



DANTE

Elizabeth Street

NEW YORK CITY

EST. 1915

TO SHARE

ITALIAN APERITIVO

Dante selection of cheese, marona almonds & castelveltrano olives

"CAVIAR & CHAMPAGNE"

tart of Petrosian Baika caviar with Champagne pearls

*add otoro tuna

DANTE FLATBREADS

CLASSIC

wood fired bread, Ravoda olive oil

DIAVOLA

Calabrian chili pomodoro, Dante pepperoni

MARKET

pesto, stracciatella, market herbs

RAW BAR

DANTE SELECTION OYSTERS

Peconic Bay oysters, lime & ginger granita

HOKKAIDO SCALLOPS

watermelon radish, yuzu, spicy broth, chive flowers

PACIFIC RUBY SNAPPER

peaches, green tomato, seaweed

BLUE FIN TUNA BELLY

Montauk tuna belly, calabrian chili, market leaves of gem & romaine

TUNA LOIN

nori, concord grape, putenesca

SHRIMP COCKTAIL

signature horseradish cocktail sauce, gem & finger lime

SALADS & STARTERS

TOMATO & PEACHES

heritage tomatoes, yellow peaches, Bulgarian feta & quinoa

DANTE SUMMER SALAD

upstate avocado, sorrel, romaine & tarragon dressing

GRILLED GEM SALAD & FIG LEAF

house cured lardo, fig leaf vinaigrette

BURRATA

persimmon, Richaud bakery sourdough

KALE CAESAR

lacinato kale, Parmigiano Reggiano, croutons

GRILL STARTERS

VONGOLE AL PANE

Manila clams cooked over the fire, toasted Richaud sourdough, chili & garlic dressing

OYSTER ROCKERFELLER

Island Creek oysters, Rockefeller hollandaise sauce

From the Fire

CAULIFLOWER

chili crunch, smoky almonds

EGGPLANT & BEETLE LEAF

lemongrass salsa verde, nasturtium

ALFONSINO

rock shrimp, clams, golden beet, tarragon

SPANISH TURBOT

spicy pil pil, herb salad

6666 YELLOW STONE FLAT IRON

wood fired leeks, Caffè Dante butter

TASMANIAN CAPE GRIM NY STRIP

served with tableside accompaniments

ROBBINS ISLAND TENDERLOIN

served with tableside accompaniments

SPANISH GALICIAN RIBEYE

served with tableside accompaniments

TABLESIDE ACCOMPANIMENTS

grilled pickled pearl onion, sea succulents, shiso flowers, dijon, seeded mustard, horseradish

PASTA & RISO

POMODORO & RICOTTA RAVIOLI

wood oven ravioli with salsa verde

CAVATELLI & CLAMS

spinach cavatelli, green tomato, little necks & razor clams

TAJARIN AL RAGU

hand cut pasta & beef ragu

SIDES

HAND CUT MACARONI KIMCHI CHEESE

hand cut macaroni, gruyere, parmesan, cheddar with smoky bacon

GRILLED CORN

lime, cilantro, aleppo chili

TENDERSTEM BROCOLI

shallot vinaigrette

TRIPLE COOKED CHIPS

hand cut desserie potatoes, Dante seasoning

MARKET LEAVES SSAM

gem lettuce, perilla leaf, aromatic leaves, ssamjang

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