



EST. 1915

DANTE

NEW YORK CITY

ANTIPASTI

SALTED MARCONA ALMONDS 7

MARINATED OLIVES 8

CROSTINI 20
fennel sausage, caprese, ricotta & honey
& white anchovies with lemon zest (can be gf)

DANTE'S HOUSE MADE FOCACCIA 14
with fresh ricotta & salsa peperoncini
(gluten free focaccia available upon request, can be made v)

PROSCIUTTO BRUSCHETTA 28
24 months San daniele. smock scarmorza. sourdough & tomato jam
(can be gluten free)

SALUMI MISTI 41
mortadella, prosciutto San Daniele (aged 24 months),
soppressata, coppa, house pickles & mixed marinated olives
(gf, df, contains nut)

CHEESE BOARD choice of one \$11, three \$24, full board \$47
mitica drunken goat, manchego, pt. reyes original blue, La Tur,
taleggio, 18 month comte. Served with honey, almonds,
fig and grape cracker

MARINATED CANTABRIAN ANCHOVIES 18
roasted pepper, shallots & Ravida al limone olive oil
(df, can be made gf)

FLATBREADS

CAPRESE 22
pomodoro, mozzarella, basil and chilli (v)

BIANCO 24
pancetta, leeks, provolone & thyme (can be made v)

VERDE 24
spicy lamb sausage, mozzarella & arugula (can be made v & vg)

PASTA

SPAGHETTI ALLA VONGOLE 32
manilla clams, garlic, chilli (df)

RIGATTONI 27
artichoke, pancetta and parmigiano (can be made gf & df)

WINTER TRUFFLE RISOTTO 36
shave truffles. seasonal mushrooms. shallots. Parmigiano Reggiano

LEMON TAGLIATELLE 28
pistachio pesto, stracciatella & pangrattato (vg)

PAPPARDELLE ALL'RAGU 32
wild boar, parmigiano reggiano & parsley (can be made gf & df)

SECONDI

SEARED SNAPPER 38
roasted bell peppers, tomato & green herbs (df, gf)

CHICKEN A LA DIAVOLA half 32 whole 52
green goddess dressing (gf)

DANTE'S SIGNATURE BURGER 28
smoked bacon, pickled beet, New School
American cheese, tomato, spicy mayo &
lettuce served on a house made brioche bun

GRILLED AUSTRALIAN LAMB CHOPS 32
salsa verde & lemon

12oz BONELESS DRY AGED RIB EYE 64
chimichurri & choice of side dish



CRANBERRY SPRITZ
aperol. seasonal cranberries. fall spices.
perrier-jouet champagne 27

FIGS & JOUET
courvoisier fig infusion. italicus.
benedictine. amontillado sherry.
black walnut & angostura bitter.
perrier jouet champagne 28

GINGERBREAD NEGRONI
spiced butter bacardi 8. cardamaro.
sweet vermouth. campari.
buckspace ginger bitters 21

FIRESIDE OLD FASHIONED
the macallan 12. glenfiddich 14yr.
palo cortado. smoked raisin syrup.
jerry thomas decanter bitters 27

TOFFEE APPLE MANHATAN
calvados. buttered zacapa. fino sherry.
apple caramel. clove bitters 23

SALADS & APPETIZERS

DANTE'S SIGNATURE BURRATA 25
slow roasted heirloom tomato, basil & toasted rye (v)

STEAK TARTAR 32
capers. shallots. chives & bone marrow dressing

CHICORY SALAD 28
castelfranco. radicchio. honeycrisp apples. walnuts.
gorgonzola picante & maple vinaigrette
(can be dairy free) (V)

SPINACH TRUFFLES SALAD 34
shave truffles. baby spinach. crispy shallots.
Parmigiano Reggiano & yuzu truffle vinaigrette
(can be dairy free) (V)

STEAMED MUSSELS 25
spicy pomodoro & white wine served with lightly
toasted onion & potato sourdough (df, can be made gf)

PRAWNS AGLIO E OLIO 30
garlic flakes, calabrian chilli, parsley & sourdough
(df, can be made gf)

SIDES

BRUSSELS SPROUTS 14
pancetta. garlic. thyme & balsamic glaze (v) (df) (gf)

ROAST FINGERLING POTATOES 16
garlic aioli & chives (v, df, gf)

SAUTÉED BROCCOLINI 12
calabrian chilli & anchovy, topped with
pangrattato (df, can be made v, vg and gf)

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

SHERRY BY THE GLASS

Manzanilla, Emilio Lustau 'Papirusa' NV	8
Amontillado, Emilio Lustau 'Los Arcos' NV	10

CHAMPAGNE BY THE GLASS

Champagne, Jacques Picard 'Iconique' NV	23
Champagne, Ruinart, Blanc de Blancs NV (half bottle)	90

WHITE BY THE GLASS

Fiano di Avellino, Ciro Picariello, Campania 2024	15
Sauvignon Blanc, Renaissance 'Caillottes' Sancerre 2024	23
White Burgundy, Aline Beauné 'Aligoté' 2021	20
Albarino, Bodega Fulcro 'A Pedreira' Rias Baixas 2024	18

ROSÉ & ORANGE BY THE GLASS

Château Sainte Marguerite 'Symphony' Côtes de Provence Rosé 2024	18
Orange wine, Anne Pichon 'Sauvage' Ventoux 2024	16

RED BY THE GLASS

Chilled red, Chermette 'Une Vie en Beaujolais' 2023	15
Pinot Noir, Cholet, Saint-Romain 'Sous la Velle' Burgundy 2022	24
Sangiovese, Pagliarese, Chianti Classico Tuscany 2023	16
Cabernet Sauvignon, Gail Wines, Sonoma 2023	20

HALF BOTTLES

Pinot Noir, Tolleot-Beaut, Chorey-les-Beaune, Burgundy 2011	98
Nebbiolo. P. Conterno 'Riva del Bric' Barolo 2021	65



BEER & CIDER

Peroni, Lager, Italy, 5.1% (draught)	9
Talea, Sun Up, IPA, Williamsburg, 5.4% (draught)	9
Aval Cider, France, 6%	9
Poire by Eric Bordelet, Cider, France, 4.5%	16
Schlenkerla Helles, Lager, Germany, 4.3%	11
Baladin Nazionale, Blonde Ale, Italy, 6.5%	12
Carnegie, Porter, Sweden, 5.5%	9
Erdinger, Weissbier, Germany, NA	7
Peroni O.O, Italy, NA	6.5

BEVERAGES

S. Pellegrino Sparkling Mineral Water	11
Acqua Panna Natural Spring Water	11
Fentimans Curiosity Cola	5
Fluffy Orange Juice	8
Sanpellegrino Pompelmo	6
Sanpellegrino Limonata	6