DANTE

Elizabeth Street

NEW YORK CITY

EST. 1915

TO SHARE

ITALIAN APERITIVO *15*
Parmigano, Marcona almonds & Castelvetrano olives (gf, v)

"CHAMPAGNE & PEARLS" TART *25*
Siberian caviar, champagne pearls, shiso (gf, df)

TUNA CRISPY RICE *13ea*
Montauk bluefin tuna, puttanesca (gf, df)

HAMACHI CRUDO *11*
calamansi, chives, golden queen rice (gf, df)

DANTE OYSTERS *27 1/2 dozen*
sland Creek oysters, lime & ginger granita (gf, df)

DANTE IL PANE

CLASSIC *12*
wood fired bread & ravida olive oil (v)

DIAVOLA *16*
calabrian chili pomodoro, pepperoni

MARKET *15*
pesto, stracciatella, market herbs (v)

RAW BAR

HOKKAIDO SCALLOPS *24*
watermelon radish, kimchi, chive flowers (gf, df)

BLUE FIN TUNA BELLY *28*
montauk tuna belly, calabrian chili, gem (gf, df

6666 RANCH BEEF TARTARE *31*
tarragon, chervil, lemon, egg yolk (gf, df)

CRYSTAL BLUE SHRIMP COCKTAIL *27*
signature horseradish cocktail sauce, gem & finger lime (gf, df)

SALADS & STARTERS

RADICCHIO & HONEYCRISP SALAD *26*
castlefranco, clothbound cheddar & maple (gf, v can be df)

SPINACH & TRUFFLE SALAD *28*
avocado, yuzu & crispy leeks (gf, v can be df)

GRILLED GEM SALAD & FIG LEAF *24*
house cured lardo, fig leaf vinaigrette (gf, df, v)

KALE SALAD *27*
anchovies, parmesan, lemon & pangrattato

DI PALO'S BURRATA *27*
figs, catskills honey, Richaud sourdough (v)

PASTA & RISO

POMODORO & RICOTTA RAVIOLI *27*
wood oven fired ravioli with salsa verde (v)

CAVATELLI & CLAMS *31*
spinach cavatelli, green tomato, clams (df)

TAJARIN AL RAGU *34*
hand cut egg yolk pasta & beef ragu

TRUFFLE BUCATINI *90*
Alba white truffle, pecorino, parmigiano (v)

From the Fire

MAITAKE MUSHROOM *32*
xo, salsa macha (vg)

VONGOLE AL PANE *28*
manila clams cooked over the fire, chili & garlic (df)

CARABINEROS PRAWNS *35ea*
apple cider & olive oil (gf df)

SPANISH TURBOT *54*
spicy pil pil, lemon (gf, df)

WHOLE BRANZINO *88*
A la talla, adobo, cilantro, jalapeno

HUDSON VALLEY CHICKEN INFERNO
36 half | 68 whole

DANTE x 6666 YELLOW STONE RANCH

6666 YELLOW STONE FLAT IRON *49*
wood fired leeks, Caffe Dante butter

6666 RANCH BONE-IN NY STRIP 20oz *85*
jus, bone marrow (gf)

6666 RANCH BONE-IN RIBEYE 30oz *145*
demi glace, brown butter (gf)

AUSTRALIAN BEEF

TASMANIAN CAPE GRIM NY STRIP 11oz *48*
grilled scallion condiment, beef tallow, 100% grass fed (gf)

ROBBINS ISLAND RIBEYE 11oz *105*
marble score 9+, grass fed, grain finished (gf)

SOUTH AUSTRALIAN SPANISH GALICIAN RIBEYE 11oz *69*
60 month old cattle, grass & grain fed (gf)

ROBBINS ISLAND WAGYU TENDERLOIN 9oz *110*
marble score 9+, grass fed, grain finished (gf)

TABLESIDE ACCOMPANIMENTS with beef
Market leaf ssam, fire roasted peanut sauce, lemon, lime, dijon, horseradish

SIDES

MACARONI KIMCHI CHEESE *18*
gruyere, parmesan, cheddar with smoky bacon

TENDERSTEM BROCOLI *13*
shallot vinaigrette

TRIPLE COOKED CHIPS *15*
hand cut, idaho potatoes

MASH POTATO *14*
Yukon gold, Ronnybrook dairy (gf, v)



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

