



ANTIPASTI | APPETIZERS

Salumi e Formaggi	<i>carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads</i>	24/37
Wood-Roasted Beef Crostini	<i>wagyu strip, Davids foccacia, black garlic aioli & pickled mustard seed</i>	20
Chilled Octopus	<i>marinated cannellini beans, caper vinaigrette, shaved fennel & radish</i>	20
House Ricotta & Honey Comb	<i>🌱 aronia jam, pistachio & tigelle</i>	18
Dante Meatballs & Polenta	<i>pork, grana padano, bread crumbs & tomato sauce</i>	16
Wood-Oven Fried, Plum Creek Farm Chicken Livers	<i>chili aioli & sea salt</i>	16
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>	8/15
Early Spring Vegetable Soup	<i>🌱 cannellini bean, tomato, English peas & fennel</i>	10



PRIMI | PASTA & RISOTTO

Fresh Shaved Winter Truffle Risotto	<i>🌱 parmigiano reggiano & English peas</i>	40
Squid Ink Taglierini & Crab	<i>Calabrian chili & garlic w/ bread crumbs</i>	28
Rigatoni Bolognese	<i>beef & pork ragu, red wine & grana padano (add burrata 5)</i>	25
Beef Agnolotti	<i>brown butter, parmigiano reggiano & fennel pollen</i>	25
Gnocchi & Braised Oxtail	<i>wood-roasted mushrooms, balsamico & beef sugo</i>	25
Fusilli & Vodka Sauce	<i>🌱 Calabrian chili, tomato, cream, basil & garlic (add burrata 5)</i>	24
Conchiglie & Kale Pesto	<i>🌱 English peas, toasted pinenuts & parmigiano reggiano</i>	24
Spaghetti Cacio e Pepe	<i>🌱 black pepper, butter & parmigiano reggiano (add burrata 5)</i>	21



SECONDI | PROTEIN

Wood-Roasted, Bone-In, 40 ounce, Nebraska Imperial Wagyu Ribeye	<i>smoked maitake mushroom, roasted broccolini & beef sugo</i>	90
Wood-Braised Beef Short-Ribs	<i>fennel, carrot & polenta</i>	40
Wood-Roasted Alaskan Halibut	<i>lentils, roasted fennel & cauliflower w/ halibut brodo</i>	35
Wood-Roasted Plum Creek Farms Chicken & Gnocchi	<i>braised thigh & English peas</i>	35



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts	<i>house-smoked guanciale & citrus</i>	14
Wood-Roasted Cauliflower	<i>🌱 fontina fonduta & breadcrumb</i>	14
Wood-Roasted Potato	<i>🌱 lemon & parsley</i>	12
Wood-Roasted Carrots	<i>🌱 honey, mint & pistachio</i>	12
House-Made Tigelle	<i>🌱</i>	5





PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

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
Giacomo <i>soppressata, mint, calabrian chili & smoked provolone</i>	25
Mortadella <i>artichoke, mortadella & Calabrian chili</i>	25
Cortona <i>sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella</i>	24
Margherita 🌱 basil, olive oil & mozzarella	20
Marinara <i>vegan</i> basil, olive oil & garlic	19

WHITE PIZZAS (olive oil)

Alborosie <i>farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella</i>	25
Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella</i>	24
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>	110

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.



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