

EST. 1915
NEW YORK CITY



DANTE

Beverly Hills

FOR THE TABLE

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

CAVIAR SERVICE 275
Calvisius Prestige Caviar served with traditional garnishes (1oz)

SHRIMP COCKTAIL 28
horseradish cocktail sauce, lemon (gf, df)

STEAK TARTARE 38
capers, shallots, egg & parmigiano reggiano with pane carasau
(can be made df & gf)

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

YELLOWFIN TUNA CRUDO 28
blood orange, mustard greens, pimenton oil,
lemon caper vinaigrette (gf, df)

MARE MISTO 38
calamari, rock shrimp, lemon, spicy aioli (df)

GREEN MARKET SALAD 26
heirloom market lettuce, pickled onion, avocado &
red wine vinaigrette (v, vg, gf, df) add shrimp 12 add chicken 16

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

SPRING PEA AND HALLOUMI SALAD 32
crushed peas, mint, watercress, sugar snap peas,
sunflower seeds & lemon vinaigrette (v, gf)

CHICKEN CAESAR SALAD 38
mix green little gem & kale salad, homemade caesar dressing,
clothbound cheddar, organic chicken breast
& sour dough croutons

FENNEL & ORANGE SALAD 27
cara cara, smoked marcona almonds, orange vinaigrette

PASTA

LOBSTER PACCHERI 65
spicy sungold tomato pomodoro, maine lobster claw (can be made df)

PAPPARDELLE AL RAGU 38
slow cooked pork & fennel ragu, parmigiano, parsley (can be made df)

FAZZOLETTI 32
with pesto genovese, stracciatella and pangrattato (v)

BUCATINI AL POMODORO 32
san marzano tomatoes, ricotta, basil (v, can be made vg & df)

SPRING HERB RISOTTO 32
english peas, asparagus, mint, pecorino (v)

SIDES

CRISPY BAKED POTATO 18
creme fraiche & chives, topped with
Calvisius Prestige caviar 10g 30 or 30g 90 (gf)

BLISTERED SHISHITO PEPPERS 18
Ravida al limone olive oil, sea salt & togarashi spice
(v, vg, gf, df)

BROCCOLINI 18
sicilian olive oil and lemon (v, gf)

GRILLED ASPARAGUS 18
pecorino romano, lemon zest, shallots, lemon olive oil (v, gf)

Pizza

BIANCA
whipped ricotta, honey, thyme 24 (v)

MARINARA
anchovy, pomodoro, oregano 26 (df)

MARGHERITA
pomodoro, mozzarella, basil 25 (v)

ROSA
mortadella, stracciatella,
pistacchio & rosemary 28

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

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

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

ENTREE

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

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

PAN ROASTED FAROE ISLAND SALMON 40
steamed baby vegetables, sauce gribiche, dill
(gf, can be df)

ROASTED ORGANIC CHICKEN 39
fine herbs, roasted pearl onions, jus (gf, can be df)

BERKSHIRE PORK CHOP 42
cannellini beans, apple mostarda
and cranberry compote (gf)

AUSTRALIAN LAMB CHOPS 65
fava beans, maitake, polenta

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

Bistecca

STEAK FRITES 72
chimichurri, NY strip, frites (gf, df)

FILET MIGNON 72
bearnaise, jumbo asparagus (gf)

24OZ BONE-IN CREEKSTONE RIBEYE 92
veal jus, grilled asparagus (gf)



EST. 1915
NEW YORK CITY

DANTE

Beverly Hills



CHAMPAGNE BY THE GLASS

Champagne, Gonet-Médeville 'Tradition' NV	27
Champagne, Bollinger Special Cuvée NV	36
Rosé Champagne, Laurent-Perrier NV	38

