



ANTIPASTI | APPETIZERS

Zucchini Fritti ↻	7
Cicchetti ↻ <i>various small bites: toasted hazelnut, marinated olives & house made pickled vegetables</i>	10
Farm Greens, Harvested Daily By Nishnabotna Naturals ↻ <i>lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto \$4)</i>	12
House Ricotta & Honey Comb ↻ <i>local peach jam, pistachio & tigelle</i>	18
Dante Meatballs & Polenta <i>pork, grana padano, bread crumbs & tomato sauce</i>	16
11 Year Prosciutto & Melon <i>cantaloupe, arugula, cucumber & sumac</i>	19
Panzanella & Burrata <i>David's focaccia, heirloom tomato, basil vinaigrette & cucumber</i>	19



PRIMI | PASTA & RISOTTO

Rigatoni Bolognese <i>beef & pork ragu, red wine & grana padano (add burrata 5)</i>	22
Spaghetti Cacio e Pepe ↻ <i>black pepper, butter & parmigiano reggiano (add burrata 5)</i>	20
Squid Ink Taglierini & Crab <i>Calabrian chili & garlic w/ bread crumbs</i>	26
Short Rib Agnolotti <i>smoked bone marrow jus, peperonata, cherry tomato & pine nut</i>	26
Braised Chicken Risotto <i>roasted broccoli, leeks & dill pollen</i>	28
Tagliatelle & Smoked Pork Sugo <i>shishito pepper & eggplant puree</i>	25



SECONDI | PROTEIN

Wood-Roasted Plum Creek Farms Chicken & Gnocchi <i>roasted breast & braised thigh w/ shishito</i>	32
Wood-Roasted Black Cod (AK) <i>summer squash, sea beans & sweet corn</i>	45
Wood-Smoked Short Rib <i>cauliflower, roasted beets, crispy kale & raw beet salad</i>	48



CONTORNI | SIDES

Wood-Roasted Brussels Sprouts <i>housemade guanciale & citrus</i>	14
Wood-Roasted Patty Pan Squash ↻ <i>pickled squash ribbons</i>	13
Wood-Roasted Carrots ↻ <i>honey, pistachio & mint</i>	13
Wood-Roasted Eggplant ↻ <i>balsamic & grana</i>	14
Wood-Roasted Broccoli ↻ <i>parmigiano reggiano cream & olive oil</i>	14
Wood-Roasted Shishito Peppers ↻ <i>white wine & parsley</i>	15
House Made Tigelle ↻ <i>olive oil</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.

CHEF & OWNER NICK STRAWHECKER
CHEF DREW STATZ
GENERAL MANAGER & CERTIFIED SOMMELIER ADAM WEBER



PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

Amore Di Carne <i>papa's sausage, mortadella, soppressata & prosciutto w/ mozzarella</i>	25
Roberta <i>tomato sauce, spicy sausage, chili, garlic, bread crumbs, grana, olive oil, basil & red onion</i>	25
Diavolo <i>soppressata, spicy sausage, Calabrian chili, garlic & mozzarella</i>	25
Polpette <i>sliced Dante meatballs, mozzarella, oregano, garlic, olive oil, grana padano & basil</i>	25
Giuseppe <i>papa's sausage, roasted red peppers, cipollini & mozzarella</i>	25
Cortona <i>sunny egg, soppressata, wood-roasted mushrooms, garlic, olive, chili & mozzarella</i>	24
Margherita D.O.P. <i>🌱 basil, tomato sauce, buffalo mozzarella D.O.P. & olive oil (recommend uncut)</i>	26

WHITE PIZZAS (olive oil)

Bianco <i>papa's sausage, olives, garlic, chili, basil, olive oil & mozzarella</i>	24
Alborosie <i>farm egg, spicy sausage, soppressata, garlic, oregano, ricotta & mozzarella</i>	25
Monterosso <i>🌱 fingerling potato, garlic, rosemary, olive oil & mozzarella</i>	24
Fungi Bianco <i>🌱 wood-roasted mushrooms, garlic, Calabrian chili, rosemary & mozzarella</i>	24
Carciofi e Zucca <i>🌱 artichokes, fontina & pickled summer squash</i>	24
Fromaggi Supreme <i>🌱 mozzarella, fontina, grana & smoked provolone</i>	24
Basilico <i>🌱 pesto, mozzarella, heirloom tomatoes, balsamic & olive oil</i>	25
Additions <i>prosciutto, soppressata, meatballs, papa's sausage, spicy sausage, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, Calabrian chili</i>	2
Gluten Free, Cauliflower Crust	3.5



DANTE CARRYOUT

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

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

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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