

DANTE

POP UP LUNCH

JANUARY 15TH TO JANUARY 26TH

11:30AM TO 2:30PM

SFIZI

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

WARM OLIVES assorted marinated olives with citrus & rosemary 6.

ARANCINI porcini risotto balls, mozzarella, truffle honey 10.

POLPETTE three traditional pork & beef meatballs 9.

FRIED CALAMARI pepperoncini, cured lemon, grilled lemon thyme aioli 11.

SECONDI

BIBB SALAD roasted beets, crème fraiche, fresh grated horseradish, pistachios 15. add chicken 9.

CHOPPED FRISEE SALAD arugula, pecorino, oven cured tomato, black pepper 14. add chicken 9.

TOMATO BASIL tufoli pasta, san marzano (d.o.p.), tomato sugo, basil, parmigiano reggiano 16.

CARBONARA guitar string cut spaghetti, guanciale pecorino, farm egg 18.

RAGU BOLOGNESE tagliatelle alla bolognese, il casale's traditional meat sauce 18.

SALMONE faroe island salmon (Denmark), lemon risotto, grilled broccolini, gremolata 28.

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

AWESOME BURGER prime beef, gruyere cheese, horseradish crema, crispy onions, sprouts, fries 16.

CHEESE BURGER prime beef, lettuce, tomato, shaved red onion, fries 14.

*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