

EST. 1915
NEW YORK CITY

DANTE

Beverly Hills

MENU

FOR THE TABLE

PROSCIUTTO & MELONE

24 month aged San Daniele
& candew melon 22 (gf, df)

FRESHLY SHUCKED OYSTERS

mignonette & lemon
half dozen 30 dozen 58 (gf)

STEAK TARTARE

capers, shallots, egg & Parmigiano Reggiano
with pane carasau 38 (can be made df & gf)

DANTE'S BURRATA

burrata, semi-dried tomatoes, basil, sourdough 29
(v, can be made gf)

CRUDO DEL PESCATORE

caper leaves, calabrian chili, citrus, olive oil 30 (gf, df)

CHILLED OCTOPUS SALAD

potato, fennel, banyuls vinaigrette 30 (gf, df)

ARANCINI

saffron, mozzarella, pecorino 18 (v)

MARE MISTO

crispy calamari, rock shrimp, lemon, spicy aioli 32 (df)

VERDURA

CHILLED BROCCOLI

meyer lemon jam, calabrian chili,
Ravida EVOO 19 (v, vg, gf, df)

CANNELLINI BEAN SALAD

tuscan white beans, celery, shallots,
goat cheese, parsley 27
(v, gf, can be made vg & df)

HEIRLOOM TOMATO & PEACHES

freakah, herbs, feta 29
(v, can be made gf & df)

FARMER'S MARKET SALAD

fresh pickles, market lettuce selection,
red wine vinaigrette 26 (v, vg, gf, df)
add shrimp 8 add salmon 12

HARICOT VERTS & SUNGOLD TOMATOES

little gem, dill, soft egg, mustard dressing 28 (v, gf, df)

ROASTED BABY CARROTS

walnut pepper sauce, honey, aleppo 18
(v, gf, df, can be made vg)

ROASTED CAULIFLOWER

tahini, calabrian chili, garlic chips
& herb salad 27 (v, vg, gf, df)

PIZZA

PIZZA BIANCA

whipped ricotta, honey, thyme 22 (v)

MARINARA

pomodoro, anchovy, oregano 24 (df)

MARGHERITA

pomodoro, mozzarella, basil 25 (v)

DIAVOLA

soppressata spicy, mozzarella, tomato,
hot honey, parsley 26

ROSA

mortadella, stracciatella, pistacchio
& rosemary 27

FUNGHI

roasted mushrooms, taleggio, fontina,
thyme, egg 28 (v)

GIALLA

squash blossom, zucchini, stracciatella,
pesto genovese 27 (v)

SALSICCIA & OLIVE

fennel, sausage, black olive,
mozzarella, pomodoro 28

PASTA

CONCHIGLIETTE AL RAGU

slow cooked pork & fennel sausage ragu,
parmigiano, parsley 33 (can be made df)

GEMELLI CORTI

basil-pine nut pesto, pecorino, lemon 27 (v)

SHIITAKE & RICOTTA RAVIOLI

carrots, celery, parmigiano, charred onion 33 (v)

BUCATINI AL POMODORO

san marzano tomatoes, ricotta, basil 29
(v, can be made vg & df)

PASTA ALLE VONGOLE

spaghettoni, clams, parsley, chili flakes 33 (df)

ENTREE

SEARED RED SNAPPER

tomato fennel broth, fingerling potatoes, lemon 40 (gf, df)

CRISPY ORA KING SALMON

grilled little gem, cucumber, yogurt, mint 39 (gf, df)

ORGANIC CHICKEN

roasted peppers, shallots, mushrooms, orange, jus 37 (gf, df)

STEAK FRITES

chimichurri, NY strip, frites 70 (gf, df)

BAMBINI

KIDS MENU

STEAMED EDAMAME

10 (v, vg, gf, df)

HALF AVOCADO

5 (v, vg, gf, df)

PROSCIUTTO & FLAKED PARMIGIANO

10 (gf)

SEASONAL CALIFORNIA FRUIT SALAD

10 (v, vg, gf, df)

ARANCINI WITH MOZZARELLA

12 (v)

CHEESE PIZZA

20 (v)

QUESADILLA

20 (v)

PASTA WITH BUTTER & CHEESE

20 (v)

ORA KING SALMON WITH AVOCADO

20 (v, gf, df)

DESSERT

DANTE'S BOOZY AFFOGATO

vanilla gelato, espresso Santa Teresa,
white creme de cacao, px sherry 22 (v, gf)

PEACH MELBA

roast peaches, house-made vanilla gelato,
raspberry, toasted almonds 17 (v, gf, can be made vg & df)

PANNA COTTA

raspberry coulis & mixed berries 17 (v, gf)

DANTE'S SIGNATURE TIRAMISU

17 (v)

DESSERT COCKTAILS

HONEY BEE

patron reposado. lustau amonillado. mr black. raspberry syrup.
chocolate bitters. salted honey cream 22

POLAR BEAR

vida mezcal. dolin blanc. crème de menthe. chocolate bitters 20

AMALFI LIMONATA

bombay sapphire premier cru. dante limoncello. lemon curd.
lemon juice. sanpellegrino limonata soda 21

GRASSHOPPER

green creme de menthe. white creme de cacao. branca menta.
cream. valrhona chocolate 20

ESPRESSO MARTINI

grey goose. mr black. fresh espresso 21