



## ANTIPASTI | APPETIZERS

<b>NISHNABOTNA NATURALS FARM GREENS</b> ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	<b>6.5/11</b>
<b>FUJI APPLE &amp; GREENS</b> ↻ gorgonzola & fennel, pecans & croutons	<b>12</b>
<b>BUTTERNUT SQUASH &amp; APPLE CIDER SOUP</b> ↻ fuji apples, brown butter & pumpkin seeds	<b>9</b>
<b>HOUSE RICOTTA &amp; HONEY COMB</b> ↻ aronia & rhubarb jam, pistachio & crusty bread	<b>15</b>
<b>CRISPY FLATBREAD</b> ↻ tomato sauce, garlic, oregano & grana padano	<b>10</b>
<b>"POLPETTE AL FORNO" &amp; POLENTA</b> wood-roasted pork meatballs w/ tomato sauce	<b>14</b>
<b>CIABATTA</b> salami, smoked caciocavallo & grana padano	<b>12</b>
<b>WOOD-OVEN FRIED CHICKEN LIVERS</b> chili & honey aioli w/ sea salt	<b>14</b>



## PRIMI | PASTA

<b>RIGATONI BOLOGNESE</b> beef & pork ragu w/ red wine & grana padano	<b>18</b>
<b>LUMACHE CARBONARA</b> house-cured guanciale, fried farm egg & grana padano	<b>18</b>
<b>TAGLIERINI &amp; SHRIMP</b> chili, bok choy & garlic, breadcrumbs	<b>22</b>
<b>CARROT &amp; APPLE TORTELLINI</b> ↻ roasted Parisian carrots, carrot juice, pistachio & mint	<b>18</b>
<b>SPAGHETTI AMATRICIANA</b> house guanciale, chili, tomato, red onion & pecorino	<b>18</b>



## SECONDI | MAIN

<b>WOOD-OVEN BRAISED BEEF SHORT-RIB</b> white polenta, oyster mushroom & beef sugo	<b>35</b>
<b>WOOD-ROASTED PLUM CREEK FARM CHICKEN &amp; GNOCCHI</b> roasted breast, braised leg & thigh, w/ carrots & chicken sugo	<b>26</b>
<b>WOOD-OVEN BRAISED PLUM CHEEK FARM CHICKEN LEG &amp; THIGH</b> house sauerkraut w/ fuji apple, roasted potatoes & chicken sugo	<b>22</b>



## CONTORNI | SIDES

<b>WOOD-ROASTED BRUSSELS SPROUTS</b> house guanciale & lemon	<b>12</b>
<b>WOOD-ROASTED BEETS &amp; FRIED KALE</b> ↻ bourbon, butter & brown sugar	<b>11</b>
<b>WOOD-ROASTED ACORN SQUASH</b> ↻ pecans & honey	<b>11</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.

Chef & Owner Nick Strawhecker  
General Manager & Certified Sommelier Brad Marr



## PIZZA NAPOLETANA

### RED PIZZAS (tomato sauce)

<b>MARGHERITA</b> ↻ mozzarella, basil & olive oil	<b>13.5</b>
<b>MARINARA</b> <i>vegan</i> garlic, oregano, basil, olive oil & tomato sauce	<b>12</b>
<b>MARGHERITA D.O.P.</b> ↻ mozzarella di bufala Campana, basil & tomato sauce (recommended un-cut)	<b>20</b>
<b>OMA-ZA</b> papa's sausage, wood-roasted mushrooms, cipollini & mozzarella	<b>18</b>
<b>GIUSEPPE</b> papa's sausage, cipollini, wood-roasted pepper & mozzarella	<b>18</b>
<b>DIAVOLO</b> soppressata, link sausage, calabrian chili, garlic & mozzarella	<b>18</b>
<b>CORTONA</b> farm egg, soppressata, olive, chili, wood-roasted mushroom, garlic & mozzarella	<b>18</b>
<b>AMORE DI CARNE</b> prosciutto, papa's sausage, mortadella, soppressata & mozzarella	<b>20</b>
<b>FUNGHI ROSSO</b> ↻ wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	<b>19</b>
<b>QUATTRO FORMAGGI</b> ↻ house ricotta, gorgonzola dolce, grana padano & mozzarella	<b>18</b>
<b>GIACOMO</b> smoked caciocavallo & soppressata, Calabrian chili & mint	<b>18</b>

### WHITE PIZZAS (olive oil)

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

### EXTRAS

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

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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.

