

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
lemon & lime 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 & Parmigiano Reggiano,
local honeycomb, fig & cranberry 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, sheep's milk 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)

NEW ZEALAND BABY CLAMS 27
white wine, pomodoro, parsley, garlic, chilli &
Sardinian fregola

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

WILD MUSHROOM RISOTTO 29
porcini mushroom butter (v, gf and can be df)

GRILLED BRANZINO 39
berlotti bean, black olive & micro herb salad (gf, df)

CHILEAN SEABASS 45
green & pineapple tomatillos salsa, fine herbs

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

WOODFIRE ROASTED PORK RACK 45
apple sauce & wilted spinach (gf, df)

WOOD FIRE GRILLED AUSTRALIAN LAMB LOIN 12oz 52
harissa, roasted field mushrooms, thyme jus (df, gf)

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

WOOD FIRE GRILLED WAGYU RIB-EYE 16oz 110
homemade beef jus, chimichurri & your choice of side

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



AUTUMN 2025

calvados. beluga. spiced pear.
smoked maple. clove bitters 23

FIGS & JOUET

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

PEAR NEGRONI

don julio reposado. pear grey goose.
pear liquor. pear juice.
spiced vermouth blend. bianco bitter 22

FIRESIDE OLD FASHIONED

the maccallan 12yr. glenfiddich 14yr.
palo cortado. smoked raisin syrup.
jerry thomas decanter bitters 27

TOFFEE APPLE MANHATAN

calvados. buttered zacapa. fino sherry.
apple caramel. saline. clove bitters 23

SALADS & RAW

CUCUMBER MINT SALAD 24
harissa, served with lemon infused yogurt

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

WOOD FIRE SMOKED TROUT 26
grapefruit, blood orange, avocado, sunflower seeds,
arugula, Boston Bibb lettuce & a sherry vinaigrette (gf, df)

BABY SPINACH & TRUFFLE SALAD 29
crispy scallions, Parmigiano Reggiano,
seckel pear, citrus vinaigrette & fresh black truffle
(v, gf, df)

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

SIDES

ROASTED PUMPKIN & POMEGRANATE 16
with herb salad

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

SPICED EGGPLANT CAPONATA 16
mint & basil, roasted pinenuts

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

BIG ITALIAN SALAD 16
prosecco vinaigrette (v, vg, gf, df)

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

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CHAMPAGNE BY THE GLASS

Champagne, Jacques Picard 'Iconique' NV	22
Champagne, Ruinart, Blanc de Blancs NV (half bottle)	98

WHITE BY THE GLASS

Pinot Grigio, Abbazia di Novacella, Alto Adige Valle 2024	17
Fiano di Avellino, Ciro Picariello, Campania 2023	16
Sauvignon Blanc, Reserve de Maimbray, Sancerre 2022	22
Chardonnay, Garnier, Chablis, Burgundy 2023	20
Chardonnay, Jobard-Morey, Meursault, Burgundy 2022	35

ROSÉ & ORANGE BY THE GLASS

Château Sainte Marguerite 'Symphony' Côtes de Provence Rosé 2024	18
Domaine Ott 'Château de Selle' Côtes de Provence Rosé 2024	25
Orange wine, Anne Pichon 'Sauvage' Ventoux 2023	16

RED BY THE GLASS

Pinot Noir, Fanny Sabre, Bourgogne Rouge, Burgundy 2023	21
Sangiovese, Pagliarese, Chianti Classico Tuscany 2022	16
Chilled red, Clos Fornelli 'La Robe d'Ange' Corsica 2024	15
Cabernet blend, Cos d' Estournel 'G d' Estournel' Bordeaux 2021	22
Cabernet blend, Faust, Napa Valley 2022	30
Pinot Noir, Tolleot-Beaut, Chorey-les-Beaune 2010 (half bottle)	98
Merlot blend, Saint-Emilion Grand Cru 2022 (half bottle)	48
Nebbiolo, Paolo Scavino, Barolo 2020 (half bottle)	65
Cabernet Blend, Château Potensac, Médoc 2014 (half bottle)	65



BEER & CIDER

Stella Artois, Lager, Belgium, 5.1% (draught)	10
Talea, Sun Up, Hazy IPA, Williamsburg, 5.4% (draught)	11
Cerveza Charro, Pilsner, Mexico, 4.5%	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

LION	8
a dandelion chai with a coragerous helping of aromatic spices to strenghen and resolve.	
SHINE	8
a sunny & sweet lemony ginger organic infusion with Australian lemon myrtle, lemongrass, lemon verbena, ginger & licorice.	
VERDANT	8
an Australian grown green tea called Shincha, first harvested in Spring from fresh young & grassy green tea leaves.	
ZEPHYR	8
a refreshing peppermint organic infusion sweetened with a hint of licorice root embellished with blue cornflowers.	
MEADOW	8
a heavenly field of yellow & white chamomile flowers, blue cornflower, anise, caraway & dill.	
PARIS	8
an elegant French grey organic tea with orange pekow black tea leaf perfumed with bergamot essential oiland a flourish of rose, lavender, jasmine & orange	
ENGLISH	8
a classic breakfast tea with premium grade, organic orange pekoe black tea leaf	

