

DANTE
Elizabeth Street

EVENTS DECK 2026

We'll make your occasion

A LITTLE BIT ABOUT US...

An adored Greenwich Village neighborhood restaurant and bar established in 1915, the original Caffè Dante celebrates the traditional way of community in New York City.

In 2015, an Australian couple took ownership and breathed new life into the iconic space. Its historical integrity and sense of community remain firmly intact and are now complemented by an elevated selection of modern Italian cuisine and world-class cocktails.

Since then, the team has won numerous accolades (including #1 World's Best Bar) and has spread the "Dante Love" with multiple locations in NYC and beyond.





DANTE

Elizabeth Street

Across from the beloved Elizabeth Street Garden, Dante Elizabeth Street marks our fourth New York City location, bringing the spirit of Dante to Nolita, one of New York's most fashionable and culturally vibrant neighborhoods.

At the heart of the restaurant, an open kitchen invites guests into the warmth and energy of the space, creating a lively connection between the kitchen and dining room. Beyond, a garden courtyard offers a charming escape, while the downstairs Record Bar shifts the mood to an intimate, seductive hideaway designed for cocktails, music and late nights.

Together, the spaces capture the warmth, energy and hospitality of Dante while embracing the distinct character of the neighborhood.



FLOORPLAN

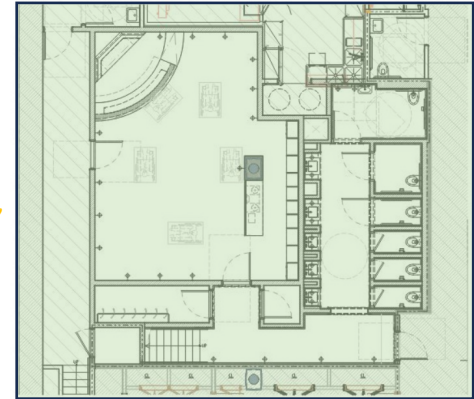
Floor Plans

*Main
Dining Room*

Front Bar

Ground Floor Plan -
scale- $\frac{3}{32}" = 1'$

Courtyard



Cellar Floor Plan -
scale- $\frac{3}{32}" = 1'$

Record Bar



MAIN DINING ROOM

The Main Dining Room (which can accommodate 80 seated or 100 standing), features soaring XX-foot ceilings, while maintaining a warm and inviting atmosphere. Plush stationary banquettes anchor the room complemented by movable tables and chairs that offer flexibility for both intimate dinners and larger gatherings. A beautifully appointed full bar serves as a natural focal point, while the open kitchen brings energy, theater, and a sense of connection to the dining experience.



FRONT BAR

The Front Bar (which can accommodate 30 seated or 40 standing) features a striking full-marble horseshoe bar as the focal point. Banquette seating lines the perimeter, complemented by movable tables, chairs, and bar stools that allow the setting to shift effortlessly from cozy dinners to lively cocktail-style gatherings.

CAPACITIES & PRICING

SPACE	SEATED	COCKTAIL
Front Bar	30	40
Main Dining Room	80	100
Full Buyout	120	180
Courtyard	35	40
Private dining room Bar	30	35



FOOD & BEVERAGE

At Dante Elizabeth Street, we're inspired by the Italian traditions that have long shaped New York dining, expressed through seasonal ingredients and the simplicity of wood fired cooking. A refined raw bar, handmade pastas, pristine seafood and carefully sourced meats come together in a menu that feels timeless and distinctly New York.

The cocktail menu pairs signature Martinis, Negronis and our beloved Dante classics with new creations unique to Elizabeth Street. A daily Spritz Hour celebrates the Italian tradition of aperitivo, reimagined through a distinctly Dante lens.

Thoughtful, ingredient driven and effortlessly convivial, the experience captures the elegance of Italian dining with the energy of downtown New York.

FAMILY-STYLE PRE FIXE MENUS

Lunch & Dinner

For groups of eight or more we offer family-style banquet menus. All dishes are served in generous portions sizes to share for the table.

