



DANTE

Beverly Hills

FOR THE TABLE

FRESHLY SHUCKED OYSTERS half dozen 30 dozen 58
lime & ginger granita (gf, df)
Lureta Reserve Ossetra Caviar supplement 10gr 30

SHRIMP COCKTAIL 32
horseradish cocktail sauce & lemon (gf, df)

CRUDO SELECTION 36
yellowfin tuna, hamachi, hand-dived scallop with citrus granita
(can be gf, df)

STEAK TARTARE 38
capers, shallots, egg & Parmigiano Reggiano with pane carasau
(can be made df & gf)

PROSCIUTTO 22
San Daniele prosciutto aged 20 months, baked mozzarella (gf)

DANTE'S BURRATA 27
burrata, semi-dried tomatoes, basil, sourdough (v, can be made gf)

MARE MISTO 38
calamari, tiger shrimp, red mullet, courgette, lemon, spicy aioli
(can be made df)

DANTE'S BREAD SERVICE 8
freshly baked milk bun & olive oil

GREEN MARKET SALAD 26
heirloom market lettuce, pickled onion, avocado, cucumber
& red wine vinaigrette (v, vg, gf, df)
add shrimp 14 add crumbled chicken cotoletta 16 add steak 20

HEIRLOOM TOMATO & PEACH SALAD 24
summer peach, marinated feta, freekeh & herbs (v, df)

WATERMELON & FETA SALAD 24
mint watermelon, basil cantaloupe, vegan feta cheese, red onion,
baby heirloom tomatoes, persian cucumbers, watermelon radish,
pomegranate molasses, balsamic (v, vg, gf, df)

LITTLE GEM CAESAR SALAD 29
housemade caesar dressing, croutons, Parmigiano Reggiano (v)
add crumbled chicken cotoletta 16

TUNA NICOISE SALAD 35
yellowfin tuna, green beans, petite potatoes, Ligurian olives &
roasted tomato with basil oil (gf, df)

PASTA

BUCATINI AL POMODORO 32
San Marzano tomatoes, ricotta, basil (v, can be made vg & df)

FAZZOLETTI 32
pesto genovese, stracciatella & pangrattato (v, can be gf)

FRUTTI DI MARE 48
lobster, clams, calamari, tiger prawns

PAPPADELLE AL RAGU 38
slow cooked beef & fennel ragu, Parmigiano Reggiano, parsley
(can be made df)

SIDES

CRISPY BAKED POTATO 18
creme fraiche & chives (gf)
add Lureta Reserve Ossetra caviar 10g 30 or 30g 90

BLISTERED SHISHITO PEPPERS 14
Ravida al limone olive oil, sea salt & togarashi spice (v, vg, gf, df)

BROCCOLINI 18
sicilian olive oil & lemon (v, gf, can be made vg)

HEIRLOOM TOMATOES 16
sorrel, salsa verde & crumbed feta (gf)

GRILLED CORN 17
lime, aleppo chili & cilantro (gf, df)

Pizza

BIANCA
whipped ricotta, honey, thyme 24 (v)

MARINARA
anchovy, pomodoro, oregano 26 (df)

MARGHERITA
pomodoro, mozzarella, basil 25 (v)

ARUGULA
San Daniele prosciutto, mozzarella,
fontina, Parmigiano Reggiano, lemon 29

ROSA
mortadella, stracciatella,
pistacchio & rosemary 28

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

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

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

ENTREE

ROASTED CAULIFLOWER 30
tahini, calabrian chili, garlic chips & herb salad
(v, gf, df, can be made vg)

GRILLED KING PRAWNS 38
chilli butter (gf)

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

PAN ROASTED ORA KING SALMON 40
steamed baby vegetables, sauce gribiche, dill
(gf, can be df)

ORGANIC CHICKEN ALLA DIAVOLA 39
green goddess dressing (gf)

GRILLED LOBSTER half 48 whole 96
garlic & herb butter, & frites (gf)

VEAL MILANESE 68
parmigiano reggiano, lemon

DANTE'S SIGNATURE BURGER 38
smoked bacon, beets, new school american
cheddar, Dante's sauce, tomato & lettuce
served on a house made brioche bun
(can be made gf & df)

Bistecca

NY STRIP "STEAK FRITES" 68
chimichurri (gf, df)

8OZ FILET MIGNON 72
béarnaise, jumbo asparagus (gf)

24OZ BONE-IN CREEKSTONE RIBEYE 92
veal jus, grilled asparagus (gf)

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

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

For your convenience, a 20% service charge will be added for all parties.

