



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)

ZUCCHINI BRUSCHETTA 22  
pesto genovese, goat cheese & pumpkin seed

SALUMI MISTI 41  
mortadella, prosciutto San Daniele (aged 24 months),  
soppressata, coppa, house pickles & mixed marinated olives  
(gf, df, contains nut)

CHEESE BOARD choice of one \$11, three \$24, full board \$47  
mitica drunken goat, manchego, point Reyes original blue,  
La Tur, taleggio, 18 month comte.  
Served with honey, almonds, fig and grape crackers

MARINATED CANTABRIAN ANCHOVIES 18  
roasted peppers, shallots & Raveda 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

SPAGHETTI ALLA VONGOLE 32  
manila clams, garlic, chilli (df)

ARTICHOKE CANELLONI 30  
zucchini, shallots, Cerignola olives & San Marzano (vg)

SPRING PEAS & FAVA BEAN RISOTTO 29  
pecorino romano (v, gf and can be df)

LEMON TAGLIATELLE 28  
pistachio pesto, stracciatella & pangrattato (vg)

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

## SECONDI

STRIPED SEA BASS 38  
fava bean, artichokes, green peas & shallots (df, gf)

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

VEAL MILANESE 58  
with baby butter lettuce & lemon (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



### 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 bittero 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 & APPETIZERS

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

BABY GEM SALAD 27  
avocado, grapefruit, radishes & italian dressing

ROASTED BEET SALAD 28  
farro, soft herbs, cabernet sauvignon vinaigrette & shaved gorgonzola (v)

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

STEAK TARTARE 32  
capers, shallots, chives & bone marrow dressing

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

## SIDES

GRILLED ASPARAGUS 14  
extra virgin olive oil, lemon & fennel pollen

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

HEIRLOOM CARROTS 16  
stracciatella, agave, marcona almonds & spring herbs

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## BEER & CIDER

- Peroni, Lager, Italy, 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
- 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

