EST. 1915

DANTE

NEW YORK CITY

ANTIPASTI

SALTED MARCONA ALMONDS 7

MARINATED OLIVES 8

DANTE'S HOUSE MADE FOCACCIA 14
with fresh ricotta & salsa peperoncini
(gluten free focaccia available upon request, can be made v)

SALUMI MISTI 41
Prosciutto San Daniele (24 months aged), salami Felino, coppa, mortadella, pickles & mixed marinated olives
(gf, df, contains nut)

CHEESE BOARD choice of one $11, three $24, full board $47
romano aged gouda, point reyes bay blue, four fat fowl st. stephen, taleggio, manchego, drunken goat
Served with honey, almonds, fig and grape crackers

MARINATED CANTABRIAN ANCHOVIES 18
roasted peppers, shallots & Ravida al limone olive oil
(df, can be made gf)

FLATBREADS

CAPRESE 22
pomodoro, mozzarella, basil & chilli (v)

BIANCO 24
pancetta, leeks, provolone & thyme (can be made v)

VERDE 24
spicy lamb sausage, mozzarella & arugula (can be made v & vg)

MUSHROOM 24
seasonal mushrooms, provolone & crispy shallots (can be df)

PASTA

PUMPKIN RAVIOLI 28
brown butter, sage & pecorino romano

LINGUINIFRUTTI DI MARE 36
mussels, prawns, squid, garlic & pomodoro sauce (df)

RIGATONI BOLOGNESE 34
wagyu bolognese & Pecorino Romano (can be df, gf)

SPAGHETTI ALLA CHITARRA CACIO E PEPE 26
pecorino romano & black pepper

MUSHROOM RISOTTO 30
seasonal mushrooms, shallots, thyme & parmigiano reggiano

SECONDI

BRANZINO ALLA PUTTANESCA 34
tomato, olives, capers, anchovies & lemon (df, gf)

CHICKEN PARMIGIANA 30
organic chicken, pomodoro, fresh mozzarella & curly kale salad

12OZ NEW YORK STRIP 64
chimichurri & choice of side

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

Fall into Dante

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

FIG & 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

TEQUILA & APPLE
dobel tahona organic tequila. calvados. allspice dram. fluffy green apple juice 21

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

SALAD & APPETIZER

DANTE'S SIGNATURE BURRATA 25
slow roasted heirloom tomato, basil & toasted rye (v)

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

SPINACH & TRUFFLE SALAD 28
parmigiano reggiano, black truffles, crispy shallots & yuzu truffle dressing (can be df, gf)

ICEBERG WEDGE SALAD 25
avocado, pecorino & Dante dressing
(vg, gf, can be df & v)

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

MEATBALLS 24
veal, pork & beef meatballs, orzo, pomodoro sauce, Pecorino Romano & basil

CONTORNI

MAITAKE MUSHROOMS 18
chili oil, herb butter & grana padano (gf, can be df)

HEIRLOOM CARROTS 16
maple glaze, green herbs & pumpkin seeds (df, gf)

ROAST FINGERLING POTATOES 16
garlic aioli & rosemary (v, df, gf)

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) 9
Threes All or Nothing, West Coast IPA, Brooklyn, 6.8% (draught) 9
Aval Cider, France, 6% 9
Poire by Eric Bordelet, Cider, France, 4.5% 16
Schlenkerla Helles, Lager, Germany, 4.3% 11
Baladin Nazionale, Blonde Ale, Italy, 6.5% 12
Carnegie, Porter, Sweden, 5.5% 9
Erdinger, Weissbier, Germany, NA 7
Stella Artois 0.0, Belgium, NA 6.5

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

