



PRIMI

Ricotta & Honeycomb	🌱 aronia berry jam, pistachio & tigelle	16
Dante Meatballs & Polenta	wood-roasted pork meatballs w/ tomato sauce	16
Farm Greens, Harvested Daily By Nishnabotna Naturals	🌱 lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)	8/15
Wood-Roasted Brussels Sprouts	house guanciale & citrus	14
Zucchini Fritti	🌱 sea salt	7
Wood-Roasted Tomato Soup	🌱 focaccia croutons, grana padano & olive oil	10



SECONDI

Squid Ink Taglierini & Crab	Calabrian chili, garlic, white wine & breadcrumb	28
Spaghetti Cacio e Pepe	🌱 black pepper, butter & parmigiano reggiano	20
Rigatoni Bolognese	beef & pork ragu, red wine & grana padano (add burrata 5)	20
Fusilli & Vodka Sauce	tomato, cream, chili & parmigiano reggiano	20



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Margherita D.O.P.	🌱 basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil (recommend uncut)	20
Amore Di Carne	papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella	20
Roberta	tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion	20
Diavolo	soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	20
Polpette	sliced Dante meatballs, mozzarella, oregano, garlic, olive oil, grana padano & basil	20
Giuseppe	papa's sausage, roasted red peppers, cipollini & mozzarella	20
Margherita	🌱 basil, tomato sauce, mozzarella & olive oil	15
Marinara	🌱 basil, garlic, oregano, tomato sauce & olive oil (no cheese)	15

WHITE PIZZAS (olive oil)

Bianco	papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella	20
Monterosso	🌱 fingerling potato, garlic, rosemary, olive oil & mozzarella	20
Funghi Bianco	🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	20
Formaggi Supreme	🌱 mozzarella, fontina, grana & smoked provolone	20



DOLCI | SWEETS

Butterscotch Budino	caramel, sea salt & cream	14
House Gelato	vanilla, chocolate or pistachio	10



LUNCH SPECIAL! (DINE IN ONLY)

Flatbread & Greens	🌱 margherita flatbread & farm greens w/ lemon & thyme, grana padano & pistachio	15
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DANTE CARRYOUT FEATURE

Dante Family Meal (feeds 4-6)	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	105
Pan of Lasagna	(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.	100



WINES BY THE GLASS

SPARKLING

NV Prosecco Rose, Riva Del Fratti <i>veneto</i>	13/52
NV Prosecco, Carra <i>veneto</i>	13/51
2021 Moscato d'Asti, Francesca <i>piedmont</i>	11/43

WHITE

2021 Pinot Bianco, Elena Walch <i>piedmont</i>	15/62
2021 Gavi, Tenuta Fontanesca 'Ca Auda' <i>piedmont</i>	14/58
2020 Vernaccia, Signano <i>tusccany</i>	14/58
2021 Soave Classico, Balestri Valda <i>veneto</i>	13/53
2021 Pinot Grigio, Castellaro 'Sassi' <i>veneto</i>	9/36
2021 Pecorino, Vigna Madre 'Kriya' <i>abruzzo</i>	9/36

ROSE

2021 Chiaretto Bardolino Classico, Zeni <i>veneto</i>	12/50
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RED

2021 Langhe Nebbio, De Forville <i>piedmont</i>	15/64
2021 Aglianico, Masseria Fratttasi <i>campania</i>	15/61
2020 Pinot Nero, Antonutti <i>fruli</i>	15/61
2021 Barbera d'Alba, De Forville <i>piedmont</i>	14/59
2019 Rosso Veronese, Tinazzi 'Dugal' <i>veneto</i>	14/56
2018 Montefalco Rosso, Napo's <i>umbria</i>	13/52
2021 Primitivo, Trulli 'Lucale' <i>puglia</i>	12/50
2021 Negroamaro, Trulli <i>puglia</i>	12/49
2020 Montepulciano, L'Artista <i>abruzzo</i>	9/38
2020 Chianti, Villa Corti <i>tuscany</i>	9/36

DANTE COCKTAILS

Espresso Martini <i>spiced rum, irish cream & espresso</i>	15
Amaro Old Fashioned <i>rye, amaro nardini & bitters</i>	14
Baby Basil <i>basil infused vodka, vanilla syrup & lemon</i>	13
Apertivo Spritz <i>buiese apertivo, prosecco & soda</i>	12
Limoncello Spritz <i>limoncello, prosecco & soda</i>	12

UPCOMING EVENTS

Dante Wine School: Italian Wines for Spring
\$40 per guest not including tax & gratuity
Saturday, April 29th 2023. 2:00 P.M.

The wines of Italy are perfect for all seasons, however, some are more perfect for spring than others in Omaha. We will taste through the most exquisite wines that Italy has to offer for the spring in a class lead by IWP Adam Weber, who is fresh off a wine adventure in Italy! The class will look at famous sparkling, white, rose and light red wines all geared for the magical season of spring!

BEER

BOTTLE/CAN

West Bound & Down Italian Pilsner 16 oz (5.5%) <i>colorado</i>	11
Tucher 'Helles' Hefe Weizen (5.2%) <i>germany</i>	11
Wellbeing 'Hellraiser' Dark Amber (n/a) <i>missouri</i>	9
Peace Tree 'Blonde Fatale' Belgian Blonde (8.5%) <i>iowa</i>	9
Colorado Cider Company 'Grasshoped' (6.5%) <i>colorado</i>	9
Stillwater 'Insetto' Plum Sour (5%) <i>oklahoma</i>	9
Melvin IPA (7.5%) <i>wyoming</i>	9
Birra Morena (4.8%) <i>italy</i>	8
Melvin 'Pilsgnar' Pilsner (7.5%) <i>wyoming</i>	8
Crooked Stave New Zealand Pilsner (5.4%) <i>colorado</i>	8
Thunderhead 'Cornstalker' Dark Wheat (5.2%) <i>nebraska</i>	8
Buy The Kitchen A 6-Pack beers for the hardworking kitchen crew!	10

NON-ALCOHOLIC BEVERAGES

CANNED & BOTTLED

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

Spring/Sparkling Water

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

