



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 olives (gf, df, contains nut)

CHEESE BOARD choice of one \$11, three \$24, full board \$47 mitica drunken goat, manchego, pt. reyes original blue, La Tur, 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 & vg)

PASTA

SPAGHETTI ALLA VONGOLE 32

manilla clams, garlic, chilli (df)

RIGATTONI 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

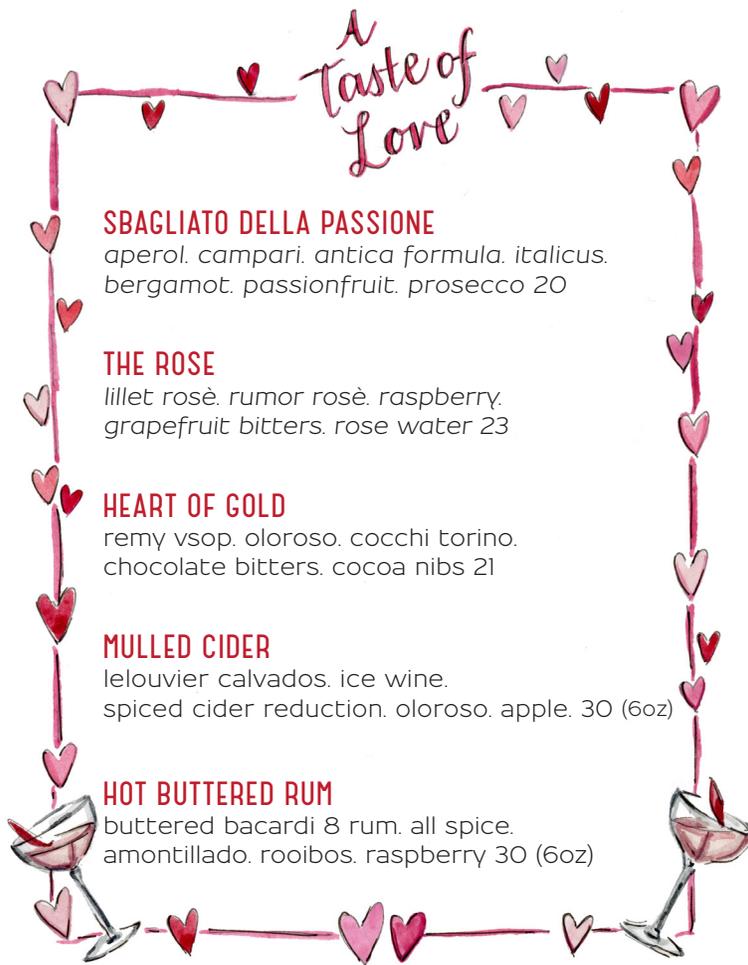
smoked bacon, pickled beet, New School American cheese, tomato, spicy mayo & lettuce served on a house made brioche bun

GRILLED AUSTRALIAN LAMB CHOPS 32

salsa verde & lemon

12oz BONELESS DRY AGED RIB EYE 64

chimichurri & choice of side dish



SBAGLIATO DELLA PASSIONE

aperol. campari. antica formula. italicus. bergamot. passionfruit. prosecco 20

THE ROSE

lillet rosè. rumor rosè. raspberry. grapefruit bitters. rose water 23

HEART OF GOLD

remy vsop. oloroso. cocchi torino. chocolate bitters. cocoa nibs 21

MULLED CIDER

lelouvier calvados. ice wine. spiced cider reduction. oloroso. apple. 30 (6oz)

HOT BUTTERED RUM

buttered bacardi 8 rum. all spice. amontillado. rooibos. raspberry 30 (6oz)

SALADS & APPETIZERS

DANTE'S SIGNATURE BURRATA 25

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

STEAK TARTAR 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

