



ANTIPASTI | APPETIZERS

NISHNABOTNA NATURALS FARM GREENS lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	6.5/11
WOOD-OVEN FRIED PLUM CREEK FARM CHICKEN LIVERS chili & honey aioli	13
"POLPETTE AL FORNO" & POLENTA wood-roasted pork meatballs w/ tomato sauce	14
CIABATTA salami, smoked provolone & grana padano	12
HOUSE RICOTTA & HONEY COMB strawberry jam, pistachio & crusty bread	19
CRISPY FLATBREAD tomato sauce, garlic, oregano & grana padano	10
FRIED SQUID wood-roasted shishito & banana peppers, calabrian chili oil & radish	16



PRIMI | PASTA

RIGATONI BOLOGNESE beef & pork ragu w/ red wine & grana padano (add burrata \$5)	17
LUMACHE CARBONARA & FRIED DUCK EGG house-cured guanciale & grana padano	18
SHRIMP & TAGLIERINI chili paste, garlic & breadcrumbs	20
RICOTTA TORTELLINI & BASIL PESTO raw cherry tomato & crushed cashews	19
CHICKEN LIVERS & RIGATONI chili paste, garlic, tomato sauce, wine & grana padano	19



SECONDI | MAIN

WOOD-OVEN BRAISED BEEF corn & polenta, roasted baby eggplant, beef sugo	30
WOOD-ROASTED PLUM CREEK FARM CHICKEN & GNOCCHI green beans & chicken sugo	25



CONTORNI | SIDES

WOOD-ROASTED BRUSSELS SPROUTS house guanciale & lemon	11
WOOD-ROASTED BEETS & FRIED KALE butter, bourbon & brown sugar w/ hazelnuts	10
WHOLE-ROASTED SHISHITO PEPPERS 'nduja & lemon	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)

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 <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
SOTTACETI <i>mortadella, pickled hot peppers, banana peppers, ricotta & mozzarella</i>	18

WHITE PIZZAS (olive oil)

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

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

