



EST. 1915
NEW YORK CITY

FOR THE TABLE

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

CAVIAR SERVICE 275
Calvisius Prestige Caviar served with traditional garnishes (1oz)

SHRIMP COCKTAIL 27
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 29
burrata, semi-dried tomatoes, basil, sourdough (v, can be made gf)

TUNA SASHIMI CRUDO 28
with eggplant relish caponata

MARE MISTO 38
Calamari, rock shrimp, red mullet, courgette, lemon,
spicy aioli (can be df)

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

PEA AND HALLOUMI SALAD 32
crushed peas, mint, watercress, sugar snap peas,
sunflower seeds & lemon vinaigrette (v, gf)

CHICKEN CAESAR SALAD 38
mix green little gem & kale salad, homemade caesar dressing,
clothbound cheddar, organic chicken breast
& sour dough croutons

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

PASTA

SPAGHETTI ALLA VONGOLE 38
manilla clams, garlic, chilli (df)

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

FAZZOLETTI 32
with pesto genovese, stracciatella and pangrattato (v)

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

GREEN HERB RISOTTO 32
english peas, asparagus, mint, pecorino (v)

SIDES

CRISPY BAKED POTATO 18
creme fraiche & chives, topped with
Calvisius Prestige caviar 10g 30 or 30g 90 (gf)

BLISTERED SHISHITO PEPPERS 18
Ravida al limone olive oil, sea salt & togarashi spice
(v, vg, gf, df)

BROCCOLINI 18
sicilian olive oil and lemon (v, gf)

GRILLED ASPARAGUS 18
pecorino romano, lemon zest, shallots, lemon olive oil (v, gf)



BIANCA
whipped ricotta, honey, thyme 24 (v)

MARINARA
anchovy, pomodoro, oregano 26 (df)

MARGHERITA
pomodoro, mozzarella, basil 25 (v)

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, vg, gf, df)

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

PAN SEARED HALIBUT 46
sautéed zucchini, salmoriglio (gf, df)

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

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

BERKSHIRE PORK CHOP 42
cannellini beans, apple mostarda
and cranberry compote (gf)

AUSTRALIAN LAMB CHOPS 65
fava beans, maitake, polenta

DANTE'S SIGNATURE BURGER 38
smoked bacon, beets, new school american
cheddar cheese, tomato & lettuce served on a
house made brioche bun

Bistecca

STEAK FRITES 72
chimichurri, NY strip, frites (gf, df)

FILET MIGNON 72
bearnaise, jumbo asparagus (gf)

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

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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' 2023	25
Greco di Tufo, Ciro Picariello, Campania 2021	17
Chardonnay, Garnier, Petit Chablis, Burgundy 2022	21
Chardonnay, Martinelli 'Bella Vigna' Sonoma Coast, California 2020	24
Chardonnay, Meursault, Domaine Jobard-Morey 2022	45

ROSÉ & ORANGE BY THE GLASS

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

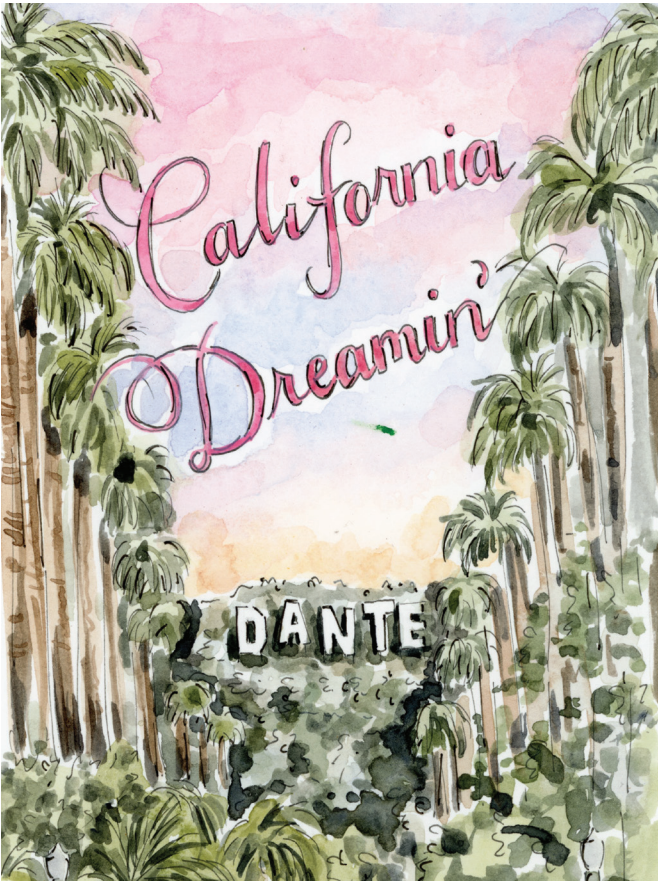
RED BY THE GLASS

Pinot Noir, Melville, Sta. Rita Hills, California 2022	24
Cabernet blend, Charmes de Kirwan, Margaux, Bordeaux 2015	25
Cabernet Sauvignon, Faust, Napa Valley, California 2022	30
Sanvigiogese, La Serena, Brunello di Montalcino 2019	36



HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs	110
Perrier-Jouët Grand Brut	85
Laurent Perrier 'La Cuvée'	90



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