

DANTE
Elizabeth Street
NEW YORK CITY
EST. 1915

TO SHARE

- ITALIAN APERITIVO 15
*selection of cheese, marona almonds
& castelveltrano olives*
- "CHAMPAGNE & PEARLS" TART 25
*tart of Siberian caviar with champagne pearls
add Otoro Tuna 15
- TUNA CRISPY RICE 13ea
Montauk bluefin tuna, Golden Queen rice
- DIAVOLA DONUT 18ea
sea urchin, wood fired soppressata
- OYSTERS SELECTION 27 1/2 dozen
Island Creek oysters EC or Nisqually WC, lime & ginger granita
- WOOD FIRED OYSTER ROCKEFELLER 9ea
Island Creek oysters, Rockefeller hollandaise

DANTE IL PANE

- CLASSIC 12
wood fired bread
- DIAVOLA 15
calabrian chili pomodoro, Dante pepperoni
- MARKET 15
pesto, stracciatella, market herbs

RAW BAR

- HOKKAIDO SCALLOPS 24
watermelon radish, yuzu, kimchi juice
- PACIFIC ALFONISINO 27
autumn condiment, seaweed dressing, New Zealand spinach
- MONTAUK BLUE FIN TUNA BELLY 28
calabrian chili, market leaves of gem & romaine
- 6666 RANCH BEEF TARTARE 29
potato, stracciatella, market leaves
- CRYSTAL BLUE SHRIMP COCKTAIL 27
signature horseradish cocktail sauce & gem

SALADS & STARTERS

- RADDICCHIO & HONEYCRISP SALAD 26
castlefranco, clothbound cheddar & maple
- SPINACH & TRUFFLE SALAD 28
avocado, yuzu & crispy leeks
- GRILLED GEM SALAD & FIG LEAF 24
lardo, fig leaf vinaigrette
- KALE SALAD 27
anchovies, parmesan, lemon & panagrattato
- BURRATA 28
persimmon, Richaud bakery sourdough

GRILL STARTERS

- VONGOLE AL PANE 28
Manila clams cooked over coals, chili & garlic dressing
- CARABINEROS PRAWNS 35ea
apple cider, olive oil

From the Fire

- RED SEA BREAM 5OZ 35
lemongrass, herb salad
- SPANISH TURBOT 11oz 49
spicy pil pil, herb salad
- HUDSON VALLEY CHICKEN INFERNO
36 half | 68 whole
calabrian chili, tofu
- 6666 YELLOW STONE FLAT IRON 10oz 47
wood fired leeks, Caffè Dante butter
- TASMANIAN CAPE GRIM NY STRIP 11oz 46
grilled scallion condiment, beef tallow
- ROBBINS ISLAND WAGYU RIBEYE 11oz 87
grilled pickled pearl onion, shiso flowers
- SPANISH GALICIAN RIBEYE 12oz 68
jus gras, brown butter

TABLESIDE ACCOMPANIMENTS
*market leaf ssam set, fire-roasted peanut
sauce, lemon, lime, dijon, seeded mustard,
horseradish*

PASTA & RISO

- POMODORO & RICOTTA RAVIOLI 27
wood oven fired ravioli with salsa verde
- CAVATELLI & CLAMS 28
spinach cavatelli, green tomato, little neck clams
- TAJARIN AL RAGU 29
hand cut egg yolk pasta & retired beef ragu

SIDES

- MACARONI KIMCHI CHEESE 18
macaroni, gruyère, parmesan, cheddar with smoky bacon
- TENDERSTEM BROCOLI 12
shallot vinaigrette
- TRIPLE COOKED CHIPS 14
hand cut yukon potatoes



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