



## ANTIPASTI | APPETIZERS

<b>Farm Greens, Harvested Daily By Nishnabotna Naturals</b> 🌱 <i>lemon &amp; thyme, grana padano &amp; pistachio (add 600 day aged prosciutto \$4)</i>	7/12
<b>House Ricotta &amp; Honey Comb</b> 🌱 <i>rhubarb jam, pistachio &amp; tigelle</i>	17
<b>Dante Meatballs</b> <i>pork, grana padano, bread crumbs &amp; tomato sauce</i>	15
<b>Salumi e Fromaggi</b> <i>carefully curated selection of local &amp; Italian cured meats &amp; cheeses w/ hyper-seasonal accompaniments &amp; house breads</i>	24/37
<b>Calamari</b> <i>fried squid &amp; potatoes w/ pickled ramps, chili oil, mint &amp; ramp aioli</i>	17



## PRIMI | PASTA | RISOTTO

<b>Cacio E Pepe</b> 🌱 <i>black pepper spaghetti, parmiggiano reggiano (add burrata \$5)</i>	20
<b>Bolognese</b> <i>beef &amp; pork ragu, rigatoni, grana padano &amp; red wine (add burrata \$5)</i>	20
<b>Taglierini &amp; Shrimp</b> <i>calabrian chili, sun-dried tomato, garlic &amp; basil w/ bread crumbs</i>	22
<b>Chevre Tortellini</b> 🌱 <i>mint pasta, ramps, fava beans, English Peas &amp; shiitake</i>	22
<b>Veal Agnolotti</b> <i>sherry braised shallots &amp; ramps</i>	20



## SECONDI | MAIN

<b>Plum Creek Farm Chicken &amp; Gnocchi</b> <i>roasted breast &amp; braised thigh w/ ramps &amp; English peas</i>	29
<b>Wood-Roasted Bone-In Pork Chop for Two (or one hungry person!)</b> <i>16 oz duroc pork w/ ramp risotto &amp; preserved black truffles</i>	55



## CONTORNI | SIDES

<b>Wood-Roasted Brussels Sprouts</b> <i>house guanciale &amp; lemon juice</i>	12
<b>House-Breads</b> 🌱 <i>David's focaccia &amp; tigelle w/ herb butter</i>	5



## PIZZA NAPOLETANA

<b>Amore Di Carne</b> <i>papa's sausage, mortadella, soppressata &amp; prosciutto w/ mozzarella</i>	23
<b>Roberta</b> <i>tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil &amp; red onion</i>	21
<b>Monterosso</b> 🌱 <i>fingerling potato, garlic, rosemary, olive oil &amp; mozzarella (white pizza)</i>	21
<b>Diavolo</b> <i>soppressata, spicy sausage, Calabrian chili, garlic &amp; mozzarella</i>	21
<b>Funghi Rosso</b> 🌱 <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary &amp; mozzarella</i>	21
<b>Giuseppe</b> <i>papa's sausage, roasted red peppers, cipollini &amp; mozzarella</i>	21
<b>Quattro Fromaggi</b> 🌱 <i>mozzarella, ricotta, fontina &amp; grana padano w/ tomato sauce</i>	21
<b>Polpette</b> <i>sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano &amp; basil</i>	21
<b>Bianco</b> <i>papa's sausage, olives, garlic, chili, basil, olive oil &amp; mozzarella (white pizza)</i>	21
<b>Cortona</b> <i>sunny egg, soppressata, wood-roasted mushrooms, garlic, chili &amp; mozzarella</i>	21

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.



🌱 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  
Executive Chef Drew Statz  
Chef Dave Smyrk  
Chef David Wees