

PIZZA

MARGHERITA v	12
mozzarella, basil & olive oil	
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MARGHERITA D.O.P. v	20
bufala mozzarella di campagna, basil & tomato sauce (recommended un-cut)	
.....	
MARINARA v	12
oregano, basil, black pepper, garlic & olive oil (no cheese)	
.....	
OMA-ZA	15
papa's sausage, wood-roasted mushrooms, cipollini & mozzarella	
.....	
GIUSEPPE	15
papa's sausage, cipollini, wood-roasted pepper & mozzarella	
.....	
DIABOLO	15
soppressata, spicy link sausage, calabrian chili, garlic & mozzarella	
.....	
CORTONA	16
soppressata, olive, chili, wood-roasted mushroom, garlic, farm egg & mozzarella	
.....	
AMORE DI CARNE	16
papa's sausage, soppressata, mortadella, 600 day aged prosciutto & mozzarella	
.....	
FUNGHI ROSSO v	16
wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	
.....	
QUATTRO FORMAGGI v	15
house ricotta, smoked caciocavallo, grana padano & mozzarella	
.....	
GIACOMO	15
smoked caciocavallo, calabrian chili, soppressata & mint	

WHITE PIZZAS (OLIVE OIL)

BIANCO	15
papa's sausage, olive, chili, garlic, basil & mozzarella	
.....	
ALBOROSIE	16
farm egg, spicy link sausage, soppressata, garlic, oregano, ricotta & mozzarella	
.....	
MONTEROSSO v	15
wood-roasted potato, rosemary, garlic & mozzarella	
.....	
FUNGHI BIANCO v	16
wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	

EXTRAS

ADDITIONS (EACH)	3.5
prosciutto, soppressata, meatballs, papa's sausage, spicy link sausage, gluten free crust, farm egg, extra mozzarella, plum creek farm chicken breast	

PLATES

MUSHROOM & PARSNIP SOUP v	5/9
nebraska mushrooms & crusty bread	
.....	
NISHNABOTNA NATURALS FARM GREENS v	6.5/11
lemon & thyme, grana padano & pistachio (add plum creek chicken breast 5)	
.....	
"POLPETTE AL FORNO" & POLENTA	12
wood-roasted pork meatballs with tomato sauce	
.....	
BRAISED PORK CHEEK PRESSED SANDWICH	12
chili & honey aioli, pickled vegetables & smoked caciocavallo	
.....	
WOOD-ROASTED BRUSSELS SPROUTS	8.5
house guanciale & lemon	
.....	
WARM WOOD-OVEN CIABATTA & PROSCIUTTO	8
grana padano & smoked caciocavallo	
.....	
HOUSE RICOTTA v	12
fruit of levine honey, pistachio & crusty bread	
.....	
WOOD-ROASTED BEETS & KALE v	8
bourbon, butter & brown sugar	
.....	
WOOD-OVEN FRIED CHICKEN LIVERS	12
chili & honey aioli	
.....	
CRISPY FLATBREAD v	8
tomato sauce, garlic, oregano & grana padano	

WOOD-OVEN PROTEINS

BRAISED CHICKEN THIGHS & POLENTA	18
red wine, tomato sauce & ceci beans	
.....	
BRAISED BEEF & GNOCCHI	19
mushrooms & beef sugo	

PASTA

PAPPARDELLE BOLOGNESE	16
pork, beef, tomato & red wine ragu with grana padano	
.....	
CHICKEN LIVERS & RIGATONI	16
garlic, chili, red wine, tomtato sauce & grana padano	
.....	
RIGATONI AMATRICIANA	16
chili, house guanciale, tomtato sauce & grana padano	

SWEETS

BUTTERSCOTCH BUDINO	6	PISTACHIO GELATO	8
caramel, cream & sea salt			

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

WINE

REDS

bottle

2016 MAURO MOLINO BARBERA D'ALBA	34
2015 FIORE NEBBIOLO D'ALBA	34
2016 VILLA FASINI ROSSO TOSCANA	25
2014 VIRNA DOLCETTO D'ALBA	37
2013 SAN GUISTINA VILLA SOLDATI	40
2016 AGRIVERDE MONTEPULCIANO D'ABRUZZO	29
2015/16 CA'LA BIONDA VALPOLICELLA CLASSICO	34
2012 CANDIDO "LA CARTA" RISERVA	31

WHITES

bottle

2016 INAMA "VIN SOAVE" SOAVE CLASSICO	37
2013 SAN GUISTANA MALVESIA	37
2014 CASTELLARI BERGALIO "SALLUVII" GAVI	37
2016 VILLA FASSINI BIANCO TOSCANA	27

ROSE

bottle

2016 IOPPA NEBBIOLO ROSE	29
2016 COLLEFRISIO ROSE	29

SPARKLING

bottle

2016 CA DEL RE MOSCATO D'ASTI	29
2016 BRUSCUS LAMBRUSCO	30

ON TAP

glass | half-litre | litre

N.V. SASSI PINOT GRIGIO	6 17 32
N.V. SASSETTO SANGIOVESE	6 17 32
N.V. PULCINELLO PROSECCO	6 17 32

COCKTAILS

NEGRONI

10

tanqueray gin, carpano sweet vermouth & campari

DEVILISH GRIN

10

new amsterdam gin, courvoisier vs cognac & apricot liqueur

CLASSIC MANHATTAN

10.5

bulleit rye, carpano sweet vermouth & angostura bitters

WITCHCRAFT

10

old forester bourbon, strega, angostura bitters & regan's orange bitters

GREEN VESPA

10

tito's vodka, tanqueray gin & green chartreuse

BEER

BUSCH LIGHT TALL BOY

4

BRICKWAY HEF

5

PERONI

5

DALE'S PALE ALE

5

NEBRASKA BREWING NUT BROWN

5

REFRESHMENTS

WATER, ETC.

SODA

S. PELLIGRINO

3.25

PEPSI & DIET PESI

2

500 ML

STUBBORN SODA

3.25

AQUA PANNA

3.25

S. PELLIGRINO SODA

3.25

500 ML

blood orange, orange, grapefruit & lemon

ICED-TEA

2.5

ARCHETYPE COFFEE

2.5



Native to Omaha, Chef Nick Strawhecker's passion for cooking with seasonal ingredients and his love for Italian cuisine, wine, and pizza is the inspiration for opening his second restaurant in Omaha – Dante Pizzeria Napoletana. Napoletana or Neapolitan refers to anything done in the fashion of Naples, a port city in southern Italy. The tradition of Neapolitan pizza is preserved today by the Associazione Verace Pizza Napoletana, which certifies that pizzerias all over the world uphold the traditions of Neapolitan pizza making. Dante is VPN member 325.