



ANTIPASTI | APPETIZERS

Farm Greens, Harvested Daily By Nishnabotna Naturals ↻ <i>lemon & thyme, grana padano & pistachio (add prosciutto \$4)</i>	8/15
Nishnabotna Naturals Caesar Salad <i>anchovy vinaigrette, breadcrumb & grana padano</i>	15
House Ricotta & Honey Comb ↻ <i>raspberry jam, pistachio & tigelle</i>	18
Potato & Turnip Soup ↻ <i>hazelnut gremolata</i>	12
Calamari <i>lemon, chili, crispy potato, pickled peppers & chive aioli</i>	20
Dante Meatballs & Polenta <i>pork, grana padano, bread crumbs & tomato sauce</i>	16
Salumi e Formaggi <i>carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads</i>	24/37



PRIMI | PASTA & RISOTTO

Rigatoni Bolognese <i>beef & pork ragu, red wine & grana padano (add burrata 5)</i>	25
Spaghetti Cacio e Pepe ↻ <i>black pepper, butter & parmigiano reggiano (add burrata 5)</i>	24
Mushroom Risotto ↻ <i>turmpip, hazelnut & parmigiano reggiano</i>	30
Tagliatelle & Duck Ragu Bianco <i>lemon & grana padano</i>	32
Fusilli & Vodka Sauce ↻ <i>Calabrian chili, tomato, cream, basil & garlic (add burrata 5)</i>	24
Squid Ink Taglierini & Crab <i>Calabrian chili & garlic w/ bread crumbs</i>	28
Gnocchi & Oxtail Sugo <i>roasted mushrooms & balsamic</i>	30



SECONDI | PROTEIN

Wood-Roasted Plum Creek Farms Chicken & Gnocchi <i>roasted breast & braised thigh w/ carrot</i>	35
Wood-Roasted Strauss Veal Marsala <i>parsnip, pioppino mushroom & marsala sauce</i>	41
Wood-Roasted Scallops <i>cannellini beans, tomato & olive oil</i>	45
Wood-Smoked Short Rib <i>polenta & roasted root vegetables</i>	50
Wood-Roasted Imperial Wagyu Ribeye <i>crispy potatoes & pickled fresno peppers</i>	100



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts <i>house-smoked guanciale & citrus</i>	14
Wood-Roasted Carrots ↻ <i>cider & hazelnuts</i>	13
Wood-Roasted Turnips ↻ <i>white wine & parsley</i>	12
Crispy Potato ↻ <i>parmigiano reggiano & parsley vinaigrette</i>	15
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)

Margherita 🌱 basil, olive oil & mozzarella	20
Marinara <i>vegan</i> basil, olive oil & garlic	19
Margherita D.O.P. 🌱 basil, olive oil & buffalo mozzarella D.O.P. (recommend uncut)	26
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

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

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>	90

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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