heirloom grape tomatoes, fresh strawberries and citrus herb vinaigrette</i>				
Roasted Asparagus and Crispy Prosciutto Salad (GF)			7	11
<i>green beans, cantaloupe, butter leaf, romaine, edamame beans and toasted pine nuts tossed in a local honey lemon dressing</i>				
The 90° Wedge Salad (GF)			7	11
<i>iceberg lettuce, jalapeño bacon, green onions, diced tomatoes and Maytag blue cheese</i>				

*add grilled chicken 8 *add salmon 12 *add shrimp 10 *add crabcake 14

GF-Gluten Free V-Vegetarian

*Items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

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Entrees

- Pork Volcano Shank (GF)** 34
Goldsboro, NC
14-16 oz, slow braised with port wine, roasted carrots and wild mushrooms, Geechie Boy Mill low country grits and pan gravy
- Baseball Cut Sirloin (GF)** 35
8 oz grilled center cut top sirloin garlic herb basted with sautéed baby heirloom tomatoes, cauliflower mashed potatoes and blue cheese scallion scream sauce
- Alaskan Wild King Salmon (GF)** 36
over heirloom black forbidden rice, with sautéed white and green garlic asparagus and artichoke sherry cream sauce
- Roasted Vegetable Ravioli (V)** 25
seasonal sautéed fresh vegetable filled ravioli, topped with roasted garlic and pine nut pesto cream sauce with roasted sweet baby heirloom peppers
- The 18th Hole (V) (GF)** 20
Hat Creek Farm, NC
cauliflower mashed potatoes, organic green lentils, garlic sautéed asparagus, grilled corn, green beans, Geechie Boy Mill grits and black eyed peas
- Chilean Sea Bass** 46
fresh herb crusted, with black heirloom forbidden rice, asparagus and lobster sherry sauce
- Shrimp and Grits (GF)** 30
Old Mill of Guilford, Oak Ridge, NC
jumbo shrimp sautéed with fresh bell peppers, onions and Tasso ham in a madeira cream sauce
- Ribeye Steak** 48
Ridgefield Farm, NC
14 oz prime and center cut steak blackened, served with sautéed baby green beans, southern style potato cakes and Maker's Mark bourbon sauce topped with fresh horseradish cream
- Duck Breast (GF)** 30
sautéed boneless breast served over asparagus risotto with a port wine thyme reduction
- Free Range Chicken Gruyere** 29
Springer Mountain, SC
pan seared over ricotta filled rigatoni pasta, with a wild mushroom, prosciutto, Gruyere cheese and roasted tomato marsala pan sauce
- Beef Tenderloin Rossini (GF)** 46
8 oz center cut all natural bacon wrapped filet topped with pate, cauliflower mashed potatoes, sautéed green beans, roasted baby heirloom sweet peppers and a marsala demi glace

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An automatic 20% gratuity will be added to parties of 8 or more.