



ANTIPASTI | APPETIZERS

Farm Greens, Harvested Daily By Nishnabotna Naturals ↻ <i>lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)</i>	8/15
Butternut Squash & Apple Cider Soup ↻ <i>pumpkin seeds & brown butter</i>	12
House Ricotta & Honey Comb ↻ <i>cranberry jam, pistachio & tigelle</i>	18
Chestnut Agnolotti w/ Black Truffle <i>porcini & gremolata</i>	20
Dante Meatballs & Polenta <i>pork, grana padano, bread crumbs & tomato sauce</i>	16
La Belle Foie Gras Mousse <i>beets, amarena cherry & roasted hazelnut</i>	25
Sweet Potato & Cabbage Salad ↻ <i>sweet potato, napa cabbage, walnut, cherry & apple cider</i>	14
Salumi e Formaggi <i>carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads</i>	24/37



TARTUFI | TRUFFLE - THIS WEEK ONLY

Porcini Mushroom Soup <i>2 grams of fresh shaved white truffles & olive oil</i>	25
Traditional Risotto <i>7 grams of fresh shaved white truffles w/ parmigiano reggiano</i>	75
Formaggi Supremo ↻ <i>10 grams of fresh shaved white truffles fontina, grana, provolone & mozzarella</i>	95
Tajarin & Fresh-Shaved Black Truffle ↻ <i>parmigiano reggiano</i>	41



PRIMI | PASTA & RISOTTO

Rigatoni Bolognese <i>beef & pork ragu, red wine & grana padano</i>	25
Spaghetti Cacio e Pepe ↻ <i>black pepper, butter & parmigiano reggiano</i>	24
Squid Ink Taglierini & Crab <i>Calabrian chili & garlic w/ bread crumbs</i>	28
Autumn Squash Risotto <i>parmigiano reggiano & balsamic</i>	30



SECONDI | PROTEIN

Wood-Roasted Vermillion Rockfish (CA) <i>potato puree, turnips & dill</i>	32
Wood-Roasted Plum Creek Farms Chicken & Gnocchi <i>braised thigh w/ roasted carrots</i>	35
Pressed Bison Short Rib <i>sweet potato puree, roasted root vegetables & bison jus</i>	50
Wood-Roasted Hollander Farm Squab (CA) <i>pumpkin, shallot, sherry vinegar & squab jus</i>	45



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts <i>housemade guanciale & citrus</i>	14
Wood-Roasted Beets ↻ <i>cider & hazelnut gremolata</i>	14
Wood-Roasted Potatoes <i>pork fat & pesto</i>	12
House Made Tigelle ↻	5



↻ This dish is vegetarian & can possibly be prepared vegan. Please alert us to any food allergies or dietary restrictions & we will happily accommodate you.

CHEF & OWNER NICK STRAWHECKER

CHEF DREW STATZ

GENERAL MANAGER & CERTIFIED SOMMELIER ADAM WEBER



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Amore Di Carne <i>papa's sausage, mortadella, soppressata, prosciutto & mozzarella</i>	25
Roberta <i>spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion</i>	25
Diavolo <i>soppressata, spicy sausage, Calabrian chili, garlic & mozzarella</i>	25
Polpette <i>sliced Dante meatballs, basil, oregano, garlic, olive oil, grana padano & mozzarella</i>	25
Giuseppe <i>papa's sausage, roasted red peppers, cipollini & mozzarella</i>	25
Cortona <i>sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella</i>	24
Margherita D.O.P. 🌱 <i>basil, olive oil & buffalo mozzarella D.O.P. (recommend uncut)</i>	26
Parma <i>prosciutto, arugula & mozzarella</i>	24

WHITE PIZZAS (olive oil)

Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella</i>	24
Alborosie <i>farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella</i>	25
Monterosso 🌱 <i>fingerling potato, garlic, rosemary, olive oil & mozzarella</i>	24
Funghi Bianco 🌱 <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella</i>	24
Formaggi Supremo 🌱 <i>fontina, grana, provolone & mozzarella</i>	24
Additions <i>prosciutto, soppressata, meatballs, papa's sausage, spicy sausage, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili</i>	2
Gluten Free, Cauliflower Crust	5



DANTE CARRYOUT

Order on-line (<https://www.toasttab.com/dante/v3/?mode=fulfillment>) or in house

Lasagna (available for pre-orders only. 24 hours notice required) <i>pick up cold or frozen, feeds 6-10 (half pan) or 12-20 (full pan) beef & pork ragu, besciamella, red wine & grana padano</i>	100/200
Family Meal <i>feeds 4-6, includes farm greens, two rigatoni bolognese, choice of margherita, sopressata, or sausage pizza (par baked) & two butterscotch budinos</i>	80

Napoletana or Neapolitan refers to anything done in the fashion of Naples, a port city in southern Italy. Pizza has been made there for centuries, however the tomato-topped pies we enjoy came into fashion in the late 1800s when a pizzaiolo (pizza maker) honored Queen Margherita with a patriotic pizza featuring the colors of the Italian flag: red (tomato), white (mozzarella) and green (basil). The tradition of Neapolitan pizza is preserved today by the Associazione Verace Pizza Napoletana, or VPN. This organization certifies that pizzerias all over the world uphold the traditions of Neapolitan pizza making. Dante is VPN member 325 of 894..

INGREDIENTS

The dough must be made with 00 flour, the sauce from San Marzano tomatoes and the cheese must be fresh buffalo or cow-milk mozzarella.

OVEN

The pizza is baked in a wood-burning, Valoriani style, Mugnaini oven at about 800 degrees.

TECHNIQUE

The dough is kneaded by a low-speed mixer, proofed for 48 hours, stretched by hand and the pizzas are baked for 90 seconds in our wood-fired oven.



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