DANTE
Elizabeth Street
NEW YORK CITY
EST. 1985

Classic Menu - \$115pp

TO SHARE
TOMATO & PEACH
heritage tomatoes, yellow peaches, bulgarian feta & quinoa

JAPANESE SEA BREAM
fresh plum, grapes, pinenuts, anise hyssop & green sancho

VONGOLE AL PANE
manila clams cooked over the fire, toasted richaud sourdough, chili & garlic dressing

ENTREE
FOSSIL FARMS CHICKEN DIAVOLA
green goddess, herb salad with anise dressing

WOOD OVEN ROASTED CAULIFLOWER
chili crunch, smoky almonds & toasted nutritional yeast vinaigrette

TASMANIAN CAPE GRIM NY STRIP
fire baked leeks, caffe Dante butter

SIDES
TRIPLE COOKED CHIPS
MARKET GREEN SALAD

DOLCI
DANTE SIGNATURE SOFT SERVE
FLOURLESS CHOCOLATE CAKE

v: vegetarian vg: vegan gf: gluten free df: dairy free

DANTE
Elizabeth Street
NEW YORK CITY
EST. 1985

Premium Menu - \$135pp

RAW BAR
OYSTERS & ICE
lemon, mignonette, lime & ginger granita

BLUE FIN TUNA BELLY
market leaves & calabrian chili dressing

DANTE GILDAS
ruby snapper, cornichons & peppercino

TO SHARE
DANTE SUMMER SALAD
upstate avocado, sorrel, romaine & tarragon dressing

BOSTON BLUE MACKEREL
burnt lemon glaze & green tomato salsa verde

VONGOLE AL PANE
manila clams cooked over the fire, toasted richaud sourdough, chili & garlic dressing

ENTREE
WOOD OVEN ROASTED CAULIFLOWER
chili crunch, smoky almonds & toasted nutritional yeast vinaigrette

SPANISH DOVERSOLE
grilled lemon pil pil, shaved fennel salad

DRY AGED CALACIAN RIBEYE
grilled scallion condiment, beef tallow

SIDES
TENDERSTEM BROCCOLI **TRIPLE COOKED CHIPS**
MACARONI KIMCHI CHEESE

DOLCI
SIGNATURE SOFT SERVE, LEMON RAVIDA OLIVE OIL
MANGO CREME BRULEE, MALT CRUMBLE CREAM

v: vegetarian vg: vegan gf: gluten free df: dairy free

DANTE
Elizabeth Street
NEW YORK CITY
EST. 1985

Prestige Menu - \$165pp

RAW BAR
"CAVIAR & CHAMPAGNE"
tart of petrosian baika caviar with champagne pearls

OYSTERS & ICE
lemon, mignonette, lime & ginger granita

BLUE FIN TUNA BELLY
market leaves & calabrian chili dressing

TO SHARE
TOMATO & PEACH
heritage tomatoes, yellow peaches, bulgarian feta & quinoa

WOOD FIRED GEM LETTUCE
norwich farms gem lettuce, fig leaf vinaigrette, lardo & chervil

VONGOLE AL PANE
manila clams cooked over the fire, toasted richaud sourdough, chili & garlic dressing

GRILLED STARTERS
BBQ BEETS
coal baked red & gold beets, blueberry glaze, fresh herbs

SKULL ISLAND PRAWNS
macadamia nut milk, tomato XO

ENTREE
WOOD FIRED VEGETABLE TART
heirloom girl n dug tomatoes, green & gold zucchini with smoky stracciatella

SPANISH TURBOT
spicy pil pil sauce, confit garlic

ROBBINS ISLAND HAGYU NY STRIP
grilled pickled pearl onion, burnt eggplant, sea succulents, shiso flowers

SIDES
GRILLED CORN & CHILI **POTATO GRATIN** **MACARONI KIMCHI CHEESE**

DOLCI
DANTE'S SIGNATURE SOFT SERVE
vanilla & malt ice cream, Australian black truffle & ravida olive oil

WOOD OVEN ROAST PINEAPPLE
castella cake, salted caramel ice cream & popcorn

v: vegetarian vg: vegan gf: gluten free df: dairy free

Please keep in mind that our menus frequently change to showcase local producers and the finest seasonal ingredients available.

