



ANTIPASTI | APPETIZERS

Farm Greens, Harvested Daily By Nishnabotna Naturals 🌱 <i>lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)</i>	7/12
House Ricotta & Honey Comb 🌱 <i>tart cherry jam, pistachio & tigelle</i>	17
Tomato Panzanella <i>green goddess vinaigrette, purple basil, fennel pollen & olive oil</i>	15
Salumi e Formaggi <i>carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads</i>	24/37
Burrata & Beets 🌱 <i>tart cherry jam, savory granola, arugula & olive oil</i>	15



PRIMI | PASTA | RISOTTO

Cacio e Pepe 🌱 <i>black pepper spaghetti & parmigiano reggiano (add burrata 5)</i>	20
Bolognese <i>beef & pork ragu, rigatoni, grana padano & red wine (add burrata 5)</i>	20
Taglierini & Shrimp <i>calabrian chili, sun-dried tomato, garlic & basil w/ bread crumbs</i>	22
Orecchiette <i>first of the year heirloom tomato, basil & lemon butter sauce</i>	20
Sweet Corn Risotto <i>roasted beech mushroom, hazelnut & micro arugula</i>	22
Carbonara & Campanelle <i>guanciale, black pepper & farm egg</i>	21



SECONDI | MAIN

Wood-Roasted 16 oz. Black Angus Ribeye <i>yukon potato, red onion & oven-dried tomato</i>	42
Wood-Roasted Plum Creek Farms Half Chicken <i>potato gnocchi & carrots</i>	34
Wood-Roasted Alaskan Halibut <i>farro, sweet corn & bell pepper</i>	42



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts <i>pancetta & citrus</i>	12
Wood-Roasted Carrots 🌱 <i>honey, mint & pistachio</i>	13
Wood-Roasted Beets 🌱 <i>bourbon caramel & crispy kale</i>	13
House-Made Breads 🌱 <i>David's focaccia, tigelle & herb butter</i>	5



PIZZA NAPOLETANA

Amore Di Carne <i>papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella</i>	23
Roberta <i>tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion</i>	21
Monterosso 🌱 <i>fingerling potato, garlic, rosemary, olive oil & mozzarella (white pizza)</i>	21
Diavolo <i>soppressata, spicy sausage, Calabrian chili, garlic & mozzarella</i>	21
Parma <i>tomato sauce, prosciutto, arugula & mozzarella</i>	21
Giuseppe <i>papa's sausage, roasted red peppers, cipollini & mozzarella</i>	21
Polpette <i>sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil</i>	21
Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella (white pizza)</i>	21
Cortona <i>sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella</i>	21
Basilico 🌱 <i>basil pesto, mozzarella, cherry tomatoes, olive oil & vinegar</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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chef & Owner Nick Strawhecker
Executive Chef Drew Statz
Chef Dave Smyrk
Chef David Wees