



ANTIPASTI | APPETIZERS

NISHNABOTNA NATURALS FARM GREENS ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	6.5/11
HOUSE RICOTTA & HONEY COMB ↻ raspberry jam, pistachio & crusty bread	15
CRISPY FLATBREAD ↻ tomato sauce, garlic, oregano & grana padano	10
"POLPETTE AL FORNO" & POLENTA wood-roasted pork meatballs w/ tomato sauce	14
PORK SCALOPPINE & PROSCIUTTO potato puffs & grana podano fondue	15
PROSCIUTTO CIABATTA smoked caciocavallo & grana padano	12
WOOD-OVEN FRIED CHICKEN LIVERS chili & honey aioli	13
SALUMI E FORMAGGI coppa, capocollo di dorman (smoking goose, Indianapolis, IN) & wild boar w/ Ulysses 12 month aged jack (Branched Oak Farm, Raymond, NE), honeycomb & crusty bread	17/29



PRIMI | PASTA

GNOCCHI BOLOGNESE beef & pork ragu, red wine & grana padano	17
RIGATONI AMATRICIANA chili, house guanciale, garlic, tomato sauce & pecorino	17
LUMACHE CARBONARA house-cured guanciale, fried farm egg & grana padano	18
ROASTED MUSHROOMS & TAGLIERINI ↻ artichokes, pecorino & fennel pollen	17
CHICKEN LIVERS & RIGATONI garlic & chili, tomato sauce, wine & grana padano	18
BEEF RAVIOLI beef sugo, roasted mushrooms & grana padano fondue	18
CRAB & TAGLIERINI chili & garlic, olive oil & breadcrumbs	22



SECONDI | MAIN

WOOD-OVEN BRAISED SHORT-RIB soft polenta, roasted mushrooms & beef jus	35
PLUM CREEK FARM CHICKEN & GNOCCHI roasted breast & braised thigh w/ carrots & jus	25



CONTORNI | SIDES

WOOD-ROASTED BRUSSELS SPROUTS house guanciale & lemon juice	8.5
WOOD-ROASTED CARROTS ↻ honey, pistachio & mint	8.5
WOOD-ROASTED MUSHROOMS ↻ mushroom brodo, kale & butter	8.5
WOOD-ROASTED BEETS & FRIED KALE ↻ brown sugar, bourbon & butter	8.5



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

Chef & Owner Nick Strawhecker
General Manager & Sommelier Adam Weber



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

MARGHERITA ↻ mozzarella, basil & olive oil	13.5
MARGHERITA D.O.P. ↻ bufala mozzarella di campagna, basil & tomato sauce (recommended un-cut)	20
MARINARA ↻ oregano, basil, black pepper, garlic & olive oil (no cheese)	12
OMA-ZA papa's sausage, wood-roasted mushrooms, cipollini & mozzarella	18
GIUSEPPE papa's sausage, cipollini, wood-roasted pepper & mozzarella	18
DIABOLO soppressata, link sausage, calabrian chili, garlic & mozzarella	18
CORTONA soppressata, olive, chili, wood-roasted mushroom, garlic, farm egg & mozzarella	18
AMORE DI CARNE papa's sausage, soppressata, mortadella, 600 day aged prosciutto & mozzarella	19
GIACOMO smoked caciocavallo & soppressata, calabrian chilies & mint	18
FUNGHI ROSSO ↻ wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	19
QUATTRO FORMAGGI ↻ house ricotta, gorgonzola dolce, grana padano & mozzarella	18

WHITE PIZZAS (olive oil)

BIANCO papa's sausage, olive, chili, garlic, basil & mozzarella	18
ALBOROSIE farm egg, spicy link sausage, soppressata, garlic, oregano, ricotta & mozzarella	18
MONTEROSSO ↻ wood-roasted potato, rosemary, garlic & mozzarella	18
FUNGHI BIANCO ↻ wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	19

EXTRAS

ADDITIONS (EACH) prosciutto, soppressata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, calabrian chili, side of red sauce	3.5
GLUTEN FREE CRUST	3.5
MOZZARELLA DI BUFALA CAMPANA D.O.P.	10

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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.

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. We use hand stretched cow-milk mozzarella from Branched Oak Farm in Raymond, Nebraska also known as fior di latte.

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.