FAMILY-STYLE PRE FIXE MENUS

Lunch & Dinner

In addition to the pre-fixe menu options, the following add-ons are available::

Canapés

CAVIAR TARTS

UNI DONUTS

LOBSTER ROLLS

TUNA CRISPY RICE

CAVIAR SERVICE

RED CLAW & PANCAKES

Pasta

WOOD FIRED RICOTTA RAVIOLI & TOMATO SUGO

NETTLE PASTA & BONE MARROW

ASSASSINA ALLA LANGOUSTINE

RISO AL FUEGO, ROSEWOOD WAGYU SHORTRIB

From the Fire

TRUFFLE, CELERIAC & CHEESE

DUNGENESS CRAB

WHOLE TURBOT

CLAYPOT LOBSTER FRITES

SUCKLING PIG

WAGYU RIBEYE

Dolci

DESSERT CHEESE FOR THE TABLE

MEDJOL DATE TART

BASQUE CHEESECAKE

HAZELNUT AND TRUFFLE ST HONORE TART

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COCKTAIL-STYLE *Canapés*

For cocktail-style receptions, we offer a selection of passed canapés for \$65 per guest (6 pieces) or \$85 per guest (8 pieces, including 1 larger bite). Additional larger bites are \$10 per item, per guest.

12 guests minimum. \$150 labour fee for less than the minimum

Hot

TOMATO & FETA TART (GF, V)
RADISH TEMPURA, MACADAMIA & YUZU (DF)
GRILLED CORN TART (GF, V)
DANTE'S DIAVOLA DONUT & JAMON (DF)
GRILLED OCTOPUS SKEWER (GF, DF)

Pizzetta

CLASSIC
DANTE DIAVOLA
MARKET GREENS, STRACCIATELLA

Cold

OYSTER SELECTION -
EAST & WEST COAST OYSTERS, LIME & GINGER GRANITA
BIG PEARL CAVIAR TARTS (GF, DF)
CUCUMBER, RASPBERRY (GF, DF, V)
AVOCADO, SPRING SALAD CUP (V, GF, DF)
TUNA AKAMI, PUTTENESCA & CRISPY RICE (GF, DF)
TUNA OTORO TARTARE, LITTLE GEM LETTUCE, GOCHUJANG (DF)
STRIPED JACK SKEWERS WITH PICKLED PEPPERINCCINO (GF)
SEA BREAM TART, SCALLION & GINGER (GF, DF)
SHRIMP COCKTAIL (GF, DF)
STEAK TARTARE, EGG YOLK, TARRAGON, SEAWEED CROSTINI (GF, DF)
BRESOLA, FOCACCIA, TELEGIO CREAM WITH AGED BALSAMIC

Larger Bites

CACIO E PEPPE (V)
GRILLED MAINE LOBSTER ROLLS
FRIED CHICKEN, CUCUMBER PICKLES & VINEGAR (DF)
SHORTRIB SKEWER, BBQ GLAZE, PANAGRATTATO (DF)
NY STRIP SKEWER, CAFFE DANTE BUTTER (GF)
DANTE'S SIGNATURE MINI BURGER

Sweet Bites

STICKY TOFFEE DONUT
DANTE TIRAMISU
PAVLOVA
PINEAPPLE & CASTELLA
DANTE S'MORE
HONEY CAKE

Please keep in mind that our menus frequently change to showcase local producers and the finest seasonal ingredients available.

COCKTAIL-STYLE

Stations

For cocktail-style receptions, we also offer food stations, price per guest below.
Hot stations are designed for a maximum of 90 minutes of service.
20 guests minimum. \$150 labor fee plus \$5 per person applied for service of fewer than minimum.

