

For the Table

FRESHLY SHUCKED OYSTERS

mignonette & lemon half dozen 30 dozen 58 (gf)
calvisius prestige caviar supplement (10g) 30

CAVIAR SERVICE

calvisius prestige caviar served with traditional garnishes & blini's (1oz) 275

SHRIMP COCKTAIL

horseradish cocktail sauce, lemon 28 (gf, df)

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)

ARANCINI MILANESE

saffron, mozzarella, parmigiano reggiano & lemon zest 24 (v)

MARE MISTO

calamari, rock shrimp, lemon, spicy aioli 34 (df)

GREEN MARKET SALAD

pickled onion, market lettuce selection, red wine vinaigrette 26 (v, vg, gf, df)
add shrimp 12 add salmon 16

FENNEL & ORANGE SALAD

cara cara, smoked marcona almonds, orange vinaigrette (vg, df, gf) 24

CANNELLINI BEAN SALAD

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

HALLOUMI & ASPARAGUS SALAD

crushed peas, mint, spinach, sugar snap peas, sunflower seeds & yuzu dressing 29 (v, gf)

HEIRLOOM TOMATO & PEACH SALAD

yellow peaches, heirloom tomatoes, merideth goat cheese, freekah & red wine vinaigrette 28 (v)

Pizza

BIANCA

whipped ricotta, honey, thyme 24 (v)

GIALLA

pesto genovese, stracciatella, squash blossom, lemon zest 28 (v)

MARINARA

anchovy, pomodoro, oregano 26 (df)

MARGHERITA

pomodoro, mozzarella, basil 25 (v)

ROSA

mortadella, stracciatella, pistacchio & rosemary 28

DIAVOLA

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

FUNGHI

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

SALSICCIA & OLIVE

fennel sausage, black olive, mozzarella, pomodoro 28

Pasta

SPAGHETTI ALLA CHITARRA

spicy maine lobster, pomodoro, parsley 65 (can be made df)

PAPPARDELLE AL RAGU

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

GEMELLI CORTI

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

BUCATINI AL POMODORO

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

RISOTTO VERDE

zucchini, asparagus & squash blossom 38 (v, gf)

Entree

ROASTED CAULIFLOWER

tahini, calabrian chili, garlic chips & herb salad 30 (v, vg, gf, df)

WHOLE BRANZINO (DEBONED)

watercress, extra virgin olive oil, lemon 52 (gf, df)

PAN ROASTED WILD FAROE ISLAND SALMON

steamed baby vegetables, sauce gribiche, dill 40 (gf)

ORGANIC CHICKEN

roasted peppers, shallots, mushrooms, orange, jus 39 (gf, df)

AUSTRALIAN LAMB CHOPS

fava beans, maitake, polenta 65

DANTE'S SIGNATURE BURGER

smoked bacon, beets, new school american cheddar cheese, tomato & lettuce served on a house made brioche bun 38

STEAK FRITES

prime creekstone NY strip, chimichurri, frites 78 (gf, df)

FILET MIGNON

bearnais, jumbo asparagus 72 (gf)

Sides

CRISPY BAKED POTATO

creme fraiche & chives, topped with calvisius prestige caviar 10g 60 or 30g 180 (gf)

ROASTED BABY CARROTS

romesco, honey, aleppo 18 (v, gf, df, can be made vg)

CHARRED BROCCOLINI

stracciatella, mint, black pepper 18 (v, gf)

GRILLED ASPARAGUS

tonnato, potato, lemon 18 (df)