

WOOD-FIRED PIZZA

MARGHERITA v	11
mozzarella, basil & olive oil	
GIUSEPPE	13
papa's sausage, cipollini, wood-roasted pepper & mozzarella	
DIABOLO	13
salami, spicy link sausage, calabrian chili, garlic & mozzarella	
TRE CARNI	15
papa's sausage, salami, meatballs & mozzarella	
FUNGHI v	15
wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	
CORTONA	15
salami, mushrooms, olives, chili, garlic, farm egg & mozzarella	
BIANCO (OLIVE OIL BASE)	13
papa's sausage, olive, chili, garlic, basil & mozzarella	
MONTEROSSO (OLIVE OIL BASE) v	13
wood-roasted potato, rosemary, garlic & mozzarella	
DUE MIO	14
red or olive oil base, mozzarella and your choice of two toppings	

ADDITIONS (EACH)	2.5
salami, meatballs, papa's sausage, spicy link sausage, roasted peppers, cipollini, potato, mushrooms, olive, egg, extra mozzarella	
GLUTEN-FREE CRUST	3.5

LUNCH SPECIAL

FLATBREAD & GREENS \$10

Enjoy any pizza as a flatbread
with a small Farm Greens

available until 5 pm

OTHER FAVORITES

NISHNABOTNA NATURALS FARM GREENS v	6.5/11
lemon & thyme, grana padano & pistachio	
CHEESY FOCACCIA v	9
mozzarella, oregano & tomato sauce	
WOOD-ROASTED BRUSSELS SPROUTS	9
house guanciale & lemon	
"POLPETTE AL FORNO" & POLENTA	12
wood-roasted pork meatballs with tomato sauce	
RIGATONI BOLOGNESE	16
pork, beef, tomato-red wine ragu & grana padano w/ fennel focaccia	

DINNER FOR 2 \$35

One pizza + Rigatoni Bolognese
+ half liter of house wine

DELIVERY AVAILABLE VIA
SKIP THE DISHES & DOORDASH

PIZZA 'TIL
MIDNIGHT

Now open until midnight for pizza to go
every Friday & Saturday

WINE

A **quartino** (1/4L) is the same as a third of a bottle of wine – about 8 ounces.

It's a nice, big glass for yourself, or maybe enough to share with a friend.

RED

QUARTINO | 1/2L | BTL

VILLA FASINI TOSCANA ROSSO	8 16 24
AGRIVERDE MONTEPULCIANO	9 18 27
AFFRESHI NERO D'AVOLA	9 18 27

WHITE/ROSE

VILLA FASSINI TOSCANA BIANCO	8 16 24
SEALE SAUVIGNON BLANC	9 18 27
DANZANTE PINOT GRIGIO	9 18 27
COLLEFRISIO ROSE	9 18 27

SPARKLING

LA MORANDINA MOSCATO D'ASTI	- - 30
SCARPETTA LAMBRUSCO – PIZZA WINE!	7 - -

ON TAP
\$6

Peroni
Italian lager

Prosecco
Sparkling wine

Negroni
Campari, sweet vermouth & dry gin

BEER

MORETTI LA ROSSA	6	DALE'S PALE ALE	6
GLACIAL TILL CIDER	6	KINKAIDER	
BRICKWAY HEF	6	DAN THE WISER	
NEBRASKA BREWING		KOLSCH	6
NUT BROWN	6	KROS STRAIN	
		FAIRY NECTAR IPA	6

SOFT DRINKS

HONEST T TEA	3.5	SAN PELLEGRINO	3.25
IBC ROOT BEER	3	1/2 L sparkling or flavored sodas	
PEPSI & DIET PEPSI	2		



ABOUT DANTE

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.