

EST. 1915  
NEW YORK CITY



# 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  
with horseradish cocktail sauce, lemon (gf, df)

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

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

**AHI TUNA CRUDO** 28  
blood orange, mustard green, capers, paprika oil (gf, df)

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

**GREEN MARKET SALAD** 26  
heirloom market lettuce, pickled onion, avocado & red wine vinaigrette  
(v, vg, gf, df)  
add shrimp 12 add chicken 16 add steak 20

**RADICCHIO & APPLE SALAD** 27  
castel franco, radicchio, crumbled cloth bound cheddar,  
honeycrisp apple, maple syrup vinaigrette

**BABY SPINACH & TRUFFLE SALAD** 32  
baby spinach, Parmigiano Reggiano, truffle vinaigrette & black truffle

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

**ICEBERG WEDGE SALAD** 27  
avocado & Dante dressing (v, gf, df)

### PASTA

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

**BUTTERNUT SQUASH AGNOLOTTI** 32  
brown butter, hazelnut, fresh sage, lemon zest, lemon juice,  
white wine, black pepper

**FRUTTI DI MARE** 42  
lobster, clams, calamari, tiger prawns

**PAPPARDELLE AL RAGU** 38  
slow cooked pork & fennel ragu, Parmigiano Reggiano,  
parsley (can be made df)

**MUSHROOM RISOTTO** 34  
porcini mushroom butter, Parmigiano Reggiano (v, gf)  
add truffles 15

### SIDES

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

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

**BROCCOLINI** 14  
Sicilian olive oil & lemon (v, gf can be made vg)

**MIXED MUSHROOMS** 18  
cremini, maitake & oyster mushrooms with garlic, shallots & herbs (gf, df)

**ROASTED SQUASH** 14  
honey, Parmigiano Reggiano, toasted hazelnut (v, gf can be made df)

**MAC N CHEESE** 16  
bechamel, gruyere, cheddar, pancetta



### ENTREE

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

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

**PAN ROASTED HALIBUT** 46  
white beans, roasted tomato, fennel & gremolata (gf, df)

**PAN ROASTED FAROE ISLAND SALMON** 40  
steamed baby vegetables, sauce gribiche, dill  
(gf, can be made df)

**ROASTED ORGANIC CHICKEN** 39  
fine herbs, roasted pearl onions, jus (gf, can be made df)

**BERKSHIRE PORK CHOP** 42  
cannellini beans, apple mostarda & cranberry compote  
(gf, can be made df)

**AUSTRALIAN LAMB CHOPS** 65  
fava beans, maitake, polenta (gf, can be made df)

**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

**STEAK FRITES** 68  
chimichurri, NY strip, frites (gf, df)

**8oz FILET MIGNON** 72  
bearnaise, 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.

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# DANTE

*Beverly Hills*



## CHAMPAGNE BY THE GLASS

Champagne, Jacques Picard 'Iconique' NV	28
Champagne, Bollinger Special Cuvée NV	36
Rosé Champagne, Laurent-Perrier NV	38

## WHITE BY THE GLASS

Sauvignon Blanc, Laporte, Sancerre 'La Terre des Anges' 2024	25
Albariño, Pedro Mendez, Rías Baixas, Galicia 2023	19
Greco di Tufo, Ciro Picariello, Campania 2023	17
Chardonnay, Garnier, Petit Chablis, Burgundy 2023	21
Chardonnay, Martinelli 'Bella Vigna' Sonoma Coast, California 2022	24
Chardonnay, Meursault, Domaine Jobard-Morey 2022	45

## ROSÉ & ORANGE BY THE GLASS

Côtes de Provence Rosé, Sainte Marguerite 'Symphonie' 2024	18
Côtes de Provence Rosé, Domaine Ott 'Château de Selle' 2024	28
Orange wine, Aphros 'Phaunus', Aphros, Portugal 2022	20

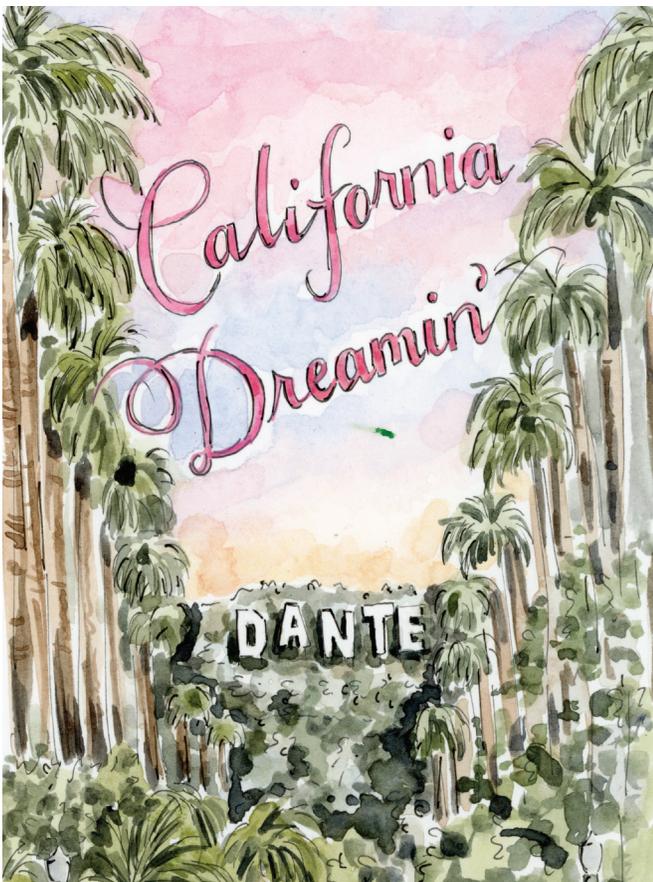
## RED BY THE GLASS

Pinot Noir, Melville, Sta. Rita Hills, California 2023	24
Nebbiolo, Marengo, Langhe, Piedmont 2022	19
Sanvigesse, La Serena, Brunello di Montalcino 2019	36
Cabernet Sauvignon, Snowden 'The Ranch', Napa Valley 2022	32
Cabernet Blend, Château Marquis de Terme, Margaux 2015	42



## HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs	110
Perrier-Jouët Grand Brut	85



## BEER & CIDER

Peroni, Lager	9
Calidad Mexican Style Lager	8
Baladin Nazionale, Blonde Ale	12
Fig Mountain Hoppy Poppy	10
Topa Topa Level Line Pale Ale	10
Peroni 0.0	9

## BEVERAGES

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