



### ANTIPASTI | APPETIZERS

<b>Farm Greens, Harvested Daily By Nishnabotna Naturals</b> 🌱 <i>lemon &amp; thyme, grana padano &amp; pistachio (add 600 day aged prosciutto \$4)</i>	<b>7/12</b>
<b>House Ricotta &amp; Honey Comb</b> 🌱 <i>orange marmalade, pistachio &amp; tigelle</i>	<b>17</b>
<b>Caesar</b> <i>salt-packed anchovy, parmigiano reggiano, shallot &amp; parsley gremolata</i>	<b>13</b>
<b>Potato &amp; Leek Soup</b> 🌱 <i>potato chips &amp; olive oil</i>	<b>10</b>
<b>Dante Meatballs &amp; White Polenta</b> <i>pork, breadcrumbs &amp; tomato sauce</i>	<b>15</b>



### PRIMI | PASTA & RISOTTO

<b>Potato Gnocchi</b> 🌱 <i>braised beef, cipollini &amp; hazelnut gremolata</i>	<b>22</b>
<b>Corzetti &amp; Wagyu Short Rib</b> <i>caramelized fennel, chestnut mushroom &amp; hazelnut gremolata</i>	<b>23</b>
<b>Ricotta Cappelletti</b> 🌱 <i>roasted carrot, brown butter &amp; pumpkin seed</i>	<b>22</b>
<b>Risotto</b> <i>braised chicken, chestnut mushroom &amp; rosemary gremolata</i>	<b>22</b>
<b>Rigatoni Bolognese</b> <i>beef &amp; pork ragu, red wine &amp; grana padano (add burrata 5)</i>	<b>22</b>
<b>Pheasant Tortellini en Brodo</b> <i>pheasant broth &amp; fennel pollen</i>	<b>24</b>
<b>Squid Ink Tagliolini w/ Clams</b> <i>white wine, roasted garlic, pine-nut &amp; breadcrumbs</i>	<b>24</b>
<b>Agnolotti Del Plin</b> 🌱 <i>fennel pollen &amp; brown butter</i>	<b>22</b>



### SECONDI | MAIN

<b>Wood-Roasted Plum Creek Farms Chicken &amp; Gnocchi</b> <i>roasted breast &amp; braised thigh w/ carrots</i>	<b>30</b>
<b>Wood-Roasted Porchetta</b> <i>polenta, braised fennel &amp; fennel pollen</i>	<b>30</b>
<b>Central Nebraska Bison Petite Tenderloin</b> <i>butternut squash, farro &amp; cipolini</i>	<b>38</b>
<b>Wood-Roasted Grouper (FL) &amp; Scallop</b> <i>littleneck clam, fregola &amp; tomato fennel broth</i>	<b>38</b>



### CONTORNI | SIDES

<b>Wood-Roasted Brussels Sprouts</b> <i>pancetta &amp; citrus</i>	<b>14</b>
<b>Wood-Roasted Beets &amp; Fried Kale</b> 🌱 <i>bourbon, butter &amp; brown sugar</i>	<b>13</b>
<b>Wood-Roasted Cauliflower</b> 🌱 <i>fontina fonduta, olive oil &amp; bread crumb</i>	<b>14</b>
<b>Braised White Beans</b> 🌱 <i>white wine &amp; kale</i>	<b>14</b>
<b>Wood-Roasted Carrots</b> 🌱 <i>honey, pistachio &amp; mint</i>	<b>14</b>
<b>Wood-Roasted Sweet Potato</b> 🌱 <i>maple syrup &amp; hazelnut</i>	<b>14</b>
<b>House-Made Breads</b> 🌱 <i>David's focaccia, tigelle &amp; herb butter</i>	<b>5</b>



🌱 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



### PIZZA NAPOLETANA

#### RED PIZZAS (tomato sauce)

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

#### WHITE PIZZAS (olive oil)

<b>Bianco</b> <i>papa's sausage, olives, garlic, chili, basil, olive oil &amp; mozzarella</i>	<b>21</b>
<b>Alborosie</b> <i>farm egg, spicy sausage, soppressata, garlic, oregano, ricotta &amp; mozzarella</i>	<b>21</b>
<b>Monterosso</b> <i>🌱 fingerling potato, garlic, rosemary, olive oil &amp; mozzarella</i>	<b>21</b>
<b>Fungi Bianco</b> <i>🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary &amp; mozzarella</i>	<b>21</b>
<b>Additions</b> <i>prosciutto, soppressata, meatballs, papa's sausage, spicy sausage, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili</i>	<b>2</b>
<b>Gluten Free, Cauliflower Crust</b>	<b>3.5</b>
<b>Side of Tomato Sauce</b>	<b>3.5</b>
<b>Buffalo Mozzarella D.O.P.</b> <i>fresh mozzarella from Campania made from the milk of the Italian water buffalo. Substitute for mozzarella on any pizza.</i>	<b>10</b>

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.

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