



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)

PASTA

RICOTTA RAVIOLI 28
San Marzano sugo & Pecorino Romano (v)

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

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

ORECCHIETTE & BROCCOLINI 30
anchovies, italian sausage & lemon zest
(can be df, can be vg)

PAPPARDELLE ALL'RAGU 32
wild boar, Parmigiano Reggiano & parsley (can be made gf & df)

SECONDI

SWORDFISH 38
gribiche sauce, Sicilian salmoriglio & lemon (df, gf)

CHICKEN A LA DIAVOLA half 32 whole 52
green goddess dressing (gf)

14OZ PORK CHOP 38
swiss chard, confit garlic & porcini herb butter (gf, can be df)

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



SALAD & APPETIZER

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

TOMATO & PEACH SALAD 28
heirloom tomatoes, yellow peaches, freekeh, mixed
herbs & Cabernet Sauvignon vinaigrette (v, can be gf)

WATERMELON SALAD 24
grapefruit, mint, basil, pickled pearl onion &
Dante dressing (vg, can be df)

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

DORADE TARTARE 28
granny smith apple, jicama, chives, aji amarillo, micro
cilantro & trout roe

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

STEAMED MUSSELS 25
spicy pomodoro & white wine served with lightly
toasted onion & potato sourdough (df, can be made gf)

CONTORNI

GRILLED BROCCOLINI 18
Ravida al limone olive oil (v)

PERSIAN CUCUMBERS 16
dill, citrus vinaigrette & toasted seeds (v)

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



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 O.O, Belgium, NA 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

