

DANTE

www.restaurantdante.com

VINI

SPUMANTE

- nv prosecco, stellina di notte, veneto, italy 10.
- nv ferrari brut, trentino alto adige, italy 12.
- 13 sparkling rosé, nebbiolo d'alba, saffirio, italy 18.

BIANCO

- 14 pinot grigio, stemmari, sicily, italy 11.
- 13 coda di volpe, contrada, candida, italy 11. ♦
- 13 fiano di avellino, phoenix, campania, italy 13. ♦
- 14 chardonnay, stemmari, sicily, italy 12.
- 14 greco di tufo, vinosia, avellino, campania, italy 14. ♦

ROSSO

- 14 pinot noir, stemmari, sicily, italy 11.
- 14 valpolicella, cesari 'mara', italy 14.
- 14 aglianico, vinosia, campania, italy 12. ♦
- 14 primitivo di manduria, vinosia, italy 15.
- 13 nebbiolo langhe, saffirio, piemonte, italy 18. ♦

♦ All wines with this symbol are from some of Italy's finest wineries and are imported exclusively for our restaurants. We sought them out and forged strong relations to deliver exceptional wines at a great value.

SFIZI

"Little tastes" a selection of individual antipasti served family style. great for sharing at your table before your antipasti, primi, secondi, or just make a meal of them.

- BRUSCHETTA** cherry tomatoes, garlic, sicilian oregano 6.
- WARM OLIVES** assorted marinated olives with citrus & rosemary 6.
- MOZZARELLA DI BUFALA** the best from salerno italy, confit cherry tomato, peppers agro e dolce 11.
- ARANCINI** porcini risotto balls, mozzarella, truffle honey 10.
- CARROZZA** fried mozzarella & prosciutto cotto, raw tomato sugo 9.
- POLPETTE** three traditional pork & beef meatballs 9.
- LITTLE ROBIOLA BURGER** prime beef, pancetta, robiola cheese, smoked pepper sauce, arugula 9.
- SAUTEED CALAMARI HOT!** calabrian chili, cabbage, lemon crema 11.
- FRIED CALAMARI** pepperoncini, cured lemon, grilled lemon thyme aioli 11.

ANTIPASTA

- GRILLED OCTOPUS** grilled potatoes, mustard greens, olives 19.
- BANGA CAUDA SHRIMP** garlic, white anchovy, capers, lemon 18.
- ROASTED MUSHROOM SOUP** italian chestnuts 12.
- SIMPLE GREENS** organic greens, grapefruit, almond, carrot, cucumber, radish, lemon vin 14.
- ARUGULA & SPECK SALAD** shaved pear, pecorino, pine nuts, citrus vinaigrette 15.

SALUMI

MEATS:

- prosciutto genoa
- speck sweet sopresseta
- bresaola hot sopresseta
- coppa finochiona

CHEESES:

- la tur barndance
- gorgonzola picante caciatico red chile
- robiola montasio
- truffle cheese

one for 7. three for 20. five for 30. all served with traditional accompaniments

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PASTA

- SUNDAY GRAVY lamb sausage & meatballs, onion, garlic, tomato sugo, basil 16. / 32.
- RICOTTA RAVIOLI hazelnuts, golden raisins, brown butter, sage 16. / 32.
- GNOCCHI N' duja, broccoli rabe, roasted tomato, ricotta cheese, parsley 15. / 30.
- TOMATO BASIL tufoli pasta, san marzano (d.o.p.), tomato sugo, basil, parmigiano reggiano 11. / 22.
- CARBONARA guitar string cut spaghetti, guanciale pecorino, farm egg 14. / 28.
- RAGU BOLOGNESE tagliatelle alla bolognese, il casale's traditional meat sauce 14. / 28.

SECONDI

pesce

- PAN ROASTED ARCTIC CHAR agro dolce, peppers, fennel, Bermuda onion, celery, tomato vin. 30.
- ACQUA PAZZA cod, shrimp, clams, olives, capers, tomato, celery 32.

carne

- CHICKEN "UNDER A BRICK" pan roasted gianonne chicken, brussels sprouts, pancetta, frisee 28.
- GRILLED HANGER salsa verde, crushed potato, creamy garlic 31.
- CUT OF THE DAY / mp.

CONTORNI

- BRUSSELS SPROUTS house pancetta, orange, sage 11.
- POTATO FRIES herbed sea salt, parmigiano reggiano, truffle ketchup 8.
- GRILLED EGGPLANT "involtini", ricotta, mozzarella, tomato sugo, basil 12.
- CHARRED SNAP PEAS smoked tomato, aioli, crispy shallots 9.
- CRUSHED POTATO roasted garlic, tons of herbs 9.

DEGUSTAZIONE

CANTO SEI 6 course personalized chef's tasting 75. / with wine 110.

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.
Not all ingredients are listed.

Before you place your order please inform your server if a person in your party has any food allergies.

chef / co-owner: Dante de Magistris

chef de cuisine: Chris Jackson

pastry chef: Fortunato Conte