



## ANTIPASTI | APPETIZERS

<b>Salumi e Formaggi</b> <i>carefully curated selection of local &amp; Italian cured meats &amp; cheeses w/ hyper-seasonal accompaniments &amp; David's focaccia</i>	<b>24/37</b>
<b>House Ricotta &amp; Honey Comb</b> ↻ <i>aronia berry &amp; rhubarb jam w/ tigelle</i>	<b>18</b>
<b>Alaska King Salmon Crudo</b> <i>pickled green strawberries w/ basil &amp; Calabrian</i>	<b>18</b>
<b>David's Focaccia</b> <i>pesto, speck, pistachio &amp; burrata stracciatella</i>	<b>17</b>
<b>Dante Meatballs &amp; Polenta</b> <i>pork, grana padano, bread crumbs &amp; tomato sauce</i>	<b>16</b>
<b>Long Walk Farms Wood-Roasted Romaine</b> ↻ <i>duck speck, duck egg emulsion &amp; gremolata</i>	<b>16</b>
<b>Farm Greens, Harvested Daily By Nishnabotna Naturals</b> ↻ <i>lemon &amp; thyme, grana padano &amp; pistachio (add prosciutto \$4)</i>	<b>8/15</b>



## PRIMI | PASTA &amp; RISOTTO

<b>Squid Ink Taglierini &amp; Squid</b> <i>Calabrian chili &amp; garlic w/ bread crumbs</i>	<b>28</b>
<b>Ricotta Gnocchi</b> <i>smoked guanciale, chili, tomato &amp; pecorino</i>	<b>25</b>
<b>Rigatoni Bolognese</b> <i>beef &amp; pork ragu, red wine &amp; grana padano (add burrata 5)</i>	<b>25</b>
<b>Gnocchi &amp; Braised Bison Brisket</b> <i>wood-roasted mushrooms, balsamic &amp; beef sugo</i>	<b>25</b>
<b>Fusilli &amp; Vodka Sauce</b> ↻ <i>burrata, Calabrian chili, tomato, cream, basil &amp; garlic</i>	<b>25</b>
<b>Carbonara</b> <i>black pepper spaghetti, pork belly, egg yolk &amp; parmigiano reggiano</i>	<b>25</b>



## SECONDI | PROTEIN

<b>Wood-Roasted Alaskan King Salmon</b> <i>fregola sarda, basil nage &amp; melted leeks</i>	<b>45</b>
<b>Wood-Roasted Duck Breast</b> <i>beluga lentils, wilted romaine &amp; orange agro dolce</i>	<b>35</b>



## CONTORNI | SIDES

<b>Wood-Roasted Cauliflower</b> ↻ <i>Calabrian chili &amp; honey glaze &amp; gorgonzola dolce</i>	<b>15</b>
<b>Wood-Roasted Brussels Sprouts</b> <i>house-smoked guanciale &amp; citrus</i>	<b>14</b>
<b>House-Made Tigelle &amp; Focaccia</b> ↻ <i>green garlic compound</i>	<b>8</b>



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

GENERAL MANAGER & CERTIFIED SOMMELIER ADAM WEBER  
CHEF MATT MCCLELLAND  
OWNER & CHEF NICK STRAWHECKER



## PIZZA NAPOLETANA

## RED PIZZAS (tomato sauce)

<b>Margherita D.O.P.</b> 🌱 basil, olive oil & buffalo mozzarella D.O.P. (recommend uncut)	26
<b>Amore Di Carne</b> papa's sausage, mortadella, soppressata, prosciutto & mozzarella	25
<b>Roberta</b> spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion	25
<b>Diavolo</b> soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	25
<b>Polpette</b> sliced Dante meatballs, basil, oregano, garlic, olive oil, grana padano & mozzarella	25
<b>Giuseppe</b> papa's sausage, roasted red peppers, cipollini & mozzarella	25
<b>Cortona</b> sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella	24
<b>Parma</b> arugula, prosciutto & mozzarella	24
<b>Margherita</b> 🌱 basil, olive oil & mozzarella	20
<b>Marinara</b> <i>vegan</i> basil, olive oil & garlic	19

## WHITE PIZZAS (olive oil)

<b>Verde</b> 🌱 pesto, pea shoots, sunflower sprouts & buffalo mozzarella D.O.P.	26
<b>Alborosie</b> farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella	25
<b>Bianco</b> papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella	24
<b>Monterosso</b> 🌱 fingerling potato, garlic, rosemary, olive oil & mozzarella	24
<b>Funghi Bianco</b> 🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	24
<b>Formaggi Supremo</b> 🌱 fontina, grana, provolone & mozzarella	24
<b>Additions</b> prosciutto, soppressata, meatballs, papa's sausage, spicy sausage, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili	2
<b>Gluten Free, Cauliflower Crust</b>	5



## DANTE CARRYOUT

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



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