



EST. 1915

DANTE

NEW YORK CITY

ANTIPASTI

SALTED MARCONA ALMONDS 7

MARINATED OLIVES 8

CROSTINI 20

fennel sausage, caprese, ricotta & honey
& white anchovies with lemon zest (can be gf)

DANTE'S HOUSE MADE FOCACCIA 14

with fresh ricotta & salsa peperoncini
(gluten free focaccia available upon request, can be made v)

PROSCIUTTO BRUSCHETTA 28

24 months San daniele. smock scarmorza. sourdough
& tomato jam (can be gluten free)

SALUMI MISTI 41

mortadella, prosciutto San Daniele (aged 24 months),
soppressata, coppa, house pickles & mixed marinated olive
(gf, df, contains nut)

CHEESE BOARD choice of one \$11, three \$24, full board \$45
mitica drunken goat, manchego, pt. reyes original blue, La
taleggio, 18 month comte. Served with honey, almonds,
fig and grape cracker

MARINATED CANTABRIAN ANCHOVIES 18

roasted pepper, shallots & Ravida al limone olive oil
(df, can be made gf)

FLATBREADS

CAPRESE 22

pomodoro, mozzarella, basil and chilli (v)

BIANCO 24

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

VERDE 24

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

PASTA

SPAGHETTI ALLA VONGOLE 32

manilla clams, garlic, chilli (df)

RIGATONI 27

artichoke, pancetta and parmigiano (can be made gf & df)

WINTER TRUFFLE RISOTTO 36

shave truffles. seasonal mushrooms. shallots. Parmigiano Reggiano

LEMON TAGLIATELLE 28

pistachio pesto, stracciatella & pangrattato (vg)

PAPPARDELLE ALL'RAGU 32

wild boar, parmigiano reggiano & parsley (can be made gf & df)

SECONDI

SEARED SNAPPER 38

roasted bell peppers, tomato & green herbs (df, gf)

CHICKEN A LA DIAVOLA half 32 whole 52

green goddess dressing (gf)

DANTE'S SIGNATURE BURGER 28

smoked bacon, pickled beet, New School
American cheese, tomato, spicy mayo &
lettuce served on a house made brioche bun

GRILLED AUSTRALIAN LAMB CHOPS 32

salsa verde & lemon

12oz BONELESS DRY AGED RIB EYE 64

chimichurri & choice of side dish



SALADS & APPETIZERS

DANTE'S SIGNATURE BURRATA 25

slow roasted heirloom tomato, basil & toasted rye (v)

STEAK TARTARE 32

capers. shallots. chives & bone marrow dressing

CHICORY SALAD 28

castelfranco. radicchio. honeycrisp apples. walnuts.
gorgonzola picante & maple vinaigrette
(can be dairy free) (v)

SPINACH TRUFFLES SALAD 34

shave truffles. baby spinach. crispy shallots.
Parmigiano Reggiano & yuzu truffle vinaigrette
(can be dairy free) (v)

STEAMED MUSSELS 25

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

PRAWNS AGLIO E OLIO 30

garlic flakes, calabrian chilli, parsley & sourdough
(df, can be made gf)

SIDES

BRUSSELS SPROUTS 14

pancetta. garlic. thyme & balsamic glaze (v) (df) (gf)

ROAST FINGERLING POTATOES 16

garlic aioli & chives (v, df, gf)

SAUTÉED BROCCOLINI 12

calabrian chilli & anchovy, topped with
pangrattato (df, can be made v, vg and gf)

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

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BEER & CIDER

- Peroni, Lager, Italy, 5.1% (draught) 9
- Talea, Sun Up, IPA, Williamsburg, 5.4% (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
- Peroni O.O, Italy, 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

