

EST. 1915
NEW YORK CITY



DANTE

West Village

TO SHARE

CALVISIUS IMPERIAL CAVIAR (1oz) 225
hand selected for Dante, served with
traditional accompaniments

FRESHLY SHUCKED OYSTERS half dozen 27 dozen 52
lime & ginger granita (df)
Calvisius Imperial Caviar supplement 10gr 30 or 30gr 85

OUR SIGNATURE CHARCOAL OVEN BAKED BREAD 11
with smoked butter & sea salt (v)

CHEESE BOARD SELECTION 48
La Tur, Oma, Bleu D'Auvergne & 18 months aged Comte,
local honeycomb, fig & sultana crackers, Asian pear,
marcona almonds, marinated olives

DANTE'S BURRATA 25
preserved cherry tomatoes, basil & toasted rye sourdough (v)

CONFIT MUSHROOM TOAST 24
heirloom mushrooms, ricotta & pickled shallots on toasted
sourdough (v)

ANTIPASTO BOARD 54
prosciutto, sopressata, salami finocchiona, Manchego,
Parmigiano Reggiano, La Tur, guindilla peppers,
local honeycomb, almonds, olives, crackers

FROM THE FIRE & CHARCOAL OVEN

CRISPY BAKED POTATO 10g 44 or 30g 110
with creme fraiche & chives, topped with Calvisius Imperial Caviar (gf)

ROASTED CAULIFLOWER 28
tahini dressing, garlic chips, chili oil & herbs (vg, gf, df)

CLAM LINGUINE 29
with garlic, chilli, sun ripen tomatoes & wilted arugula (df)

SPRING PEAS AND FAVA BEAN RISOTTO 29
pecorino romano (v, gf and can be df)

WAYGU BOLOGNESE 28
maccheroni al ferro

GRILLED BRANZINO 39
with fava beans, artichoke hearts and snow pea salad (gf, df)

FIRE ROASTED ORGANIC CHICKEN ALLA DIAVOLA half 32 whole 52
green goddess dressing (gf)

VEAL MILANESE 58
with cabbage, green apple & parsley salad (df)

FLAT IRON STEAK 36
chimichurri & heirloom fennel & radish salad (gf, df)

NEW YORK STRIP 12oz 65
braised leeks & peppercorn sauce (gf, df)

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

SIDES

GRILLED GREEN ASPARAGUS SALAD 17
with smoked romesco sauce and frisée lettuce
(v, gf)

HEIRLOOM CARROTS 16
with chilli, honey, green herbs & crumbed feta (gf)

BLISTERED SHISHITO PEPPERS 16
Ravida al limone olive oil, sea salt & togarashi spice
(v, vg, gf, df)

FINGERLING POTATOES 16
sour cream & sweet chilli (gf)

ROASTED BRUSSEL SPROUTS 16
balsamic reduction, crispy shallots, pancetta (gf, df)



SPRING 2026

altos tequila, mancino sakura, italicus, blood
orange, grapefruit bitter, orange blossom 21

RHUBARB SPRITZ

roku, rhubarb, meletti, alessio bianco,
clarified rhubarb, vanilla,
rhubarb bitters, NA prosecco 19

NEGRONI SOUR

brooklyn gin, capeletti bitter, mancino rosso,
lemon, angostura bittero 18

SUPERGREEN

hendricks gin, elderflower, basil,
fluffy cucumber 19

FLUFFY BLOOD ORANGE MARGARITA

1800 cristalino, grand marnier, campari,
fluffy blood orange 24

COSMOJITO

grey goose l' orange, combier, lime,
cranberry, mint, perrier 18

SALADS & RAW

DAILY SOUP 16
please ask your server

ICEBERG WEDGE SALAD 25
cut into wedges, avocado, pecorino
& Dante dressing (vg, gf, can be df & v)

CUCUMBER MINT SALAD 24
harissa, served with lemon infused yogurt (gf)

TUNA NICOISE SALAD 35
yellowfin tuna, green beans, petite potatoes, Ligurian
olives & roasted tomato with basil oil (gf, df)

CHICKEN CAESAR SALAD 32
mix green little gem & kale salad, Parmigiano Reggiano,
organic chicken breast & sour dough croutons

STEAK TARTARE 29
capers, cayenne pepper, crostini,
& bone marrow dressing (df, can be gf)

DANTE  YOU

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

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BEER & CIDER

Stella Artois, Lager, Belgium, 5.1% (draught) 10
Talea, Sun Up, Hazy IP, Williamsburg, 5.4% (draught) 11
Aval Cider, France, 6% 10
Dupont, Cidre Bouche, 2021, 375ml, 6.5% 19
Reissdorf Kolsch, Cologne, Germany, 4.7% 11
Athletic Brewing, Hazy IPA, NA 8.5
Stella Artois OO 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

LOOSE LEAF TISANE

8 EACH

VERDANT

an Australian grown green tea called Shincha, first harvested in Spring from fresh young & grassy green tea leaves.

ZEPHYR

a refreshing peppermint organic infusion sweetened with a hint of licorice root embellished with blue cornflowers.

MEADOW

a heavenly field of yellow & white chamomile flowers, blue cornflower, anise, caraway & dill.

ENGLISH

a classic breakfast tea with premium grade, organic orange pekoe black tea leaf

