

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

CAVIAR SERVICE 275
Lureta Reserve Ossetra Caviar, served with traditional garnishes (10z)

OUR SIGNATURE SOURDOUGH BREAD 6
with butter (v)

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)

TUNA SASHIMI CRUDO 28
with eggplant relish caponata

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

KALE & CHICKEN CAESAR SALAD 38
kale caesar, dressing, croutons, Parmigiano Reggiano

ICEBERG WEDGE SALAD 27
avocado & 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 Reggiano, parsley (can be made df)

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

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

MIXED MUSHROOMS 18

ROASTED SQUASH 14

GRILLED ASPARAGUS 18
Pecorino Romano, lemon zest, shallots & olive oil (v, gf)

FRIES 14

MAC N CHEESE 16
bechamel, gruyere, cheddar, pancetta

Pizza

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

FUNGI
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 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)

AUSTRALIAN LAMB CHOPS 65
fava beans, maitake, polenta

DANTE'S SIGNATURE BURGER 38
smoked bacon, beets, New School American cheddar,
Dante's sauce, tomato & lettuce, served on a
house made brioche bun

Bistecca

STEAK FRITES 72
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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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

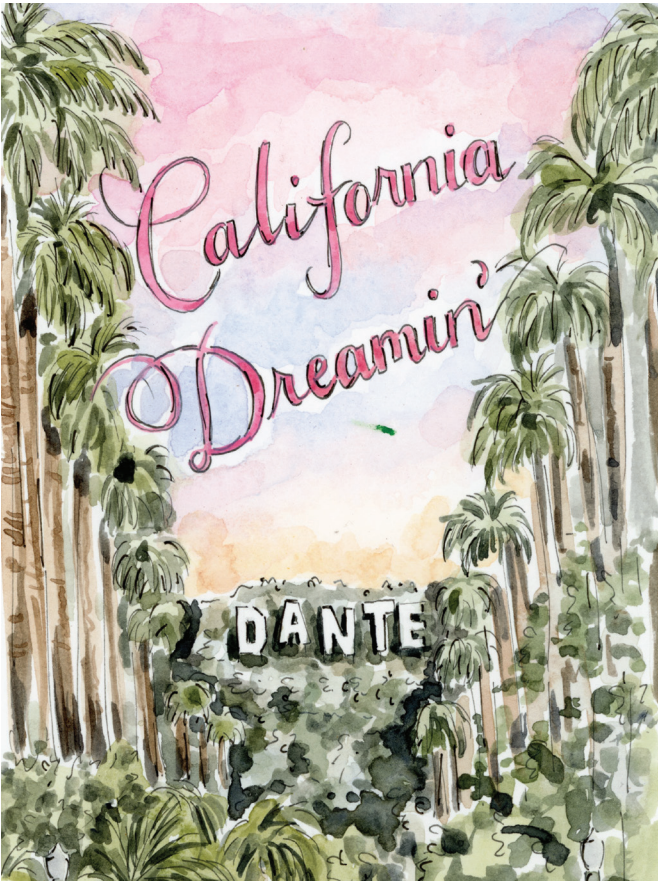
RED BY THE GLASS

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