



## DANTE CARRYOUT FEATURE

**Dante Family Meal (feeds 4-6)** 2 half baked pizzas (choice of margherita, soppressata (peperoni) or sausage), 2 orders of rigatoni bolognese, 1 large farm greens (lemon & thyme, grana padano & pistachios) & 2 butterscotch budino's **80**



## PRIMI

<b>Farm Greens, Harvested Daily By Nishnabotna Naturals</b> 🌱 lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)	<b>7/12</b>
<b>Wood-Roasted Brussels Sprouts</b> guanciale & citrus	<b>14</b>
<b>Dante Meatballs &amp; Polenta</b> wood-roasted pork meatballs w/ tomato sauce	<b>15</b>
<b>House Ricotta &amp; Honey Comb</b> 🌱 raspberry jam, pistachio & tigelle	<b>17</b>



## SECONDI

<b>Lumache Carbonara</b> guanciale, onion, yolk & grana padano	<b>21</b>
<b>Rigatoni Bolognese</b> beef & pork ragu, red wine & grana padano (add burrata 5)	<b>22</b>
<b>Spaghetti Cacio e Pepe</b> 🌱 black pepper, butter & parmigiano reggiano (add burrata 5)	<b>18</b>
<b>Wood-Roasted Plum Creek Farms Chicken &amp; Gnocchi</b> roasted breast & braised thigh w/ carrots	<b>30</b>



## PIZZA NAPOLETANA

## RED PIZZAS (tomato sauce)

<b>Amore Di Carne</b> papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella	<b>23</b>
<b>Roberta</b> tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion	<b>21</b>
<b>Diavolo</b> soppressata, spicy sausage, Calabrian chili, garlic & mozzarella	<b>21</b>
<b>Polpette</b> sliced Dante meatballs, tomato sauce, oregano, garlic, olive oil, grana padano & basil	<b>21</b>
<b>Giuseppe</b> papa's sausage, roasted red peppers, cipollini & mozzarella	<b>21</b>
<b>Cortona</b> sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella	<b>21</b>
<b>Margherita</b> 🌱 basil, tomato sauce, mozzarella & olive oil	<b>17</b>
<b>Marinara</b> <b>vegan</b> basil, garlic, oregano, tomato sauce & olive oil (no cheese)	<b>16</b>
<b>Margherita D.O.P.</b> 🌱 basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil (recommend uncut)	<b>23</b>
<b>Quattro Formaggi</b> 🌱 mozzarella, gorgonzola dolce, ricotta & grana padano	<b>22</b>
<b>Porchetta</b> smoked provolone, tomato sauce, mint & calabrian chili	<b>22</b>

## WHITE PIZZAS (olive oil)

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



## DOLICI | SWEETS

<b>Butterscotch Budino</b> caramel, sea salt & cream	<b>12</b>
<b>Chocolate Budino</b> caramel, sea salt & cream	<b>12</b>

## Half-Baked Reheating instructions

Preheat your oven to 500'  
Place pizza directly on the center of the rack  
Cook for 3 minutes  
Slice and enjoy!



🌱 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  
CHEF DREW STATZ  
GENERAL MANAGER & CERTIFIED SOMMELIER ADAM WEBER  
CERTIFIED SOMMELIER PAUL FOSS