



ANTIPASTI | APPETIZERS

NISHNABOTNA NATURALS FARM GREENS ♻️ <i>lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)</i>	6.5/11
WOOD-OVEN FRIED PLUM CREEK FARM CHICKEN LIVERS <i>chili & honey aioli</i>	13
"POLPETTE AL FORNO" & POLENTA <i>wood-roasted pork meatballs w/ tomato sauce</i>	14
CIABATTA <i>salami, smoked provolone & grana padano</i>	12
HOUSE RICOTTA & HONEY COMB ♻️ <i>strawberry/rhubarb jam, pistachio & crusty bread</i>	19
CRISPY FLATBREAD ♻️ <i>tomato sauce, garlic, oregano & grana padano</i>	10
FRIED SQUID (HAMPTON BAYS, NY) <i>fried green onion & fennel w/ chili oil & garlic aioli</i>	16
WOOD-ROASTED ASPARAGUS & FRIED DUCK EGG ♻️ <i>grana padano fonduta</i>	13



PRIMI | PASTA

RIGATONI BOLOGNESE <i>beef & pork ragu w/ red wine & grana padano (add burrata \$5)</i>	17
LUMACHE CARBONARA <i>house-cured guanciale, fried farm egg & grana padano</i>	18
CACIO E PEPE ♻️ <i>spaghetti w/ parmigiano reggiano, black pepper & pecorino</i>	15
SHRIMP & TAGLIERINI <i>chili paste, garlic & breadcrumbs</i>	20
RAVIOLI <i>beef, fava, shittake & sugo</i>	18
CAPANELLE & GREEN GARLIC ♻️ <i>dill, fava, radish, asparagus & pecans</i>	18



SECONDI | MAIN

WOOD-ROASTED PLUM CREEK FARM CHICKEN & GNOCCHI <i>chicken sugo & asparagus</i>	25
WOOD-OVEN BRAISED SHORT-RIB <i>soft polenta, kale, oyster mushroom & beef sugo</i>	30
DUCK CONFIT <i>mascarpone spaetzle, radish, English peas, fava & green garlic sauce</i>	30
WOOD-ROASTED FLUKE (HAMPTON BAYS, NY) <i>wood-roasted asparagus, fried oyster mushrooms, pickled ramps & dill</i>	29



CONTORNI | SIDES

WOOD-ROASTED BRUSSELS SPROUTS <i>house guanciale & lemon</i>	12
ROASTED BEETS ♻️ <i>butter, bourbon & brown sugar w/ hazelnuts</i>	10
ROASTED TRUMPETS & FENNEL ♻️ <i>olive oil & radish</i>	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
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, mortadella, soppressata & mozzarella	20
FUNGHI ROSSO 🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella	19
QUATTRO FORMAGGI 🌱 house ricotta, gorgonzola dolce, grana padano & mozzarella	18
GIACOMO smoked provolone & soppressata, Calabrian chili & mint	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

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
BURRATA (added to the pizza after it is baked)	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.

