



DANTE
Elizabeth Street
NEW YORK CITY
EST. 1915

TO SHARE

- ITALIAN APERITIVO 15
Parmigano, Marcona almonds & Castelvetro olives (gf, v)
- "CHAMPAGNE & PEARLS" TART 25
Siberian caviar, champagne pearls, shiso (gf, df)
- TUNA CRISPY RICE 13ea
Montauk bluefin tuna, puttanesca (gf, df)
- HAMACHI CRUDO 11
calamansi, chives, golden queen rice (gf, df)
- DANTE OYSTERS 27 1/2 dozen
sland Creek oysters, lime & ginger granita (gf, df)

DANTE IL PANE

- CLASSIC 12
wood fired bread & raveda olive oil (v)
- DIAVOLA 16
calabrian chili pomodoro, pepperoni
- MARKET 15
pesto, stracciatella, market herbs (v)

RAW BAR

- HOKKAIDO SCALLOPS 24
watermelon radish, kimchi, chive flowers (gf, df)
- BLUE FIN TUNA BELLY 28
montauk tuna belly, calabrian chili, gem (gf, df)
- 6666 RANCH BEEF TARTARE 31
tarragon, chervil, lemon, egg yolk (gf, df)
- CRYSTAL BLUE SHRIMP COCKTAIL 27
signature horseradish cocktail sauce, gem & finger lime (gf, df)

SALADS & STARTERS

- RADICCHIO & HONEYCRISP SALAD 26
castlefranco, clothbound cheddar & maple (gf, v can be df)
- SPINACH & TRUFFLE SALAD 28
avocado, yuzu & crispy leeks (gf, v can be df)
- GRILLED GEM SALAD & FIG LEAF 24
house cured lardo, fig leaf vinaigrette (gf, df, v)
- KALE SALAD 27
anchovies, parmesan, lemon & pangrattato
- DI PALO'S BURRATA 27
figs, catskills honey, Richaud sourdough (v)

PASTA & RISO

- POMODORO & RICOTTA RAVIOLI 27
wood oven fired ravioli with salsa verde (v)
- CAVATELLI & CLAMS 31
spinach cavatelli, green tomato, clams (df)
- TAJARIN AL RAGU 34
hand cut egg yolk pasta & beef ragu
- TRUFFLE BUCATINI 90
Alba white truffle, pecorino, parmigiano (v)

From the Fire

- MAITAKE MUSHROOM 32
xo, salsa macha (vg)
- VONGOLE AL PANE 28
manila clams cooked over the fire, chili & garlic (df)
- CARABINEROS PRAWNS 35ea
apple cider & olive oil (gf df)
- SPANISH TURBOT 54
spicy pil pil, lemon (gf, df)
- WHOLE BRANZINO 88
A la talla, adobo, cilantro, jalapeno
- HUDSON VALLEY CHICKEN INFERNO 36 half | 68 whole

DANTE x 6666 YELLOW STONE RANCH

- 6666 YELLOW STONE FLAT IRON 49
wood fired leeks, Caffè Dante butter
- 6666 RANCH BONE-IN NY STRIP 20oz 85
jus, bone marrow (gf)
- 6666 RANCH BONE-IN RIBEYE 30oz 145
demi glace, brown butter (gf)
- AUSTRALIAN BEEF
- TASMANIAN CAPE GRIM NY STRIP 11oz 48
grilled scallion condiment, beef tallow, 100% grass fed (gf)
- ROBBINS ISLAND RIBEYE 11oz 105
marble score 9+, grass fed, grain finished (gf)
- SOUTH AUSTRALIAN SPANISH GALICIAN RIBEYE 11oz 69
60 month old cattle, grass & grain fed (gf)
- ROBBINS ISLAND WAGYU TENDERLOIN 9oz 110
marble score 9+, grass fed, grain finished (gf)

TABLESIDE ACCOMPANIMENTS with beef
Market leaf ssam, fire roasted peanut sauce, lemon, lime, dijon, horseradish

SIDES

- MACARONI KIMCHI CHEESE 18
gruyere, parmesan, cheddar with smoky bacon
- TENDERSTEM BROCOLI 13
shallot vinaigrette
- TRIPLE COOKED CHIPS 15
hand cut, idaho potatoes
- MASH POTATO 14
Yukon gold, Ronnybrook dairy (gf, v)

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



D