

EST. 1915  
NEW YORK CITY



## TO SHARE

**HOUSE MADE BANANA BREAD 12**  
toasted with ricotta & local honeycomb (v) (contains pecans)

**BREAKFAST BURRATA 24**  
roasted market squash, hazelnuts, apple butter, burnt honey, sage, pomegranate seeds,  
toasted fruit sourdough (v, contains nuts)

## BRUNCH

**FALL HARVEST BOWL 26**  
herb spiced tofu, pickled red cabbage, kale, buckwheat, mutsu apples, crispy chickpeas,  
roasted butternut squash & garlic tahini dressing (v, df)

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

**HUEVOS RANCHEROS VERDE 28**  
homemade corn tortillas, crispy bacon, tomatillo salsa, queso fresco, avocado, cebolla, cilantro,  
two fried eggs (df, allium)

**WOODFIRE GRILLED STEAK & EGGS 46**  
prime flat iron steak, herbs & roasted fingerling potatoes, two sunny side up eggs (df, gf)

**KALE, HERB & FONTINA FRITTATA 34**  
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)

**CHICKEN CAESAR SALAD 38**  
mix green little gem & kale salad, homemade caesar dressing, clothbound cheddar,  
organic chicken breast & sour dough croutons (option without chicken 32)

**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, 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 egg 5)

**SMOKED SALMON BAGEL 29**  
whipped cream cheese, dill, chives, capers & lemon

**B.L.A.T. 36**  
smoked bacon, heirloom tomato, avocado, butter lettuce, sourdough toast & fries (v)

**DANTE'S SIGNATURE BURGER 39**  
smoked bacon, beets, New School American cheese, tomato & lettuce served on a house made brioche bun

**FLUFFY PANCAKES 28**  
caramelized banana, apple butter & maple (v)  
(add greek yoghurt or vanilla coconut yoghurt (df) 5)

**BUCATINI AL POMODORO 34**  
san marzano tomatoes, ricotta, basil (v, can be made vg & df)

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

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

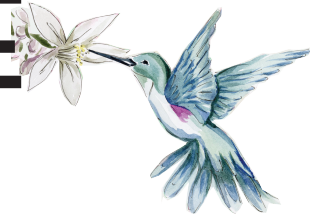
v. vegetarian vg. vegan df. dairy free gf. gluten free

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, fontina, broccolini, 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

