DANTE | DINNER MENU

ANTIPASTI | APPETIZERS

Farm Greens, Harvested Daily By Nishnabotna Naturals *lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto $4)* 7/12

House Ricotta & Honey Comb *aronia berry jam, pistachio & tigelle* 17

Butternut Squash & Apple Cider Soup *brown butter & pumpkin seed* 10

Salumi e Formaggi *carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads* 24/37

Proscuitto & Melon *olive oil & soft herbs* 16

PRIMI | PASTA & RISOTTO

Cacio e Pepe *black pepper spaghetti, butter & grana padano (add burrata 5)* 18

Taglierini & Shrimp *Calabrian chili & garlic w/ bread crumbs* 22

Central Nebrasak Bison Sunday Ragu & Tagliatelle *'nduja, pork, tomato & red wine (add burrata 5)* 22

Carbonara *lumache pasta, guanciale, onion, yolk & grana padano* 21

Dante Bolognese *beef & pork ragu, rigatoni, red wine & grana padano (add burrata 5)* 22

Kabocha Squash Risotto & Chanterelle Mushrooms *braised plum creek farm chicken* 22

SECONDI | MAIN

Wood-Roasted Columbia River King Salmon *sweet peppers & farro, eggplant & tomato confit* 40

Wood-Roasted Central Nebraska Bison Rib-Eye *blistered tomatoes, peperonata & fregola sarda* 45

CONTORNI | SIDES

Wood-Roasted Brussels Sprouts *pancetta & lemon* 14

Wood-Roasted Carrot *honey, mint & pistachio* 13

Wood-Roasted Radish *aged balsamic & pistachio* 13

Wood-Roasted Beets *bourbon caramel & crispy kale* 13

Rainbow Chard *'nduja & brown sugar* 12

Wood-Roasted Sweet Peppers *pickled shallots & chives* 12

House-Made Breads *David's focaccia, tigelle & herb butter* 5

PLEASE FIND:

BEVERAGE & WINE LIST

AFTER DINNER MENU

OR GO TO DANTEPIZZERIA.COM

This dish is vegetarian & can possibly be prepared vegan. Please alert us to any food allergies or dietary restrictions & we will happily accommodate you.

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PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Amore Di Carne *papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella* 23

Roberta *tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion* 21

Diavolo *soppressata, spicy sausage, Calabrian chili, garlic & mozzarella* 21

Polpette *sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil* 21

Giuseppe *papa's sausage, roasted red peppers, cipollini & mozzarella* 21

Cortona *sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella* 21

Parma *arugula, prosciutto, tomato sauce & mozzarella* 21

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

Margherita D.O.P. *basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil* 23

Marinara *vegan basil, garlic, oregano, tomato sauce & olive oil (no cheese)* 16

WHITE PIZZAS (olive oil)

Bianco *papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella* 21

Alborosie *farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella* 21

Monterosso *fingerling potato, garlic, rosemary, olive oil & mozzarella* 21

Fungi Bianco *wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella* 21

Bapo Jaime *mortadella, fresh jalapeño, red onion, ricotta & garlic* 21

EXTRAS

Additions *prosciutto, soppressata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili* 2

Gluten Free, Cauliflower Crust 3.5

Side of Tomato Sauce 3.5

Buffalo Mozzarella D.O.P. *fresh mozzarella from Campania made from the milk of the Italian water buffalo. Substitute for mozzarella on any pizza.* 10

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.

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