DANTE

October 20, 2020

ANTIPASTI | APPETIZERS

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

FRIED SQUID & SHRIMP *olives, calabrian chili oil, mint, pickled jalapeño, fried artichokes & potato* **17**

WOOD-OVEN FRIED PLUM CREEK FARM CHICKEN LIVERS *chili & honey aioli, sea salt* **15**

TIGELLE & CHEESE *rosa maria (hard aged goat), fontina (semi-soft cow) & gorgonzola (soft, crumbly blue, cow) w/ peach preserves, honey comb & lavender almonds* **21**

DANTE MEATBALLS & POLENTA *pork, grana padano & tomato sauce* **13**

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 & fried egg* **20**

BRAISED PORK & CAMPANELLE *fennel, apple cider & braising greens* **20**

POLENTA RAVIOLI *mushroom & parsnip sauce* **20**

CHICKEN HEART RAGU W/ COCO TAGLIATELLE *guanciale, pumpkin seed, fennel & squash* **20**

SECONDI | MAIN

WOOD-OVEN ROASTED PLUM CREEK FARM CHICKEN *gnocchi, broccoli & chicken sugo* **29**

WOOD-OVEN BRAISED DUCK *fried potatoes & artichokes, raw celery leaves & pickled red onion* **30**

WOOD-ROASTED SCALLOPS & SPOT PRAWNS *house guanciale, tomato, white wine, olive, ceci beans & artichoke* **29**

WOOD-OVEN BRAISED BISON SHORT-RIB *wood-oven braised white beans w/ fennel, carrots & turnips & breadcrumbs* **35**

CONTORNI | SIDES

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

WOOD-ROASTED BROCCOLI *fontina fondue* **10**

WOOD-WOOD ROASTED HEIRLOOM PEPPERS *sumac & green onion* **10**

WOOD-ROASTED BEETS & FRIED KALE *butter, bourbon & brown sugar w/ almonds* **10**

HOUSE TIGELLE *whipped butter w/ soft herbs* **FOUR for 4**

PIZZA NAPOLETANA

AMORE DI CARNE *papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella* **21**

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

MONTEROSSO *fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)* **19**

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

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

FUNGHI ROSSO *wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella* **19**

QUATTRO FORMAGGI *black truffles, fontina, mozzarella, ricotta & grana padano (white pizza)* **22**

SAUSAGE & PEPPERS *spicy sausage, heirloom peppers, garlic, tomato sauce & ricotta* **19**

GIUSEPPE *papa's sausage, roasted red peppers, cipollini & mozzarella* **19**

PARMA *600 day aged prosciutto, tomato sauce, mozzarella & arugula* **19**

OCTOBER 28, FOUR COURSE BISON & VALPOLICELLA DINNER. ASK YOUR SERVER FOR DETAILS.

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