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 (gf & 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 - can be gf)

CHEESE BOARD SELECTION 48
La Tur, Oma, Bleu D'Auvergne & 18 months aged Comte,
local honeycomb, fig & sultana crackers, black mission fig,
marcona almonds, marinated olives

CONFIT MUSHROOM TOAST 24
heirloom mushrooms, sheep's milk ricotta & pickled shallots
on toasted sourdough (v)

LAMB SPEIDINI 2ea 22
marinated & grilled Appalachian lamb, mojo verde, yoghurt
& crushed pistachio (gf)

MARKET VEGETABLE SKEWERS 2ea 18
**ask your server for today's skewer,*
served with green goddess & tzatziki (gf)

Fall into Dante

AUTUMN 2026
calvados. alb vodka. mancino ambato bianco.
pommeau. smoked maple.
clarified apple. allspice 19

FIGS & PEAR NEGRONI
don julio reposado. pear grey goose. pear liquor.
spiced vermouth blend. bianco bitter 22

NEGRONI SOUR
brooklyn gin. capeletti bitter. mancino rosso.
lemon. angostura bitters 18

TOKI HIGHBALL
toki jaspanese whiskey. monochrome. perrier 19

FIGS & CHAMPAGNE
remy fig infusion. italicus. benedictine. amontillado.
black walnut & angostura bitter.
telmont champagne. 26

FROM THE FIRE & CHARCOAL OVEN

CRISPY BAKED POTATO 10g 44 or 30g 110
with creme fraiche & chives, topped with Big Pearl Caviar (gf)

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

GRILLED BRANZINO 39
with zucchini, fennel salad & salmoriglio sauce (gf, df)

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

FLAT IRON STEAK 45
Caffe Dante butter & heirloom fennel & radish salad (gf)

NEW YORK STRIP 10oz 65
grilled leeks & chimmi churri (gf)

BERKSHIRE PORK CHOP 42
apple & cranberry mostarda, wilted spinach, beef jus (gf)

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

PASTA

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

MAITAKE & OYSTER MUSHROOM RISOTTO 29
thyme (v))

BOLOGNESE RAGÚ 29
maccheroni al ferro (can be df)



SALADS & RAW

HAMACHI CRUDO 29
cucumber salad, green juice, nasturtium (gf & df)

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

SPINACH AND TRUFFLE SALAD 34
baby spinach, crispy scallions, Parmigiano Reggiano,
truffle vinaigrette & fresh black truffle (can be df)

RADICCHIO & HONEY CRISP APPLE SALAD 24
aged clothbound cheddar, maple vinaigrette
(v, gf, can be vg, can be df)

CHICKEN CAESAR SALAD 32
green little gem & kale salad, Parmigiano Reggiano,
organic chicken breast & sourdough crouton

SIDES

HEIRLOOM RAINBOW CARROTS 16
heirloom rainbow carrots , blood orange , local honey ,
olive oil , feta & fine herbs

ROASTED ACORN SQUASH 16
labne, pomegranate, pumpkin seeds & seasonal herbs
(parsley, mint, dill)

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)

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

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BEER & CIDER

Threes, Vilet Pilsner, Brooklyn„ 5.2% (draught) 10
Threes, All or Nothing, West Coast IPA, Brooklyn, 6.8% (draught) 9
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

BEVERAGES

S. Pellegrino Sparkling Mineral Water 11
Acqua Panna Natural Spring Water 11
Fentimans Curiousity 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

