



## ANTIPASTI | APPETIZERS

<b>NISHNABOTNA NATURALS FARM GREENS</b> lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	6.5/11
<b>KALE &amp; CECI BEAN SOUP</b> pork & parmiggiano brodo, carrots, tomato & olive oil	10
<b>"POLPETTE AL FORNO" &amp; POLENTA</b> wood-roasted pork meatballs w/ tomato sauce	14
<b>CIABATTA</b> salami, sunflower sprouts & grana padano	12
<b>HOUSE RICOTTA &amp; HONEY COMB</b> aronia berry jam, pistachio & crusty bread	19
<b>CRISPY FLATBREAD</b> tomato sauce, garlic, oregano & grana padano	10
<b>FRIED PLUM CREEK FARM CHICKEN LIVERS</b> honey & chili aioli	16
<b>FRIED SQUID &amp; ARTICHOKES</b> chili oil & lemon aioli	17
<b>600 DAY AGED PROSCIUTTO &amp; BURRATA</b> pea tendrils & olive oil	16



## PRIMI | PASTA

<b>RIGATONI BOLOGNESE</b> beef & pork ragu w/ red wine & grana padano (add burrata \$5)	17
<b>LUMACHE CARBONARA</b> house-cured guanciale, fried farm egg & grana padano	18
<b>CACIO E PEPE</b> spaghetti w/ parmiggiano reggiano, black pepper & pecorino	17
<b>SHRIMP &amp; TAGLIERINI</b> chili paste, garlic & breadcrumbs	20
<b>CHICKEN HEART RAGU &amp; TAGLIATELLE</b> parmiggiano reggiano	17



## SECONDI | MAIN

<b>WOOD-ROASTED PLUM CREEK FARM CHICKEN &amp; GNOCCHI</b> roasted carrots & chicken sugo	25
<b>"ACQUA PAZZA"</b> littleneck clams, mussels & poached tile in tomato, lemon & garlic brodo w/ potatoes	35



## CONTORNI | SIDES

<b>WOOD-ROASTED BRUSSELS SPROUTS</b> house guanciale & lemon	12
<b>WOOD-ROASTED BEETS &amp; FRIED KALE</b> bourbon, butter & brown sugar	11
<b>WOOD-ROASTED BROCCOLI</b> grana padano fonduta	11



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, o live 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>

### 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>BURRATA</b> (added to the pizza after it is baked)	<b>8</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.

