



ANTIPASTI | APPETIZERS

NISHNABOTNA NATURALS FARM GREENS ↻ lemon & thyme, grana padano & pistachio (add 600 day aged prosciutto 3.5)	6.5/11
HOUSE RICOTTA & HONEY COMB ↻ raspberry jam, pistachio & crusty bread	15
CRISPY FLATBREAD ↻ tomato sauce, garlic, oregano & grana padano	10
"POLPETTE AL FORNO" & POLENTA wood-roasted pork meatballs w/ tomato sauce	14
PROSCIUTTO CIABATTA smoked caciocavallo, grana padano & olive oil	12
MUSHROOM & PARSNIP SOUP ↻ fried parsnips & amaretto	10
SANTA BARBARA (CA) MUSSELS house guanciale, chili, garlic, tomato, wine & crusty bread	15
WOOD-OVEN FRIED CHICKEN LIVERS chili & honey aioli	15



PRIMI | PASTA

PAPPARDELLE BOLOGNESE pork & beef ragu w/ grana padano	17
LUMACHE CARBONARA house-cured guanciale, fried farm egg & grana padano	18
CRAB & TAGLIERINI chili & garlic, olive oil & breadcrumbs	22
RIGATONI AMATRICIANA chili, house guanciale, garlic, heirloom tomato sauce & pecorino	17
GOAT RAVIOLI tomato sauce with garlic, olive oil & grana padano	17
RIGATONI & CHICKEN LIVERS tomato sauce, chili, garlic, wine & grana padano	17



SECONDI | MAIN

WOOD-OVEN BRAISED SHORT-RIB soft polenta, roasted mushrooms & beef jus	35
PLUM CREEK FARM CHICKEN & GNOCCHI roasted breast & braised thigh w/ parsnips & jus	25
DUCK CONFIT & ARTICHOKES fried artichokes & dill aioli	25



CONTORNI | SIDES

WOOD-ROASTED BRUSSELS SPROUTS house guanciale & lemon juice	8.5
WOOD-ROASTED CARROTS ↻ honey, pistachio & mint	8.5
WOOD-ROASTED BEETS & FRIED KALE ↻ bourbon, butter & brown sugar	8.5
WOOD-ROASTED MUSHROOMS & TURNIPS ↻ mushroom brodo & butter	8.5





PIZZA NAPOLETANA

RED PIZZAS (tomato sauce)

MARGHERITA ↗ <i>mozzarella, basil & olive oil</i>	13.5
MARGHERITA D.O.P. ↗ <i>bufala mozzarella di campagna, basil & tomato sauce (recommended un-cut)</i>	20
MARINARA ↗ <i>oregano, basil, black pepper, garlic & olive oil (no cheese)</i>	12
OMA-ZA <i>papa's sausage, wood-roasted mushrooms, cipollini & mozzarella</i>	18
GIUSEPPE <i>papa's sausage, cipollini, wood-roasted pepper & mozzarella</i>	18
DIABOLO <i>soppressata, link sausage, calabrian chili, garlic & mozzarella</i>	18
CORTONA <i>soppressata, olive, chili, wood-roasted mushroom, garlic, farm egg & mozzarella</i>	18
AMORE DI CARNE <i>papa's sausage, soppressata, mortadella, 600 day aged prosciutto & mozzarella</i>	19
GIACOMO <i>smoked caciocavallo, soppressata, calabrian chilies & mint</i>	18
FUNGHI ROSSO ↗ <i>wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella</i>	19
QUATTRO FORMAGGI ↗ <i>house ricotta, gorgonzola dolce, grana padano & mozzarella</i>	18

WHITE PIZZAS (olive oil)

BIANCO <i>papa's sausage, olive, chili, garlic, basil & mozzarella</i>	18
ALBOROSIE <i>farm egg, spicy link sausage, soppressata, garlic, oregano, ricotta & mozzarella</i>	18
MONTEROSSO ↗ <i>wood-roasted potato, rosemary, garlic & mozzarella</i>	18
FUNGHI BIANCO ↗ <i>wood-roasted mushrooms, garlic, calabrian chili, rosemary & mozzarella</i>	19

EXTRAS

ADDITIONS (EACH) <i>prosciutto, soppressata, meatballs, papa's sausage, link sausage, braised chicken, farm egg, roasted pepper, extra mozzarella, roasted mushrooms, calabrian chili, side of red sauce</i>	3.5
GLUTEN FREE CRUST	3.5
MOZZARELLA DI BUFALA CAMPANA D.O.P.	10

↗ This dish is vegetarian & can possibly be prepared vegan. Please alert us to any food allergies or dietary restrictions & we will happily accommodate you.

Napoletana or Neapolitan refers to anything done in the fashion of Naples, a port city in southern Italy. Pizza has been made there for centuries, however the tomato-topped pies we enjoy came into fashion in the late 1800s when a pizzaiolo (pizza maker) honored Queen Margherita with a patriotic pizza featuring the colors of the Italian flag: red (tomato), white (mozzarella) and green (basil). The tradition of Neapolitan pizza is preserved today by the Associazione Verace Pizza Napoletana, or VPN. This organization certifies that pizzerias all over the world uphold the traditions of Neapolitan pizza making. Dante is VPN member 325.

INGREDIENTS

The dough must be made with 00 flour, the sauce from San Marzano tomatoes and the cheese must be fresh buffalo or cow-milk mozzarella. We use hand stretched cow-milk mozzarella from Branched Oak Farm in Raymond, Nebraska also known as fior di latte.

OVEN

The pizza is baked in a wood-burning, Valoriani style, Mugnaini oven at about 800 degrees.

TECHNIQUE

The dough is kneaded by a low-speed mixer, proofed for 48 hours, stretched by hand and the pizzas are baked for 90 seconds in our wood-fired oven.