CHARCUTERIE & FORMAGGIO \$55

*served with honey, almonds, fig, grape crackers,
marinated olives & cornichons*

Parmigiano Reggiano
Pecorino romano
Talegio
Gorgonzola
Burrata

San danielle 24 months
Finnochino
Soppressata
Coppa
Bresola

CAVIAR STATION \$50

Dante premium selection caviar
Crispy potatoes
Cremefriache
Belinis

SEAFOOD

\$5 per piece (100 piece minimum)

Preconic bay oysters, lime ginger granita
Japanese Sea bream, scallion & ginger tart
Tuna lettuce cups & calabrian chili dressing
Lean Tuna & Crispy Rice
Shrimp cocktail, Dante Signature dressing
Grilled octopus & Nduja skewers

LOBSTER SERVICE

Large Lobster Ice Sculpture (\$50)
Half lobsters
Lobster rolls
Spicy lobster ssam

PIZZA STATION \$30

Classic
Diavola
Market

ROASTED MEATS

*Chef attendant required at \$300 each (1 per 50 guests)
50 guest minimum
Choice of 1 \$40pp | Choice of 2 \$55pp | Choice of 3 \$70pp*

Celeriac & truffle (seasonal)
Smoky chicken
Suckling pig
Wagyu Ribeye

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BEVERAGE

We offer beverages on consumption or, should you wish to enjoy any of our award-winning cocktails, we can tailor a specialized beverage package for your event. All beverage packages allow for choice of beverage for your guests, while also ensuring your ability to manage the spend, assisting you in planning the event to fit in with your budget. A choice of beverage package is required for parties of 30 or more guests.

CLASSIC

\$35 per person per hour for beer, wine and house spirits for the first two hours, hereafter an optional \$25 per hour is available based on prior notice or managements discretion

PREMIUM

\$45 per person per hour with a premium selection of cocktails for the first two hours, hereafter an optional \$30 per hour is available based on prior notice or managements discretion

PRESTIGE

\$70 per person per hour with a premium selection of cocktails for the first two hours, hereafter an optional \$40 per hour is available based on prior notice or managements discretion. Includes top shelf spirit, Don Julio 1942, Macallan Whisky, and others.

QUESTIONS THAT WE CAN HELP ANSWER?

Hours

Dante Elizabeth Street is open 7 days a week, from 5pm

Furniture

Please note the central banquettes are fixed and cannot be moved. All other furniture is removable with a starting removal fee of \$1000

Outside Food & Beverage

NO outside caterers allowed - Kosher Menus - Where select individual meals are required, we are happy to make arrangements with outside catering companies..

Corkage fee: \$50 per 750ml bottle (max. 2 bottles)

No outside spirits allowed

Cakes - Guests are most welcome to bring in their own cakes, as well as candles and sparklers, there is no fee

Photography & Videography - are permitted within the designated event space only. Additionally, all photos taken on the premises remain the property of Dante. Dante requires written approval prior to the reuse of any photos for promotional purposes.

Event Payment

50% Deposit is requested on booking. Final Payment must be made in full on or prior to the day of the event

Audio & Visual

We require COIs for all external parties.

Displays, Decor & Vendors

Signs, banners, or displays are allowed within the event space only with written approval.

Curfew & Amplification

Kindly note an enforced curfew of 12:00 A.M.

Under 18 Policy

Dante Elizabeth Street welcomes children of all ages.

Security

For events of 100+ guests, we recommend booking security; we can assist with recommended companies.

Smoking Policy

Smoking is prohibited in all event areas. A cleaning fee will apply for any event where smoking occurs.



*Our team is on hand to tailor your
next event experience to suit the occasion*

Michelle@dante-nyc.com

Dante Elizabeth Street
210 Elizabeth street.
Dante-nyc.com | @danteelizabethstreet