



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>aronia berry jam, pistachio & tigelle</i>	17
Heirloom Tomato Panzanella ↗ <i>basil vinaigrette, focaccia crouton, pink peppercorn & 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
Dante Meatballs & Polenta <i>pork, grana padano, bread crumbs & tomato sauce</i>	15
Prosciutto & Melon <i>cantaloupe, watermelon, olive oil & soft herbs</i>	16



PRIMI | PASTA

Cacio e Pepe ↗ <i>black pepper spaghetti & parmigiano reggiano (add burrata 5)</i>	20
Wood-Roasted Scallops & Sweet Corn Risotto	39
Rigatoni Bolognese <i>beef & pork ragu, grana padano & red wine (add burrata 5)</i>	20
Taglierini & Shrimp <i>Calabrian chili & garlic w/ bread crumbs</i>	22



SECONDI | MAIN

Wood-Roasted Plum Creek Farms Chicken <i>potato gnocchi, shishito & chicken jus</i>	30
Whole-Roasted Ruby Trout <i>sweet pepper sauce w/ parsley & hazelnut gremolata</i>	33



CONTORNI | SIDES

Wood-Roasted Shishito Peppers ↗ <i>lemon & parsley</i>	13
Whole Wood-Roasted Eggplant ↗ <i>grana padano & olive oil</i>	13
Wood-Roasted Brussels Sprouts <i>pancetta & lemon</i>	14
Wood-Roasted Carrot ↗ <i>honey, mint & pistachio</i>	13
Wood-Roasted Radish ↗ <i>aged balsamic & 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

PLEASE FIND:

- DAILY FEATURES MENU**
- BEVERAGE & WINE LIST**
- AFTER DINNER MENU**



OR GO TO DANTEPIZZERIA.COM



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

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
Diavolo <i>soppressata, spicy sausage, Calabrian chili, garlic & mozzarella</i>	21
Polpette <i>sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil</i>	21
Giuseppe <i>papa's sausage, roasted red peppers, cipollini & mozzarella</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
Margarita 🌱 <i>basil, tomato sauce, mozzarella & olive oil</i>	17
Marinara <i>vegan basil, garlic, oregano, tomato sauce & olive oil (no cheese)</i>	16

WHITE PIZZAS (olive oil)

Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella</i>	21
Alborosie <i>farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella</i>	21
Monterosso 🌱 <i>fingerling potato, garlic, rosemary, olive oil & mozzarella</i>	21
Fungi Bianco 🌱 <i>wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella</i>	21
Bapo Jaime <i>mortadella, fresh jalapeño, red onion, ricotta & garlic</i>	21

EXTRAS

Additions <i>prosciutto, soppressata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili</i>	2
Gluten Free, Cauliflower Crust	3.5
Side of Tomato Sauce 🌱	3.5

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.