

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)

WAYGU BOLOGNESE 28
maccheroni al ferro

SHRIMP LINGUINE 29
garlic, chilli, sun ripened cherry tomatoes & wilted arugula (df)

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

GRILLED BRANZINO 39
confit, Jerusalem artichokes, heirloom carrot & chive salad,
black olive tapenade (gf, df)

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

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

BRAISED LAMB SHANK 45
Braised lamb shank, whipped mashed potatoes,
gremolata & red wine jus (gf)

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

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

ROASTED PUMPKIN & POMEGRANATE 16
with herb salad (gf, df)

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)

Our Favourites

FIGS & JOUET

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

FIRESIDE OLD FASHIONED

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

VESPER MARTINI BY NYCC

brooklyn gin. vodka. mancino ambrato 20

MULLED CIDER

lelouvier calvados. ice wine.
spiced cider reduction. oloroso. apple. 30 (6oz)

HOT BUTTERED RUM

buttered bacardi 8 rum. all spice.
amontillado. rooibos. raspberry 30 (6oz)

HOT SMOKED TODDY

cacao butter fat wash makers mark.
lagavulin 8. ginger. marmalade.
lapsang souchong 21

SALADS & RAW

DAILY SOUP 16
please ask your server

RADICCHIO & HONEYCRISP APPLE 24
aged clothbound cheddar, maple vinaigrette. (gf, v)

SHAVED BRUSSEL SPROUT SALAD 24
raw brussel sprouts, ricotta, crushed hazelnuts,
saba & lemon dressing (contains nuts)
(gf, df, v, vg)

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

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 & sherry vinaigrette (gf, df)

BABY SPINACH & TRUFFLE SALAD 32
crispy scallions, Parmigiano Reggiano,
seckel pear, citrus vinaigrette & fresh black truffle
(v, gf)

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

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

LION

a dandelion chai with a coragerous helping of aromatic spices to strenghen and resolve.

SHINE

a sunny & sweet lemony ginger organic infusion with Australian lemon myrtle, lemongrass, lemon verbena, ginger & licorice.

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.

PARIS

an elegant French grey organic tea with orange pekow black tea leaf perfumed with bergamot essential oil and a flourish of rose, lavender, jasmine & orange

ENGLISH

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

