



*All of us at dante thank you for a great 2017 and wish you well in the new year!*

4 course prix fixe with choices & bubbly toast \$85.

**I.**

**antipasto misto**, arancini, grilled pesto shrimp, sopressata, montasio cheese, cauliflower salad, olive  
**tuna carpaccio bruschetta**, avocado mousse, ginger soy glaze, chopped giardiniera  
**bib salad**, roasted beets, bibb lettuce, creme fraiche, fresh grated horseradish pistachios  
**cacio e pepe**, chopped frisée salad, pecorino, oven cured tomatoes, fresh cracked black pepper

**II.**

**ricotta ravioli**, spaghetti squash, brown butter, sage, amaretti cookies  
**conchiglie di mare**, shrimp, scallops, cuddlefish, tomato sugo, chive pesto  
**chitarra al tartufo**, "guitar string" pasta, fresh black truffles, truffle caciotta cheese  
**tagliatelle alla Bolognese**, the traditional meat sauce from Emilia Romagna

**III.**

**salmone**, herb crusted Faroe Island salmon (Denmark) sweet potato puree, herb salad  
**chicken milanese** breaded pan fried chicken, warm green tomato salsa, parm dressed frisée  
**cinghiale** wild boar stew, roasted rainbow carrots, creamy polenta  
**\*la Prima**, slow roasted prime rib, potato gratinata, green peppercorn sauce, onion strings  
**verdure in acqua pazza**, fennel hearts, romanesco, chantanay carrots, potatoes, tomato water

*from us: a classic new year's eve accompaniment for prosperity in the new year served family style for the table*

**lenticchie e cotechino**, lentils & pork sausage

**Dessert**

**tiramisu'**, the traditional recipe

**torta al cioccolato**, classic chocolate cake, amarena cherries, whipped cream, chocolate crisps  
**Italian style apple pie (a la mode)**, laced crostata pastry, cinnamon cooked apples, vanilla gelato

\*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.