



### 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>	12
<b>Endive Salad</b> <i>anchovy vinaigrette, shaved pecorino, pink peppercorn &amp; breadcrumb</i>	12
<b>House Ricotta &amp; Honey Comb</b> ↻ <i>orange marmalade, pistachio &amp; tigelle</i>	17
<b>Roasted Spanish Octopus</b> <i>potato, ramp aioli &amp; artichoke condimento</i>	16
<b>Dante Meatballs &amp; White Polenta</b> <i>pork, breadcrumbs &amp; tomato sauce</i>	15
<b>Chilled, First of the Season Asparagus Soup</b> ↻ <i>whipped chevre, peas &amp; ramps</i>	12
<b>Egg Yolk &amp; Ricotta Raviolo</b> ↻ <i>pickled ramps &amp; raw asparagus</i>	15



### PRIMI | PASTA & RISOTTO

<b>Rigatoni Bolognese</b> <i>beef &amp; pork ragu, red wine &amp; grana padano (add burrata 5)</i>	22
<b>Spaghetti Cacio e Pepe</b> ↻ <i>black pepper, butter &amp; parmigiano reggiano (add burrata 5)</i>	18
<b>Lumache Carbonara</b> <i>guanciale, egg yolk, shallot &amp; black pepper</i>	21
<b>Squid Ink Taglierini &amp; Crab</b> <i>Calabrian chili &amp; garlic w/ bread crumbs</i>	26
<b>Bison Ravioli</b> <i>braised morels, fava bean, asparagus &amp; pickled ramps</i>	25
<b>Ramp Risotto</b> <i>speck, porcini mushroom &amp; roasted radish</i>	22
<b>Tagliatelle &amp; Tomato-Braised Pork Ragu</b> <i>sundried tomato, pecorino, lemon &amp; ramps</i>	21



### SECONDI | MAIN

<b>Wood-Roasted Plum Creek Farms Chicken &amp; Gnocchi</b> <i>breast &amp; braised thigh w/ asparagus</i>	32
<b>Wood-Roasted Bison Petite Tenderloin</b> <i>English Pea, asparagus, bison jus &amp; ramps</i>	38
<b>Wood-Roasted Alaskan Halibut</b> <i>roasted carrot, farro, pickled ramps &amp; ramp leaf oil</i>	36



### CONTORNI | SIDES

<b>Wood-Roasted Brussels Sprouts</b> <i>pancetta &amp; citrus</i>	14
<b>Leslie's Ramps &amp; Potato Puree</b> ↻ <i>lemon &amp; ramp leaf oil</i>	14
<b>Wood-Roasted First of the Season Asparagus</b> ↻ <i>lemon &amp; fontina fonduta</i>	13
<b>Wood-Roasted Carrots</b> ↻ <i>honey, pistachio &amp; mint</i>	14
<b>Wood-Roasted Breakfast Radish</b> ↻ <i>radish greens &amp; buttermilk vinaigrette</i>	12
<b>House-made Tigelle</b> ↻ <i>ramp leaf butter w/ dill pollen</i>	5



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



### 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 D.O.P.</b> <i>🌱 basil, tomato sauce, buffalo mozzarella D.O.P. &amp; olive oil (recommend uncut)</i>	<b>23</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>Carciofi</b> <i>artichokes, Leslie's ramps, burrata &amp; speck</i>	<b>22</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>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>



### DANTE CARRYOUT

Order on-line (<https://www.toasttab.com/dante/v3/?mode=fulfillment>) or in house

<b>Lasagna (available for pre-orders only. 24 hours notice required)</b> <i>pick up cold or frozen, feeds 6-10 (half pan) or 12-20 (full pan) beef &amp; pork ragu, besciamella, red wine &amp; grana padano, served with red sauce</i>	<b>75/150</b>
<b>Family Meal</b> <i>feeds 4-6, includes farm greens, two rigatoni bolognese, choice of margherita, sopressata, or sausage pizza (par baked) &amp; two butterscotch budinos</i>	<b>80</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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