



ANTIPASTI | APPETIZERS

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| NISHNABOTNA NATURALS FARM GREENS ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5) | 6.5/11 |
| "POLPETTE AL FORNO" & POLENTA wood-roasted pork meatballs w/ tomato sauce | 14 |
| CIABATTA salami, smoked provolone, sunflower sprouts & grana padano | 12 |
| HOUSE RICOTTA & HONEY COMB ↻ aronia berry jam, pistachio & crusty bread | 19 |
| CRISPY FLATBREAD ↻ tomato sauce, garlic, oregano & grana padano | 10 |
| WOOD-OVEN FRIED CHICKEN LIVERS chili aioli | 14 |
| BEER BRAISED PORK JOWL fregola sarda, 'nduja & calabrian chili | 15 |



PRIMI | PASTA

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| RIGATONI BOLOGNESE beef & pork ragu w/ red wine & grana padano (add burrata \$5) | 17 |
| LUMACHE CARBONARA house-cured guanciale, fried farm egg & grana padano | 18 |
| CACIO E PEPE ↻ spaghetti w/ parmigiano reggiano, black pepper & pecorino | 15 |
| SHRIMP & TAGLIERINI chili paste, garlic & breadcrumbs | 20 |
| DUCK TORTELLONI fava & duck sugo | 18 |



SECONDI | MAIN

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| WOOD-OVEN BRAISED BEEF tomato braised ceci beans w/ English peas & fava beans | 30 |
| WOOD-ROASTED PLUM CREEK FARM CHICKEN & GNOCCHI english peas & chicken sugo | 25 |
| WOOD-ROASTED SCALLOPS & CLAMS (HAMPTON BAYS, NY) English peas, sunchoke, potato, cream, leeks & fennel | 35 |



CONTORNI | SIDES

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| WOOD-ROASTED BRUSSELS SPROUTS house guanciale & lemon | 12 |
| WHOLE ROASTED CAULIFLOWER ↻ grana padano fonduta, breadcrumbs & dill pollen | 15 |
| WOOD-ROASTED BEETS ↻ bourbon, butter & brown sugar w/ sunflower sprouts & hazelnuts | 10 |
| SALT ROASTED RED POTATOES ↻ chili paste & sesame seeds | 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)

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

WHITE PIZZAS (olive oil)

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

EXTRAS

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| ADDITIONS <i>prosciutto, soppresata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili</i> | 2 |
| GLUTEN FREE CRUST | 3.5 |
| MOZZARELLA DI BUFALA CAMPANA D.O.P. | 10 |
| BURRATA <i>(added to the pizza after it is baked)</i> | 8 |
| 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.

