

# dante

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## VINI AL BICCHIERE

### Spumante

NV PROSECCO stellina di notte, veneto, italia	10
NV LAMBRUSCO GRASPAROSSA villa di corlo, emilia-romagna, italia	11

### Bianco

10 VERMENTINO castello di torre in pietra, lazio, italia	10
10 FALANGHINA cantina del taburno, campania, italia	9
10 SOAVE classico, 'mito', monte tondo, veneto, italia	11
09 SAUVIGNON BLANC puiatti zuccole, venezia giulia, italia	10
09 CHARDONNAY 'bramito del cervo', castello della sala, umbria, italia	12
07 GRECO DI TUFO benito ferrara, san paolo, campania, italia	11

### Rosso

08 ROSSO casanova di neri, sant' antimo, toscana, italia	13
08 NEBBIOLO langhe, fontanafredda, serralunga, italia	14
06 MONTEPULCIANO D' ABRUZZO 'torre migliori', cerulli spinozzi, colline teramane, italia	11
08 PRIMITIVO 'piluna', castello monaci, salento, puglia, italia	11
08 AGLIANICO DEL VULTURE grifalco, basilicata, italia	9
08 SUPER TUSCAN 'a quo', montepeloso, suvereto, toscana, italia	15

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## SFIZI

*"Little tastes" a selection of individual antipasti served family style.  
Designed to share at your table before your insalata, primi, secondi, or even make a meal of it.*

6. each

### Hot

COTECHINO rich sausage cooked under ash, charred fennel, orange
ARANCINI porcini risotto, scamorza, truffle honey
MINI MAIALE little pork burger, Vermont cheddar, maple sugar, pancetta
MINI MANZO little beef burger, buffalo mozzarella, smoked pepper aioli, arugula, fried cipollini
CALAMARI fried calamari lemon and peperoncini, grilled lemon thyme aioli
POLPETTE cod "meatballs", tomato sugo, grappa soaked raisins, toasted pine nuts
CARNE traditional beef and pork meatballs, tomato sugo, pecorino, basil

### Cold

BACCALA salt cod, peperoncini, potatoes, celery
BURRATA buttery "mozzarella" from Apulia, Sicilian oregano, pistachios
TUFFO roasted eggplant dip, sweet peppers, fennel, crostini, potato toast
PEPERONATA bruschetta, sweet & sour peppers, tomino cheese
POMODORO bruschetta, cherry tomatoes, garlic, Sicilian oregano ( <i>Backyard Farms, ME</i> )
TONNATO roasted pork loin, tonnato sauce, pickled cauliflower

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## INSALATA

SEMPLICE simple greens, gorgonzola, cranberry marmellata, almonds, orange vinaigrette	11
SCAROLA chopped escarole salad, formaggio bra, crispy speck, Roxbury russet apple	12
BARBABIETOLE roasted beet "panzanella", buffalo mozzarella, basil honey, arugula	14

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\*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.  
For your convenience, 20% gratuity will be added to parties of 6 or more and the tasting menu.

Not all ingredients are listed, before you place your order  
please inform your server if a person in your party has any food allergies.

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## PRIMI

*All pasta is made in house.*

<b>GNOCCHI</b> hand-crafted potato dumplings, porcini crèma, peas, asparagus, ramps	15 / 25
<b>CHITARRA</b> spaghetti alla carbonara, guanciale, organic egg, Parmigiano Reggiano	14 / 24
<b>RAVIOLI</b> three cheese ravioli, wild mushroom ragu, tomato, ricotta salata	15 / 25
<b>TAGLIATELLE</b> rabbit "cacciatore", chanterelles, green olives	18 / 29
<b>VONGOLE</b> spaghetti & clams, manila clams, garlic, Sicilian olive oil, zucchini	16 / 29
<b>TUFOLE</b> San Marzano tomato sugo, basil, Parmigiano Reggiano	9 / 16
<b>STROZZAPRETI</b> roasted cauliflower "caccio e pepe", pecorino Romano, black pepper	14 / 24

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## SECONDI

### *Pesce*

<b>TROTA</b> roasted trout, Italian slaw, citrus, salsa Genovese, semi-boneless	26
<b>TONNO</b> seared rare big eye tuna, "puttanesca", eggplant fries, pine nuts, golden raisins	32

### *Carne*

<b>POLLO</b> chicken scaloppini, marsala, garlic chives, chanterelles, black trumpets, spinach	26
<b>LOMBO</b> stuffed pork loin "involtini" smoked prosciutto, sage, polenta	26
<b>BISTECCA</b> pan roasted cowboy steak, green peppercorn sauce, arugula ( <i>Archer Farm, ME</i> )	38
<b>BAVETTE</b> grilled prime bavette steak, bliss potatoes, grilled escarole, olives ( <i>Archer Farm, ME</i> )	28

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## CONTORNI

*7.each*

<b>VERDURE</b> braised hearty greens, evoo, garlic
<b>CAVOLINI</b> caramelized brussels sprouts, pancetta
<b>PATATINE FRITTE</b> potato fries, herbed sea salt, grana
<b>SCHIACCIATO</b> crispy smashed potatoes, gremolata
<b>FAGIOLI</b> cannellini beans "al fiasco"
<b>LENTICCHIE</b> lentils, escarole, crispy pancetta
<b>ZUCCHINI</b> steamed zucchini, evoo, mint

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## FORMAGGI

*4.each*

<b>PECORINO GINEPRO</b> sheep's milk, firm, italia
<b>SOTTOCENERE AL TARTUFO</b> cow's milk, semisoft, italia
<b>GORGONZOLA PICCANTE</b> cow's milk, semisoft, italia
<b>LA TUR</b> cow, sheep, and goat's milk, bloomy, italia
<b>BRA DURO</b> cow's milk, firm, italia
<b>EPOISSES DE BORGOGNE</b> cow's milk, france

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## DEGUSTAZIONE

<b>CANTO SEI</b> 6 course personalized chef's tasting	75 / with wine 110
<b>CANTO NOVE</b> 9 course personalized chef's tasting	95 / with wine 140