

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)

**ARANCINI MILANESE** 26  
saffron, mozzarella, parmigiano reggiano & lemon zest (v)

**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)

**DELICATA SQUASH & ENDIVE SALAD** 33  
toasted almonds, mutsu apples, salanova red lettuce, mitica goat  
cheese, parsley & caramelized honey vinaigrette (v, contain nuts)

**CHICKEN CAESAR SALAD** 38  
mix green little gem & kale salad, homemade caesar dressing,  
clothbound cheddar, organic chicken breast  
& sour dough croutons (option to make v 32)

**SHAVED BRUSSEL SPROUT SALAD** 32  
toasted hazelnuts, market apples, red currants,  
herbs, Parmigiano Reggiano & maple miso vinaigrette (gf, can be df, v)

### PASTA

**SPAGHETTI ALLA CHITARRA** 65  
spicy maine lobster, pomodoro, parsley (can be made df)

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

**GEMELLI CORTI** 32  
basil-pine nut pesto, pecorino, lemon (v)

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

**WILD MUSHROOM RISOTTO** 38  
thyme and porcini powder (v, gf)

### SIDES

**ROASTED BRUSSELS SPROUTS** 16  
crispy pancetta, balsamic, Parmigiano Reggiano

**CRISPY BAKED POTATO** 18  
creme fraiche & chives, topped with  
Calvisius Prestige caviar 10g 60 or 30g 180 (gf)

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

**CHARRED BROCCOLINI** 18  
stracciatella, mint, black pepper (v, gf)

**SAUTEED TOKYO TURNIPS**, 18  
herbed labneh, lemon, smoked bread crumbs (v)

**ROASTED DELICATA SQUASH** 18  
parmigiano reggiano, hazelnuts, burnt honey, thyme (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)

**ORGANIC CHICKEN** 39  
roasted peppers, shallots, mushrooms, orange, jus  
(gf, can be df)

**BERKSHIRE PORK CHOP** 42  
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

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

**FILET MIGNON** 72  
bearnaise, jumbo 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
Veuve Clicquot RICH Cuvée, served over ice	28
Veuve Clicquot RICH Rosé, served over ice	28

## WHITE BY THE GLASS

Sauvignon Blanc, Bouchot 'Caillottes' Pouilly-Fumé 2022	24
Albariño, Bodegas Albamar, 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

## ROSÉ & ORANGE BY THE GLASS

Orange wine, Bodegas Sentencia 'Moscatel Naranja Las Bairetas 2021	19
Bandol Rosé, Domaine Ott 'Château Romassan' 2022	28

## RED BY THE GLASS

Pinot Noir, The Hilt 'Estate' Sta. Rita Hills, California 2022	23
Sangiovese, Piccolomini d' Aragona, Rosso di Montalcino 2022	18
Aglianico, Contrade di Taurasi, Irpinia, Campania, Italy 2017	17
Cabernet blend, M de Marquis de Terme, Margaux 2017	22
Cabernet Sauvignon, Faust, Napa Valley, California 2021	28

## HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs NV	110
Pinot Noir, Soter 'Mineral Springs Ranch' Oregon 2019	85
Nebbiolo, Fratelli Revello, Barolo, Piedmont 2019	70
Cabernet Sauvignon, Round Pound 'Estate' Napa Valley 2018	95



S  
A  
L  
U  
T  
E

## 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

