

ANTIPASTI | APPETIZERS

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



PRIMI | PASTA & RISOTTO

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



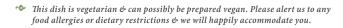
SECONDI | PROTEIN

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



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts house-smoked guanciale & citrus	14
Wood-Roasted Carrots ❖ cider & hazelnuts	13
Wood-Roasted Turnips ❖ white wine & parsley	12
Crispy Potato * parmigiano reggiano & parsley vinaigrette	15
House-Made Tigelle ❖	5





PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Margherita ⋄ basil, olive oil & mozzarella	20
Marinara vegan basil, olive oil & garlic	19
Margherita D.O.P. ⋄ basil, olive oil & buffalo mozzarella D.O.P. (recommend uncut)	26
Amore Di Carne papa's sausage, mortadella, soppressata, prosciutto & mozzarella	25
Roberta spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion	25
Diavolo soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	25
Polpette sliced Dante meatballs, basil, oregano, garlic, olive oil, grana padano & mozzarella	25
Giuseppe papa's sausage, roasted red peppers, cipollini & mozzarella	25
Cortona sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella	24
HITE PIZZAS (olive oil)	
Bianco papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella	24
Alborosie farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella	25
Monterosso ⋄ fingerling potato, garlic, rosemary, olive oil & mozzarella	24
Funghi Bianco ❖ wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	24
Formaggi Supremo 🍫 fontina, grana, provolone & mozzarella	24
Additions prosciutto, soppressata, meatballs, papa's sausage, spicy sausage, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili	2
Gluten Free, Cauliflower Crust	5



DANTE CARRYOUT

Lasagna (available for pre-orders only. 24 hours notice required) pick up cold or frozen, feeds 6-10 (half pan) or 12-20 (full pan) beef & pork ragu, besciamella, red wine & grana padano

Family Meal feeds 4-6, includes farm greens, two rigatoni bolognese, choice of margherita, sopressata, or sausage pizza (par baked) & two butterscotch budinos

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.



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.

TECHNIQUE

