DANTE | LUNCH & TAKEOUT

DANTE FAMILY MEAL, $80

(feeds 4-6)

large farm greens
two pizzas - your choice

two pastas - your choice
two butterscotch budinos

ANTIPASTI | APPETIZERS

FARM GREENS, HARVESTED DAILY BY NISHNABOTNA NATURALS *lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 4)* **7/12**

SUMMER SALAD *parmesan dressing, radish, fennel, cucumber & breadcrumbs* **12**

FRIED SHRIMP & SQUID *Calabrian chili, artichokes, olive, mint, fried potato & chili oil* **17**

DANTE MEATBALLS & POLENTA *pork, fennel & black pepper w/ tomato sauce* **15**

WOOD-OVEN FRIED PLUM CREEK FARM CHICKEN LIVERS *chili & honey aioli* **12**

CIABATTA *soppresatta, smoked provolone & grana padano* **12**

HOUSE RICOTTA & HONEY COMB *aronia berry jam, pistachio & crusty bread* **19**

PRIMI | PASTA

RIGATONI BOLOGNESE *beef & pork ragu w/ red wine & grana padano* **20**

SHRIMP & TAGLIERINI *garlic, chili paste, chive & breadcrumbs* **22**

ORECCHIETTE & SPICY SAUSAGE *wood-roasted broccoli, fennel, green onion & grana padano* **20**

LUMACHE CARBONARA *house guanciale, grana padano, black pepper & fried farm egg* **20**

TAGLIATELLE & DUCK CONFIT *wood-oven braised heirloom tomatoes w/ fennel & green onion* **22**

CONTORNI | SIDES

WOOD-ROASTED BRUSSELS SPROUTS *house guanciale & lemon* **12**

WOOD-ROASTED BEETS & FRIED KALE *brown sugar, butter & bourbon* **12**

WARM TIGELLE *whipped butter & pork fat w/ mustard, caraway & black pepper* **FOUR FOR 4**

PIZZA NAPOLETANA

MARGHERITA *tomato sauce, basil olive oil & mozzarella* **17**

AMORE DI CARNE *spicy sausage, mortadella, soppressata & prosciutto w/ mozzarella* **21**

ROBERTA *tomato sauce, spicy sausage, chili, garlic, breadcrumbs, grana, olive oil, basil & red onion* **19**

GIUSEPPE *papa's sausage, cipollini, wood-roasted pepper & mozzarella* **19**

DIAVOLO *soppressata, spicy sausage, Calabrian chili, garlic & mozzarella* **19**

BIANCO *papa's sausage, olives, garlic, chili basil, olive oil & mozzarella (white pizza)* **19**

CORTONA *soppresatta, olive, chili, garlic, mushrooms, sunny egg & mozzarella* **19**

GIACOMO *smoked provolone & soppressata, Calabrian chili & mint* **19**

FUNGHI ROSSO *tomato sauce, wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella* **19**

BASILICO *raw heirloom tomato, basil pesto & mozzarella* **19**

DOLCE

HOUSE-MADE GELATO *rotating flavors* **10**

BUTTERSCOTCH BUDINO *caramel, sea salt & cream* **14**

CHOCOLATE BUDINO *olive oil, sea salt & cream* **14**

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