



PRIMI

Zucchini Fritti	7
Cicchetti <i>various items: marinated olives, pickles & candied nuts</i>	10
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 seed & brown butter</i>	12
Wood-Roasted Brussels Sprouts <i>housemade guanciale & citrus</i>	14
Dante Meatballs & Polenta <i>wood-roasted pork meatballs w/ tomato sauce</i>	16
Ricotta & Honey Comb <i>cranberry jam, pistachio & tigelle</i>	18



SECONDI

Rigatoni Bolognese <i>beef & pork ragu, red wine & grana padano (add burrata 5)</i>	25
Wood-Roasted Plum Creek Farms Chicken & Gnocchi <i>roasted breast & braised thigh w/ shishito</i>	35
Spaghetti Cacio e Pepe <i>black pepper, butter & parmigiano reggiano (add burrata 5)</i>	24
Honeynut Squash Risotto <i>braised chicken, parmigiano reggiano & pumpkin seed</i>	33



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Margherita <i>basil, tomato sauce, mozzarella & olive oil</i>	20
Margherita D.O.P. <i>basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil (recommend uncut)</i>	26
Marinara <i>vegan basil, garlic, oregano, tomato sauce & olive oil (no cheese)</i>	19
Amore Di Carne <i>papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella</i>	25
Roberta <i>tomato sauce, 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, mozzarella, oregano, garlic, olive oil, grana padano & basil</i>	25
Giuseppe <i>papa's sausage, roasted red peppers, cipollini & mozzarella</i>	25

WHITE PIZZAS (olive oil)

Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella</i>	25
Monterosso <i>fingerling potato, garlic, rosemary, olive oil & mozzarella</i>	24
Fungi Bianco <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella</i>	24
Formaggi Supreme <i>mozzarella, fontina, grana & smoked provolone</i>	24



DOLCI | SWEETS

House Made Gelato <i>vanilla, chocolate or pistachio</i>	10
Butterscotch Budino <i>caramel, sea salt & cream</i>	14



LUNCH SPECIAL! (DINE IN ONLY)

Flatbread & Greens <i>margherita flatbread & farm greens w/ lemon & thyme, grana padano & pistachio</i>	20
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DANTE CARRYOUT FEATURE

Dante Family Meal (feeds 4-6) <i>2 half baked pizzas (choice of margherita, soppressata (peperoni) or sausage), 2 orders of rigatoni bolognese, 1 large farm greens (lemon & thyme, grana padano & pistachios) & 2 butterscotch budino</i>	80
Pan of Lasagna <i>(24 hours notice required) pick up cold or frozen. feeds 6-12. beef & pork ragu, besciamella, red wine & grana padano. served with red sauce. reheating instructions will be provided.</i>	100



WINES BY THE GLASS

SPARKLING

NV Prosecco, Rivera del Fratti <i>veneto</i>	12/48
NV Prosecco Rose, Flor <i>veneto</i>	12/48
2021 Moscato d'Asti, Francesca <i>piedmont</i>	11/43

WHITE

2021 Pinot Grigio, Castellaro 'Sassi' <i>veneto</i>	10/40
2021 Gavi, Tenuta Fontanesca 'Ca Auda' <i>piedmont</i>	13/53
2020 Vernaccia, Signano <i>tuscany</i>	14/54
2020 Soave Classico, Balestri Valda <i>veneto</i>	14/58
2021 Pinot Bianco, Elena Walch <i>alto-adige</i>	15/59
2019 Chardonnay, Brezza <i>piedmont</i>	16/57

ROSE

2021 Vino Rosato, Elena Walch '20/26' <i>alto adige</i>	14/56
2021 Vino Rosato, Tenuta La Meriadana <i>piedmont</i>	14/56

RED

2020 Montepulciano, Agriverde <i>abruzzo</i>	10/40
2020 Negroamaro, Triulli <i>puglia</i>	12/48
2020 Primitivo, Triulli 'Locale' <i>puglia</i>	12/48
2020 Barbera d'Alba, Virna <i>piedmont</i>	13/52
2018 Montefalco Rosso, Napo's <i>umbria</i>	13/51
2016 Morellino Di Scansano, 'Piggy' <i>tuscany</i>	13/53
2019 Chianti, Familia Dante <i>tuscany</i>	14/51
2021 Aglianico, Masseria Frattasi <i>campania</i>	15/61

DANTE COCKTAILS

Apertivo Spritz <i>buiese apertivo, prosecco & soda</i>	12
Limoncello Spritz <i>limoncello, prosecco & soda</i>	12
Campari Soda Spritz <i>campari soda & prosecco</i>	12
Baby Basil <i>basil infused vodka, vanilla syrup & lemon</i>	13
Witchcraft <i>strega, bonded rye whiskey & peychaud's bitter</i>	14

BOTTLED COCKTAIL

Campari Soda	10
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UPCOMING EVENTS

White Truffle Dinner & Piedmontese Wine Dinner

Thursday, November 17th 2022

Reservations available between 6:00-9:00pm

5 Courses, 5 Pours. \$300

BEER

BOTTLE/CAN

Clausthaler Original <i>(non-alcoholic) germany</i>	7
Brickway 'Aleius' Cherry Limeade <i>(4.8%) nebraska</i>	7
Birra Moreno <i>(4.8%) italy</i>	8
Crooked Stave 'Juicy' West Coast IPA <i>(8.5%) colorado</i>	9
Thunderhead 'Golden Frau' Honey Wheat <i>(5.2%) nebraska</i>	8
Thunderhead 'Cornstalker' Dark Wheat <i>(5.2%) nebraska</i>	9
Melvin IPA <i>(5.0%) wyoming</i>	9
Peace Tree 'Blonde Fatale' Blonde Ale <i>(8.5%) iowa</i>	9
Crooked Stave New Zealand Pilsner <i>(5.4%) colorado</i>	8
Stillwater 'Inestto' Plum Sour <i>(5%)</i>	

maryland 9

Evil Twin Brewing 'Low Life' Pilsner 16 oz *(5.5%) new york* 11

Melvin 2X4 DIPA *(9.9%) wyoming* 14

Buy The Kitchen A 6-Pack *beers for the hardworking kitchen crew!* 10

DRAFT

Upslope Italian Lager <i>(5.1%) colorado</i>	8
Prairie Artisan Ales Christmas Bomb <i>(13%) oklahoma</i>	12

NON-ALCOHOLIC BEVERAGES

CANNED & BOTTLED

Coca-Cola <i>(caffeine)</i>	4
Diet Coca-Cola <i>(caffeine)</i>	4
Sprite <i>(caffeine free)</i>	4
Q Sparkling Grapefruit <i>(caffeine free)</i>	5
Millstream Old Time Root Beer <i>(caffeine free) iowa</i>	5
Millstream Old Time Cream Soda <i>(caffeine free) iowa</i>	5
N/A Sangeria, Gruvi	7
N/A Prosecco, Gruvi	7
N/A Prosecco Rose, Gruvi	7
N/A Red Blend, Gruvi	7

Spring/Sparkling Water

San Pelligrino <i>(sparkling, 500ml) lombardy</i>	5
San Pelligrino <i>(sparkling, 1l, meant for 2 or more) lombardy</i>	10
Acqua Panna <i>(spring, 500ml) tuscany</i>	5
Acqua Panna <i>(spring, 1l, meant for 2 or more) tuscany</i>	10

