

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

RICOTTA & GRILLED HERB TOAST 24
whipped ricotta, grilled spring herbs, pickled shallots
& pistachio pesto on toasted sourdough (v)

ANTIPASTO BOARD 54
prosciutto, sopressata, salami finocchiona, manchego,
Parmigiano Reggiano, La Tur, guindilla peppers,
local honeycomb, almonds, olives & crackers

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 fava beans, artichoke hearts and snow pea salad (gf, df)

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

VEAL MILANESE 58
with cabbage, green apple & parsley salad (df)

FLAT IRON STEAK 36
chimichurri & heirloom fennel & radish salad (gf, df)

NEW YORK STRIP 12oz 65
braised leeks & peppercorn sauce (gf)

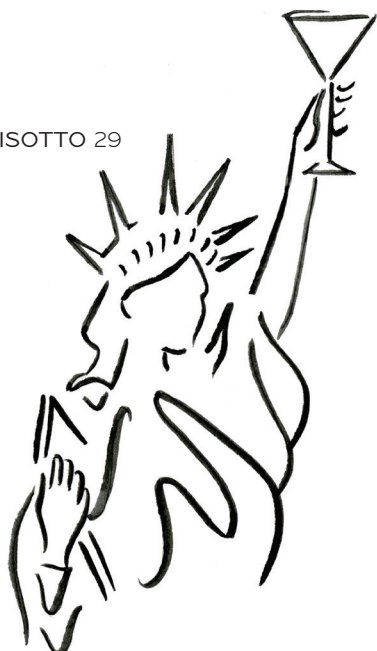
DANTE'S SIGNATURE BURGER 28
smoked bacon, pickled beet, New School American cheese,
tomato, spicy mayo & lettuce
served on a house made potato bun

PASTA

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

SPRING PEAS AND FAVA BEAN RISOTTO 29
pecorino romano (v, gf)

BOLOGNESE RAGÚ 29
maccheroni al ferro (can be df)



SPRING 2026

altos tequila, mancino sakura, italicus, blood orange, grapefruit bitters, orange blossom 21

RHUBARB SPRITZ

roku, rhubarb, meletti, alessio bianco, clarified rhubarb, vanilla, rhubarb bitters, NA prosecco 19

NEGRONI SOUR

brooklyn gin, capeletti bitter, mancino rosso, lemon, angostura bitters 18

SUPERGREEN

hendricks gin, elderflower, basil, fluffy cucumber 19

FLUFFY BLOOD ORANGE MARGARITA

1800 cristalino, grand marnier, campari, fluffy blood orange 24

COSMOJITO

grey goose l'orange, combier, lime, cranberry, mint, perrier 18

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)

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

SUGAR SNAP PEA & HALLOUMI SALAD 27
baby spinach, crushed peas, sunflower seeds, citrus vinaigrette (gf, v)

TUNA NICOISE SALAD 35
yellowfin tuna, green beans, petite potatoes, Ligurian olives & roasted tomato with basil oil (gf, df)

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

SIDES

GRILLED GREEN & WHITE ASPARAGUS 17
with bearnaise (gf)
can add big pearl caviar 15g/30g 48/95

HEIRLOOM CARROTS 16
with chilli, honey, green herbs & crumbed feta (gf)

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

Stella Artois, Lager, Belgium, 5.1% (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
Stella Artois OO 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

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