EST. 1915
NEW YORK CITY

DANTE

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CHAMPAGNE BY THE GLASS

Champagne, Billecart-Salmon 'Le Réserve' NV	37
Rosé Champagne, Laurent-Perrier NV	42

WHITE BY THE GLASS

Sauvignon Blanc, Laporte, Sancerre 'Cuvée R' 2025	26
Vermentino, Ryme 'Hers – Las Brisas Vineyard' Carneros 2024	17
Greco di Tufo, Ciro Picariello, Campania 2024	18
Chardonnay, Robin 'Or aux Fées' Chablis, Burgundy 2023	23
Chardonnay, Kistler 'Les Noisetiers' Sonoma Coast 2024	30
Chardonnay, Meursault 'Narvaux', Domaine Jobard-Morey 2022	45

ROSÉ & ORANGE BY THE GLASS

Côtes de Provence Rosé, Sainte Marguerite 'Symphonie' 2025	18
Bandol Rosé, Domaine Ott 'Château Romassan' 2024	28
Orange wine, Aphros 'Phaunus', Aphros, Portugal 2023	20

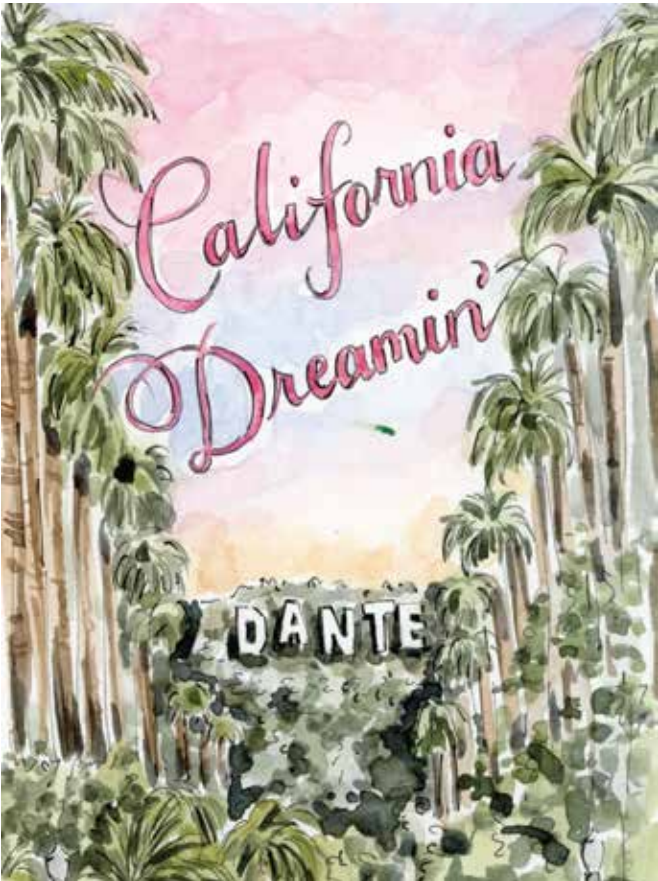
RED BY THE GLASS

Chilled Red, J.E. Chermette, Morgon, Beaujolais 2021	21
Pinot Noir, Melville, Sta. Rita Hills, California 2024	24
Pinot Noir, Gevrey-Chambertin, Charodon, Burgundy 2023	65
Nebbiolo, Marengo, Langhe, Piedmont 2023	19
Sanviogese, La Serena, Brunello di Montalcino 2021	36
Cabernet Sauvignon, Snowden 'The Ranch', Napa Valley 2023	32



HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs	110
Champagne, Perrier-Jouët Grand Brut	85
Champagne, Krug 'Grande Cuvée 170 ème Édition' NV	195



BEER

Stella Artois	9
Calidad Mexican Style Lager	8
Baladin Nazionale, Blonde Ale,	12
Fig Mountain Hoppy Poppy	10
Topa Topa Level Line Pale Ale	10
Stella Artois 0% Non-Alcoholic	9

BEVERAGES

S. Pellegrino Sparkling Mineral Water	11
Acqua Panna Natural Spring Water	11
Fluffy Orange Juice	12
Sanpellegrino Pompelmo	6
Sanpellegrino Limonata	6