

EST. 1915
NEW YORK CITY



TO SHARE

FRESHLY SHUCKED OYSTERS half dozen 30 dozen 58
lime & ginger granita (gf, df)
add mini bloody 9

HOUSE MADE BANANA BREAD 12
toasted with ricotta & local honeycomb (v, contains pecans)

BREAKFAST BURRATA 24
salted burrata, honeycomb, toasted fruit sourdough (v, contains nuts)

BRUNCH

GARDEN BOWL 26
green & white asparagus, purple kale, baby heirloom tomatoes, candy beets, snap & english peas,
pickled onions, fava beans, farro, poached eggs (v, df)

AÇAÍ BOWL 24
Purely Elizabeth ancient grain granola, seeds, nuts & selection of seasonal fruit
(vg, df, can be made gf, contain nuts)

SEASONAL GRANOLA 22
Purely Elizabeth ancient grain granola, salty sweet crunchy clusters made with organic oats,
chia & coconut sugar, apple & raspberry compote served with vanilla coconut yoghurt (v, vg, df)
(Greek yoghurt and/or grain free granola available upon request)

AVOCADO TOAST 26
sliced avocado on sourdough, pickled onions & goat cheese (v)
add soft boiled egg 4

SMOKED SALMON BAGEL 29
whipped cream cheese, dill, chives, capers & lemon

EGGS ANY STYLE 18
two eggs (poached, scrambled or boiled) with sourdough

B.L.A.T. 32
smoked bacon, heirloom tomato, avocado, butter lettuce, sourdough toast & fries (v)

KALE, HERB & FONTINA FRITTATA 34
potato rosti, wood fire smoked bacon, mesclun & mustard green salad
(v, gf, df) (egg whites available upon request)

HUEVOS RANCHEROS VERDE 28
homemade corn tortillas, crispy bacon, tomatillo salsa, queso fresco, avocado, cebolla, cilantro,
two fried eggs (df)

RADDICCHIO & APPLE SALAD 27
castel Franco, raddichio, honeycrisp apple, cloth bound cheddar, crumbled, maple syrup vinaigrette

LITTLE GEM & CHICKEN CAESAR SALAD 38
housemade caesar dressing, croutons, Parmigiano Reggiano

STEAK & EGGS 46
prime flat iron steak, herbs & roasted fingerling potatoes, two sunny side up eggs (df, gf)

DANTE'S SIGNATURE BURGER 36
smoked bacon, beets, New School American cheese, tomato & lettuce served on a housemade brioche bun
add egg 4

FLUFFY PANCAKES 28
red berries, berry compote & maple (v)
(add greek yoghurt or vanilla coconut yoghurt (df) 5

BUCATINI AL POMODORO 34
san marzano tomatoes, ricotta, basil (v, can be made vg & df)

WHOLE BRANZINO (DEBONED) 52
watercress, extra virgin olive oil, lemon (gf, df)

add fresh black truffle to any dish 15/gram

v: vegetarian vg: vegan df: dairy free gf: gluten free

For your convenience, a 20% service charge will be added for all parties. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All meat & seafood is sourced sustainably and whenever possible locally.

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DANTE

Beverly Hills



Pizza

BIANCA 24
whipped ricotta, honey, thyme (v)

MARINARA 26
anchovy, pomodoro, oregano (df)

MARGHERITA 25
pomodoro, mozzarella, basil (v)

GIALLA 28
pesto genovese, straciatella, squash blossom, lemon

ROSA 28
mortadella, straciatella, pistacchio & rosemary

DIAVOLA 29
soppressata spicy, mozzarella, pomodoro, hot honey, parsley

FUNGHI 28
roasted mushrooms, taleggio,
fontina, thyme, egg (v)

SALSICCIA & OLIVE 28
fennel sausage, black olive,
mozzarella, pomodoro

BRUNCH COCKTAILS

DANTE'S GARIBALDI 17
campari & fluffy orange

SEASONAL BELLINI 19
spiced pear, prosecco

AMALFI LIMONATA 19
bombay sapphire premier cru, homemade limoncello, lemon, sanpellegrino limonata soda

FLUFFY CHIHUAHUA 19
patron blanco, fluffy pink grapefruit, salted rosemary, black lava salt

BREAKFAST MARTINI 20
bombay sapphire, cafe sicilia marmalade, dry curacao, fresh citrus

SPICY FRESCA 23
illegal mezcal, patron blanco, galliano, fluffy grapefruit,
sanpellegrino pompelmo, agave, smoked jalapeno, aleppo salt

FLUFFY MARGARITA ROYALE 23
codigo blanco, mandarin napoleon, fluffy clementine, lime,
saffron, prosecco, hawaiian lava salt

MINI MARIA 9
codigo, cold pressed vegetables, fennel salt, pickles

ALL DAY BLOODY MARY 23
grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles

