



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>cranberry jam, pistachio & tigelle</i>	17
Butternut Squash & Apple Cider Soup ↻ <i>brown butter & pumpkin seed</i>	10
Wagyu Steak Tartare <i>radish vinaigrette, shallot & chive w/ David's Focaccia</i>	20
Salumi e Formaggi <i>carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads</i>	24/37
Burrata ↻ <i>pickled peach, toasted pistachio & basil w/ focaccia</i>	16
Dante Meatballs & Polenta <i>pork, grana padano, bread crumbs & tomato sauce</i>	15



PRIMI | PASTA & RISOTTO

Spaghetti Cacio e Pepe ↻ <i>black pepper, butter & grana padano (add burrata 5)</i>	18
Taglierini & Shrimp <i>Calabrian chili & garlic w/ bread crumbs</i>	22
Lumache Carbonara <i>guanciale, onion, yolk & grana padano</i>	21
Tagliatelle & Sunday Ragu <i>Central Nebraska Buffalo braised bison, 'nduja, chili & red wine</i>	22
Acquerello Risotto w/ Scallops <i>honeynut squash & pickled anaheim peppers</i>	25
Rigatoni Bolognese <i>beef & pork ragu, red wine & grana padano (add burrata 5)</i>	22



SECONDI | MAIN

Wood-Roasted Plum Creek Farms Chicken & Gnocchi <i>roasted carrot & chicken jus</i>	30
Wood-Roasted Imperial Wagyu Rib-Eye <i>fingerling potato, braised leeks & truffle jus</i>	45



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts <i>pancetta & citrus</i>	14
Wood-Roasted Beets ↻ <i>bourbon caramel & crispy kale</i>	13
Maple-Glazed Sweet Potato ↻ <i>hazelnut & thyme</i>	13
Wood-Roasted Carrots ↻ <i>honey & pistachio</i>	13
Wood-Roasted Broccoli ↻ <i>lemon & olive oil</i>	13
Wood-Roasted Anaheim Peppers ↻ <i>white wine & parsley</i>	13
House-Made Breads ↻ <i>David's focaccia, tigelle & herb butter</i>	5



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
Parma <i>arugula, prosciutto, tomato sauce & mozzarella</i>	21
Margherita 🌱 <i>basil, tomato sauce, mozzarella & olive oil</i>	17
Marinara <i>vegan</i> <i>basil, garlic, oregano, tomato sauce & olive oil (no cheese)</i>	16
Margherita D.O.P. 🌱 <i>basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil</i>	23

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
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
Buffalo Mozzarella D.O.P. <i>fresh mozzarella from Campania made from the milk of the Italian water buffalo. Substitute for mozzarella on any pizza.</i>	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 of 894..

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.