

# DANTE

## VINI

### SPUMANTE

◆nv prosecco d.o.c.g., merotto, veneto, italy 12.

### BIANCO

14 pinot grigio, stemmari, sicily, italy 13.

◆14 fiano di avellino, phoenix, campania, italy 15.

14 chardonnay, stemmari, sicily, italy 12.

◆13 coda di volpe, contrada, candida, italy 12

◆14 greco di tufo, vinosia, avellino, campania, italy 14

### ROSSO

14 pinot noir, stemmari, sicily, italy 12.

14 valpolicella, cesari 'mara', veneto, italy 14.

◆13 aglianico, neromora, vinosia, campania, italy 12.

◆14 nero d'avola, feudo maccari, sicily, italy 13.

◆14 primitivo di manduria, vinosia, 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.

"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.

## SFIZI

**ESCAROLE SOUP** italian sausage, chickpeas, black truffle vinaigrette 12.

**GRILLED OCTOPUS** grilled potatoes, mustard greens, olives 19.

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

**CRISPY RIBS** milk braised pork ribs, orange marmelata, shaved fennel, arugula 16.

**BIBB SALAD** roasted beets, crème fraiche, fresh grated horseradish pistachios romano 15.

**CHOPPED FRISEE SALAD** pecorino, oven cured tomatoes, fresh cracked black pepper 14.

## ANTIPASTI

## SALUMI

### MEATS:

prosciutto genoa  
speck sweet sopresseta  
bresaola hot sopresseta  
coppa finochiona

### CHEESES:

la tur barndance  
gorgonzola picante caciario red chile  
robiola montasio  
truffle cheese

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

# DANTE

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## PASTA

CONCHIGLIE (shells) butter poached lobster, fresh peas, sweet tomatoes, tarragon 17. / 34.

RICOTTA RAVIOLI spaghetti squash, brown butter, sage, amaretti cookie 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.

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## SECONDI

### *pesce*

SALMONE Faroe Island salmon (Denmark), lemon risotto, grilled broccolini, gremolata 30.

ACQUA PAZZA cod, shrimp, clams, olives, capers, tomato, celery 32.

### *carne*

CHICKEN MARSALA chicken scaloppine, marsala butter sauce, mushrooms, spinach 22.

GRILLED FLAT IRON STEAK salsa verde, crushed potato, creamy garlic 30.

CUT OF THE DAY / mp.

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## 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.

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## DEGUSTAZIONE

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

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\*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: Eliseo Murcia

pastry chef: Jennifer LaRosa