



ANTIPASTI | APPETIZERS

NISHNABOTNA NATURALS FARM GREENS ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	6.5/11
SALANOVA W/ DILL & BUTTERMILK ↻ pickled shallot & cucumber	10
HOUSE RICOTTA & HONEY COMB ↻ strawberry 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
CIABATTA salami, smoked caciocavallo & grana padano	12
WOOD-OVEN FRIED CHICKEN LIVERS chili & honey aioli w/ sea salt	14
FRIED SQUID (HAMPTON BAYS, NY) roasted sweet peppers, pickled shallot & lemon aioli	15
SUMMER MELON ↻ cantaloupe, watermelon & muskmellon w/ gervias, mint & crushed hazelnuts	10



PRIMI | PASTA

RIGATONI BOLOGNESE beef & pork ragu w/ red wine & grana padano	18
LUMACHE CARBONARA house-cured guanciale, fried farm egg & grana padano	18
CHICKEN LIVERS & RIGATONI chili & garlic, tomato, wine & grana padano	18
CAMPANELLE ↻ wood-roasted broccoli, summer squash, kale & ricotta w/ crushed hazelnuts	18



SECONDI | MAIN

PLUM CREEK FARM CHICKEN & GNOCCHI wood-roasted breast & braised thigh w/ roasted Nebraska oyster mushrooms	25
WOOD-ROASTED SANTA BARBARA HALIBUT guanciale & lentils w/ lemon & tomato brodo	35



CONTORNI | SIDES

WOOD-ROASTED BEETS & FRIED KALE ↻ bourbon, butter & brown sugar	10
WOOD-ROASTED BRUSSELS SPROUTS guanciale & citrus	10
GREEN BEANS & MUSHROOM CREAM ↻ leeks & bread crumbs	10
WOOD-ROASTED BROCCOLI ↻ parmesan fonduta	10



↻ 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 & Certified Sommelier Brad Marr



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

MARGHERITA 🌱 mozzarella, basil & olive oil	13.5
MARINARA <i>vegan</i> garlic, oregano, basil, olive oil & tomato sauce	12
MARGHERITA D.O.P. 🌱 mozzarella di bufala Campana, basil & tomato sauce (recommended un-cut)	20
OMA-ZA papa's sausage, wood-roasted mushrooms, cipollini & mozzarella	18
GIUSEPPE papa's sausage, cipollini, wood-roasted pepper & mozzarella	18
DIAVOLO soppressata, link sausage, calabrian chili, garlic & mozzarella	18
CORTONA farm egg, soppressata, olive, chili, wood-roasted mushroom, garlic & mozzarella	18
AMORE DI CARNE prosciutto, papa's sausage, soppressata, mortadella & mozzarella	20
GIACOMO smoked caciocavallo & soppressata, Calabrian chili & 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
BASILICO 🌱 raw tomato, basil pesto, balsamic & mozzarella	19
SALSICCIA E BROCCOLI papa's sausage, broccoli, smoked caciocavallo, cipollini & pecorino	18

EXTRAS

ADDITIONS prosciutto, soppressata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili	2
GLUTEN FREE CRUST	3.5
MOZZARELLA DI BUFALA CAMPANA D.O.P.	10
SIDE OF TOMATO SAUCE 🌱	3.5

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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.

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.

