

DANTE

VINI

SPUMANTE

nv prosecco, stellina di notte, veneto, italy 10.

BIANCO

- 14 falanghina, feudi san gregorio, campania, italy 13.
- 14 greco di tufo, l'aurella, vinosia, campania, italy 13. ♦
- 14 pinot grigio, stemmari, sicily, italy 11.
- 13 fiano di avellino, phoenix, campania, italy 13. ♦
- 14 chardonnay, stemmari, sicily, italy 12.
- 13 coda di volpe, contrada, candida, italy 11. ♦

ROSSO

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

♦ 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 11.

ARANCINI porcini risotto balls, mozzarella, truffle honey 10.

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.

ANTIPASTI

GRILLED OCTOPUS grilled potatoes, mustard greens, olives 19.

BAGNA CAUDA SHRIMP garlic, white anchovy, capers, lemon 18.

PANCETTA BITES pancetta, orange marmelata, shaved fennel, arugula 16.

SIMPLE GREENS organic greens, apricots, almond, carrot, cucumber, radish, lemon vin 14.

STONE FRUIT SALAD soft stracchino cheese, mizuna greens, pistachios 16.

BIBB SALAD shaved cremini & zucchini, pork lonza, pecorino romano 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

DANTE

PASTA

- RADIATORE butter poached lobster, fresh peas, sweet tomatoes, tarragon 17. / 34.
- RICOTTA RAVIOLI “primavera” asparagus, peas, sweet tomatoes, chanterelle mushrooms 16. / 32.
- GNOCCHI N’duja sausage, 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 MILANESE breaded pan fried chicken, warm green tomato salsa, parm dressed frisée 28.
- GRILLED HANGER STEAK salsa verde, crushed potato, creamy garlic 30.
- CUT OF THE DAY / mp.

CONTORNI

- ROASTED BROCCOLI salsa barese, sesame 9.
- POTATO FRIES herbed sea salt, parmigiano reggiano, truffle ketchup 8.
- GRILLED EGGPLANT “involtini”, ricotta, mozzarella, tomato sugo, basil 11.
- CHARRED SNAP PEAS smoked tomato, aioli, crispy shallots 10.
- 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: Jennifer LaRosa