

PIZZA

MARGHERITA v	12
mozzarella, basil & olive oil	
MARGHERITA D.O.P. v	20
bufala mozzarella di campagna, basil & tomato sauce (recommended un-cut)	
MARINARA v	12
oregano, basil, black pepper, garlic & olive oil (no cheese)	
OMA-ZA	15
papa's sausage, wood-roasted mushrooms, cipollini & mozzarella	
GIUSEPPE	15
papa's sausage, cipollini, wood-roasted pepper & mozzarella	
DIAVOLO	15
soppressata, spicy link sausage, calabrian chili, garlic & mozzarella	
CORTONA	16
soppressata, olive, chili, wood-roasted mushroom, garlic, farm egg & mozzarella	
AMORE DI CARNE	16
papa's sausage, soppressata, mortadella, 600 day aged prosciutto & mozzarella	
FUNGHI ROSSO v	16
wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	
QUATTRO FORMAGGI v	15
house ricotta, smoked caciocavallo, grana padano & mozzarella	

WHITE PIZZAS (OLIVE OIL)

BIANCO	15
papa's sausage, olive, chili, garlic, basil & mozzarella	
ALBOROSIE	16
farm egg, spicy link sausage, soppressata, garlic, oregano, ricotta & mozzarella	
MONTEROSSO v	15
wood-roasted potato, rosemary, garlic & mozzarella	
FUNGHI BIANCO v	16
wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella	

EXTRAS

ADDITIONS (EACH)	3.5
prosciutto, soppressata, meatballs, papa's sausage, spicy link sausage, gluten free crust, farm egg, extra mozzarella, plum creek farm chicken breast	

PLATES

MUSHROOM & PARSNIP SOUP v	5/9
nebraska mushrooms & crusty bread	
NISHNABOTNA NATURALS FARM GREENS v	6.5/11
lemon & thyme, grana padano & pistachio (add plum creek chicken breast 5)	
"POLPETTE AL FORNO" & POLENTA	12
wood-roasted pork meatballs with tomato sauce	
BRAISED PORK CHEEK PRESSED SANDWICH	12
chili & honey aioli, pickled vegetables & smoked caciocavallo	
WOOD-ROASTED BRUSSELS SPROUTS	8.5
house guanciale & lemon	
WARM WOOD-OVEN CIABATTA & PROSCIUTTO	8
grana padano & smoked caciocavallo	
HOUSE RICOTTA v	12
fruit of levine honey, pistachio & crusty bread	
WOOD-ROASTED BEETS & KALE v	8
bourbon, butter & brown sugar	
WOOD-OVEN FRIED CHICKEN LIVERS	12
chili & honey aioli	

WOOD-OVEN PROTEINS

BRAISED CHICKEN THIGHS & POLENTA	18
red wine, tomato sauce & ceci beans	
BRAISED BEEF & GNOCCHI	25
mushrooms & beef sugo	

PASTA

RIGATONI BOLOGNESE	16
pork, beef, tomato & red wine ragu with grana padano	
CHICKEN LIVERS & RIGATONI	16
garlic, chili, red wine, tomato sauce & grana padano	

SWEETS

BUTTERSCOTCH BUDINO	6	PISTACHIO GELATO	8
caramel, cream & sea salt			

WINE

REDS bottle

2016 MAURO MOLINO BARBERA D'ALBA	34
2015 FIORE NEBBIOLO D'ALBA	34
2016 VILLA FASINI ROSSO TOSCANA	25
2014 VIRNA DOLCETTO D'ALBA	37
2013 SAN GUISTINA VILLA SOLDATI	40
2016 AGRIVERDE MONTEPULCIANO D'ABRUZZO	29
2015/16 CA'LA BIONDA VALPOLICELLA CLASSICO	34
2012 CANDIDO "LA CARTA" RISERVA	31

WHITES bottle

2016 INAMA "VIN SOAVE" SOAVE CLASSICO	37
2013 SAN GUISTANA MALVESIA	37
2014 CASTELLARI BERGALIO "SALLUVII" GAVI	37
2016 VILLA FASSINI BIANCO TOSCANA	27

ROSE bottle

2016 IOPPA NEBBIOLO ROSE	29
2016 COLLEFRISIO ROSE	29

SPARKLING bottle

2016 CA DEL RE MOSCATO D'ASTI	29
2016 BRUSCUS LAMBRUSCO	30

ON TAP glass | half-litre | litre

N.V. SASSI PINOT GRIGIO	6 17 32
N.V. SASSETTO SANGIOVESE	6 17 32
N.V. PULCINELLO PROSECCO	6 17 32

COCKTAILS

NEGRONI	10
tanqueray gin, carpano sweet vermouth & campari	
DEVILISH GRIN	10
new amsterdam gin, courvoisier vs cognac & apricot liqueur	
CLASSIC MANHATTAN	10.5
bulleit rye, carpano sweet vermouth & angostura bitters	
WITCHCRAFT	10
old forester bourbon, strega, angostura bitters & regan's orange bitters	
GREEN VESPA	10
tito's vodka, tanqueray gin & green chartreuse	

BEER

BUSCH LIGHT	4	BRICKWAY HEF	5
TALL BOY		DALE'S PALE ALE	5
PERONI	5		
NEBRASKA BREWING	5		
NUT BROWN			

REFRESHMENTS

WATER, ETC.

S. PELLIGRINO	3.25
500 ML	
AQUA PANNA	3.25
500 ML	
ICED-TEA	2.5
ARCHETYPE COFFEE	2.5

SODA

PEPSI & DIET PESI	2
STUBBORN SODA	3.25
S. PELLIGRINO SODA	3.25
blood orange, orange, grapefruit & lemon	



Native to Omaha, Chef Nick Strawhecker's passion for cooking with seasonal ingredients and his love for Italian cuisine, wine, and pizza is the inspiration for opening his second restaurant in Omaha – Dante Pizzeria Napoletana. Napoletana or Neapolitan refers to anything done in the fashion of Naples, a port city in southern Italy. The tradition of Neapolitan pizza is preserved today by the Associazione Verace Pizza Napoletana, which certifies that pizzerias all over the world uphold the traditions of Neapolitan pizza making. Dante is VPN member 325.