

EST. 1915
NEW YORK CITY



TO SHARE

HOUSE MADE BANANA BREAD 9
served toasted with ricotta & local honeycomb (v, contains nuts)

BREAKFAST BURRATA 21
roasted market squash, hazelnuts, apple butter, burnt honey, sage, pomegranate seeds, toasted fruit sourdough (v, contains nuts)

BRUNCH

FALL HARVEST BOWL 21
herb spiced tofu, pickled red cabbage, kale, buckwheat, matzuna apples, crispy chickpeas, roasted red kuri squash & garlic tahini dressing (v, df)

WOODFIRE GRILLED STEAK & EGGS 45
prime flat iron steak, herbs & roasted fingerling potatoes, two sunny side up eggs (gf, df)

KALE, HERB & FONTINA FRITTATA 28
potato rosti, wood fire smoked bacon, mesclun & mustard green salad (v, gf, df) (egg whites available upon request)

DELICATA SQUASH & ENDIVE SALAD 31
toasted almonds, matzuna apples, salanova red lettuce, mitica goat cheese, parsley & caramelized honey vinaigrette (v, gf, can be made df, contain nuts)

CEASAR SALAD 32
mix green little gem & kale salad, homemade caesar dressing, clothbound cheddar, organic chicken breast & sour dough croutons (without chicken 24)

AÇAÍ BOWL 24
Purely Elizabeth ancient grain granola, seeds, nuts & selection of seasonal fruit (vg, df, can be made gf, contain nuts)

SEASONAL GRANOLA 22
Purely Elizabeth ancient grain granola, salty sweet crunchy clusters made with organic oats, chia & coconut sugar, local honeycomb, apple & raspberry compote served with vanilla coconut yoghurt (v, vg, df) (greek yoghurt and/or vanilla almond butter grain free granola available upon request)

AVOCADO TOAST 26
sliced avocado on sourdough, pickled onions & goat cheese (v) (add soft boiled eggs 5)

SMOKED SALMON BAGEL 26
whipped cream cheese, dill, chives, capers & lemon

B.L.A.T. 29
smoked bacon, heirloom tomato, avocado, butter lettuce, sourdough toast

DANTE'S SIGNATURE BURGER 38
smoked bacon, beets, New School American cheese, tomato & lettuce served on a house made brioche bun

FLUFFY PANCAKE 26
*with caramelized banana, apple butter & maple (v)
(add greek yoghurt/vanilla coconut yoghurt (df) and/or apple & raspberry compote 5)*

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

FRESHLY SHUCKED OYSTERS half dozen 30 dozen 58
*lime & ginger granita (gf, df)
Calvisius Prestige Caviar supplement 10gr 30*

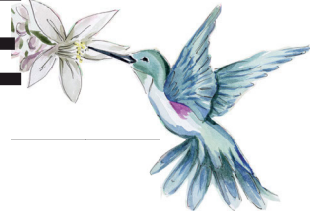
v: vegetarian vg: vegan df: dairy free gf: gluten free

For your convenience, a 20% service charge will be added for all parties. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All meat & seafood is sourced sustainably and whenever possible locally.

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DANTE

Beverly Hills



Pizza

BIANCA 24
whipped ricotta, honey, thyme (v)

MARINARA 26
anchovy, pomodoro, oregano (df)

MARGHERITA 25
pomodoro, mozzarella, basil (v)

AUTUMN 28
butternut squash, stracciatella, broccolini,
cippolini onions, gremolata, prosciutto

ROSA 28
mortadella, stracciatella, pistacchio & rosemary

DIAVOLA 29
soppressata spicy, mozzarella, pomodoro,
hot honey, parsley

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

SALSICCIA & OLIVE 28
fennel sausage, black olive,
mozzarella, pomodoro

BRUNCH COCKTAILS

DANTE'S GARIBALDI 17
campari & fluffy orange

SEASONAL BELLINI 19
white peach. prosecco. rosewater

AMALFI LIMONATA 19
bombay sapphire premier cru. homemade limoncello. lemon. sanpellegrino limonata soda

FLUFFY CHIHUAHUA 19
patron blanco. fluffy pink grapefruit. salted rosemary. black lava salt

ALL DAY BLOODY MARY 23
grey goose. cold pressed vegetables. fennel salt. fresh horseradish. pickles

BREAKFAST MARTINI 20
bombay sapphire. cafe sicilia marmalade. dry curacao. fresh citrus

OAXACA SUNRISE 20
del maguey vida. fluffy orange. raspberry

MINI MARIA 9
codigo. cold pressed vegetables. fennel salt. pickles

