



EST. 1915
NEW YORK CITY

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)
- 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** 42
lobster, clams, calamari, tiger prawns
- PAPPARDELLE 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** 33
chilli butter (gf)
- WHOLE BRANZINO (DEBONED)** 52
watercress, extra virgin olive oil, lemon (gf, df)
- PAN ROASTED FAROE ISLAND 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.

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DANTE

Beverly Hills



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

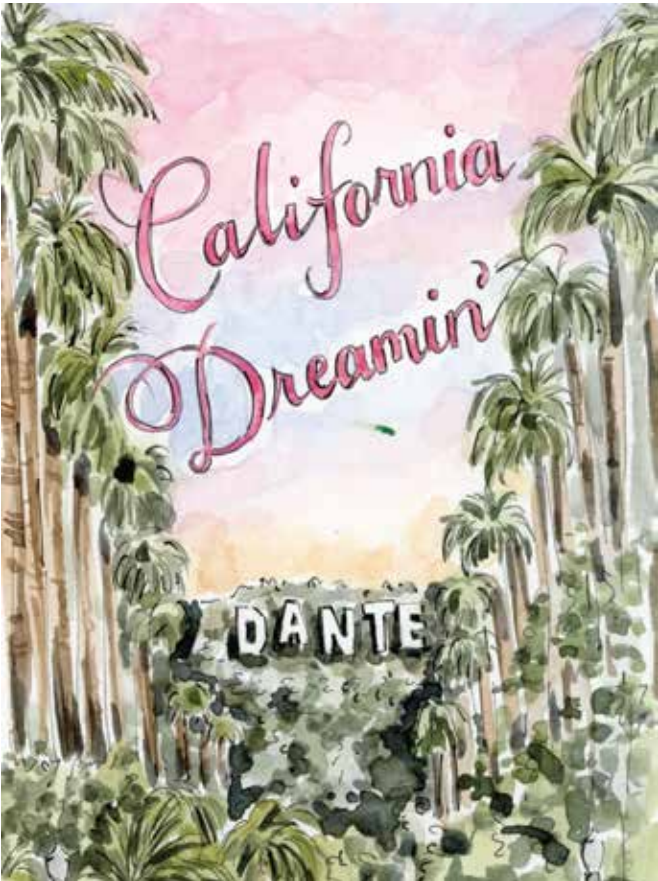
Côtes de Provence Rosé, Sainte Marguerite 'Symphonie' 2025	18
Bandol Rosé, Domaine Ott 'Château Romassan' 2024	28
Orange wine, Aphros 'Phaunus', Aphros, Portugal 2023	20

RED BY THE GLASS

Chilled Red, J.E. Chermette, Morgon, Beaujolais 2021	21
Pinot Noir, Melville, Sta. Rita Hills, California 2024	24
Nebbiolo, Marengo, Langhe, Piedmont 2022	19
Sanvigesse, 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
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