



## ANTIPASTI | APPETIZERS

<b>Farm Greens, Harvested Daily By Nishnabotna Naturals</b> ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)	12
<b>Kale Salad</b> gorgonzola dolce vinaigrette, guanciale, radish & bread crumb	12
<b>House Ricotta &amp; Honey Comb</b> ↻ strawberry jam, pistachio & tigelle	17
<b>Dante Meatballs &amp; Polenta</b> pork, grana padano, bread crumbs & tomato sauce	15
<b>Burrata &amp; Amish Strawberry</b> ↻ pistachio vinaigrette, fennel & snap pea	16
<b>Bison Steak Tartare</b> mustard seed, pickled ramp, kohlrabi & chive w/ tigelle	18
<b>Salumi e Formaggi</b> carefully curated selection of local & Italian cured meats & cheeses w/ hyper-seasonal accompaniments & house breads	24/37



## PRIMI | PASTA &amp; RISOTTO

<b>Rigatoni Bolognese</b> beef & pork ragu, red wine & grana padano (add burrata 5)	22
<b>Spaghetti Cacio e Pepe</b> ↻ black pepper, butter & parmigiano reggiano (add burrata 5)	18
<b>Squid Ink Taglierini &amp; Crab</b> Calabrian chili & garlic w/ bread crumbs	26
<b>Tagliatelle &amp; Rabbit Ragu Bianco</b> basil, parmigiano reggiano & olive oil	24
<b>Lumache &amp; Smoked Pork Ragu</b> soffritto, pecorino & fennel pollen	25
<b>Rabbit Risotto</b> mushroom confit, pickled ramps & salsa verde	26



## SECONDI | PROTEIN

<b>Wood-Roasted Plum Creek Farms Chicken &amp; Gnocchi</b> breast & thigh w/ Italian green beans	32
<b>Wood-Roasted Colombia River Sturgeon</b> tomato-fennel brodetto, crispy potato, smoked olive oil	41
<b>Wood-Smoked Short Rib</b> polenta, locally-foraged oyster mushroom & Italian green beans	40
<b>Wood-Roasted 28oz Central Nebraska Buffalo Ribeye</b> roasted potatoes & sea salt (For 2)	100



## CONTORNI | SIDES

<b>Wood-Roasted Brussels Sprouts</b> housemade guanciale & citrus	14
<b>Wood-Roasted Sugar Snap Peas</b> ↻ chili oil & pecorino	14
<b>Wood-Roasted Radish</b> ↻ white wine & parsley	14
<b>Wood-Roasted Carrots</b> ↻ honey, mint & pistachio	14
<b>Wood-Roasted Italian Flat Green Beans</b> housemade guanciale & balsamic vinegar	14
<b>House-Made Tigelle</b> ↻ spring vegetable top butter	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.

CHEF & OWNER NICK STRAWHECKER

CHEF DREW STATZ

GENERAL MANAGER & CERTIFIED SOMMELIER ADAM WEBER



### 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>Jaime</b> <i>mortadella, ricotta, mozzarella, pickled peppers &amp; red onion</i>	<b>22</b>
<b>Carciofi</b> <i>🌱 artichokes, fontina &amp; radish greens</i>	<b>22</b>
<b>Fromaggi Supreme</b> <i>🌱 mozzarella, fontina, grana &amp; smoked provolone</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>



### 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</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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