

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)

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

**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)

**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

## PASTA

**SPAGHETTI VONGOLE** 32  
manila clams, garlic, chili (df)

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

**WAYGU BOLOGNESE** 28  
maccheroni al ferr



## SALADS & RAW

**HAMACHI CRUDO** 29  
spring vinaigrette, green juice, nasturtium

**STEAK TARTARE** 29  
capers, cayenne pepper, crostini, & bone marrow dress-  
ing (df, can be gf)

**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

## 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)

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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