WHITE BY THE GLASS

Sauvignon Blanc, Laporte, Sancerre 'La Terre des Anges' 2023	25
Albariño, Manuel Moldes 'Afeliio' Rías Baixas, Galicia 2023	19
Greco di Tufo, Ciro Picariello, Campania 2021	17
Chardonnay, Christophe, Petit Chablis, Burgundy 2022	21
Chardonnay, Martinelli 'Bella Vigna' Sonoma Coast, California 2020	24
Chardonnay, Meursault, Domaine Jobard-Morey 2022	45

ROSÉ & ORANGE BY THE GLASS

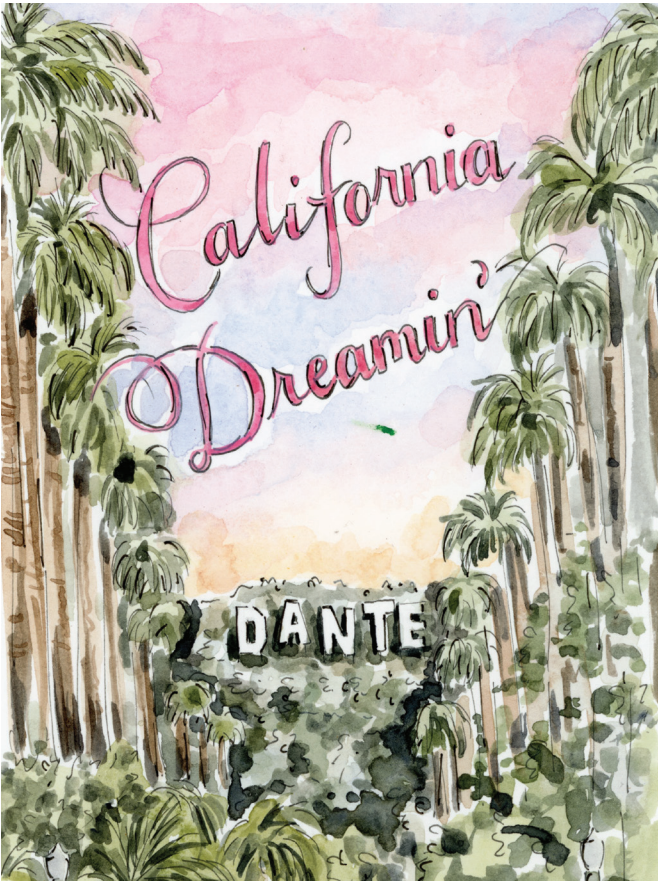
Orange wine, Bodegas Sentencia 'Moscatel Naranja Las Bairetas' 2021	19
Côtes de Provence, Maison Sainte Marguerite 'Symphonie' 2023	18
Bandol Rosé, Domaine Ott 'Château Romassan' 2022	28

RED BY THE GLASS

Pinot Noir, The Hilt 'Estate' Sta. Rita Hills, California 2022	23
Nebbiolo, Brandini 'Filari Corti' Langhe, Piedmont 2022	19
Sangiovese, La Serena, Brunello di Montalcino 2019	35
Cabernet blend, Charmes de Kirwan, Margaux, Bordeaux 2015	25
Cabernet Sauvignon, Faust, Napa Valley, California 2021	28

HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs NV	110
Pinot Noir, Peay 'West Sonoma Coast' California 2022	85
Nebbiolo, Fratelli Revello, Barolo, Piedmont 2019	70
Cabernet Sauvignon, Round Pound 'Estate' Napa Valley 2018	95



BEER & CIDER

Peroni, Lager	9
Calidad Mexican Style Lager	8
Baladin Nazionale, Blonde Ale,	12
Fig Mountain Hoppy Poppy	10
Topa Topa Level Line Pale Ale	10
Beck's Non-Alcoholic	9

BEVERAGES

S. Pellegrino Sparkling Mineral Water	11
Acqua Panna Natural Spring Water	11
Fentimans Curiosity Cola	5
Fluffy Orange Juice	8
Sanpellegrino Pompelmo	6
Sanpellegrino Limonata	6