



Decca

LOUNGE
& RESTAURANT

SMALL

MARINATED OLIVES • 10

OLIVE OIL, GARLIC, CHILI,
CITRUS, HERBS

MARBLE POTATOES • 11

GREEN HARISSA, LABNEH, PARSLEY

GOLDEN BEETS • 15

SMOKED EGGPLANT, RICOTTA SALATA, SESAME,
PICKLED BLUEBERRIES, OREGANO

SQUID INK CANESTRI • 18

TOMATO, CAPERS, ROCK SHRIMP, PANGRITATA

MEDIUM

MIXED GREENS • 13

FRESH HERBS, RADISH, ROASTED PEPITAS,
PECORINO, CRACKED PEPPER VINAIGRETTE

PAN ROASTED SNAP PEAS • 16

GUANCIALE, SOFFRITTO, RICOTTA SALATA,
MINT

CAVATELLI • 28

BRAISED PORK SHOULDER, PEPPERONATA,
BUTTERMILK RICOTTA, BREADCRUMBS

OCTOPUS A LA PLANCHA • 22

COUNTRY HAM, DELICATA SQUASH, HONEYDEW,
SALSA VERDE

BUCATINI • 27

SWEET CORN, BUTTERMILK RICOTTA, BROWN BUTTER,
BASIL, JALAPENO, LIME, PANCETTA

LARGE

HALF CHICKEN AL MATTONE • 38

GARLIC, KALE, GREEN SAUCE, CALABRIAN BUTTER,
PARMIGIANO REGGIANO

WOOD-FIRED BROCCOLI • 25

GREEN ONION PESTO, GARBANZO BEANS,
TOGARASHI

DECCA BURGER* • 21

BROADBENT BACON, SHAVED ONION, GRUYERE,
CALABRIAN CHILI MAYO, CHALLAH BUN

FAROE ISLAND SALMON* • 39

BEAN SALAD, BANANA PEPPER, TOMATO

SMOKED PORK CHOP • 38

WATERMELON, CANTALOUPE, FETA, ESPELETTE,
AGED BALSAMIC

RIBEYE* • MKT

16OZ USDA PRIME BEEF, PAN JUS,
FRESH HERBS

P. 502.749.8128
EST. 2012



5:00PM TO 10:00PM
CLOSED TUESDAYS

Andy Myers, Executive Chef
Matt Johnson, Chef de Cuisine
Clifton Rice, Sous Chef

*consuming raw or undercooked meat, fish, or poultry may increase your risk of foodborne illness