

CLASSIC ITALIAN DISHES

Chicken 16.00 | Veal 19.00

Served over Pasta or Vegetables

Marsala Marsala sauce with mushrooms	Sorrentino Eggplant, prosciutto, mozzarella
Francese Lightly floured, eggs, white wine and lemon	Griglia Fire grilled
Piccata White wine, lemon and capers	Capricciosa Breaded topped with salad
Parmigiana Baked with tomato sauce and mozzarella cheese	Milanese Breaded

CARNE

Pollo Melanzanne 19.00 Chicken topped with eggplant, ricotta, sliced tomatoes in white wine tomato sauce	Vitello Polpetti 25.00 Veal medallions, sausage meatballs red onions, red peppers, shitaki, brown demi glaze
Pollo Zingara 19.00 Chicken tenders, roasted peppers, sun-dried tomatoes & balsamic glaze with shaved parmesan	Cotolleta Parmigiana 25.00 Pounded veal chop, tomato sauce, fresh mozzarella
Pollo Scarpariello 20.00 Free range chicken on the bone, rosemary sausage, roasted red peppers, fries	Lombata Capricciosa 29.00 Breaded veal chop on the bone topped with baby arugula salad
Maile Pera 24.00 Grilled pork chop in Madeira demi glaze served over goat cheese and pear risotto	Filet Pepe 32.00 Peppercorn encrusted filet mignon, over grilled portobello cap in our dijon demi glaze
Vitello Francese 24.00 Veal medallions sauté white wine lemon sauce over wilted roasted garlic sautéed kale	

PESCE

Salmone Griglia 22.00 Filet of Atlantic salmon grilled to perfection over sautéed spinach	Lemon Sole Livornese 25.00 Capers, olives, mushrooms, onions, black mussels and white wine tomato sauce
Salmone Dolce 23.00 Grilled salmon, sweet potatoes, scallions, gorgonzola, herbed balsamic sauce	Lemon Sole Piccata 25.00 Capers, shiitake mushrooms and shrimp, white wine lemon sauce
Gamberi Caldo 22.00 Shrimp, shiitake mushrooms, fresh chopped tomatoes & hot cherry peppers risotto	Dover Sole Oreganato26.00 Oregano crusted sole with broccoli, shrimp, lemon & white wine
Gamberi e' Gnocchi 24.00 Shrimp parmigiana style over homemade gnocchi and arugula al pomodoro	Tonno con Befanna 27.00 Seared Ahi Tuna steak over cannellini beans, pancetta ragout, topped with fresh arugula
Aragosta e' Gamberi Arrabbiata 29.00 Lobster tails and shrimp in roasted garlic & shallots sauce over angel hair pasta	

GAMBERI

Jumbo Shrimp 21.00	
• Scampi , Garlic lemon sauce	• Piccata , White wine, lemon & capers
• Fra Diavolo , Spicy red sauce	• Con Broccoli , Shrimp with broccoli, white wine and garlic
• Parmigiana , Baked with tomato sauce and mozzarella cheese	

SIDE ORDERS

Garlic Knots(3) 3.00 (6) 5.00	Sauteed or Steamed Spinach 7.00
Garlic Bread 4.00	Sauteed Broccoli 7.00
Kale 6.50	Broccoli Rabe 8.00
Sweet Potato Fries 7.00	Meatballs 7.00
Crispy Fries 8.00	Sausage 7.00
w/Melted Gorgonzola	Mozzarella Sticks 8.00

HOURS:

Monday - Thursday 10:00am - 9:30pm
Friday - Saturday 11:00am - 10:00pm
Sunday 3:00pm - 9:00pm

GRANDE SERVING ONLY THE FRESHEST INGREDIENTS
PARTY ROOM AVAILABLE - CELEBRATING 25 YEARS
SPECIALIZING IN LAST MINUTE CATERING

Prices Subject to Change

NEW! DELIVERY SERVICE!

Minimum \$25

ORDERS WILL ONLY BE TAKEN ONLINE @

WWW.DANTESNJ.COM

Please Follow Directions To Place Your Order For Delivery

DANTE'S

RISTORANTE



Est 1991

973-543-5401

Fax 973-543-0891

www.dantesnj.com

100 East Main Street | Mendham, NJ 07945



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DANTE'S

RISTORANTE

Est 1991

Celebrating 25 Years



CLUCK-U MENU

- | | |
|-------------------------|------------------|
| 1. THERMO NUCLEAR (HOT) | 5. TRADITIONAL |
| 2. NUCLEAR | 6. HONEY HICKORY |
| 3. ATOMIC | 7. MILD |
| 4. SPICY BUFFALO | |

WINGS

1 blue cheese or ranch with every 10 pieces!
 5 Wingers 5.75
 10 Wingers 9.75
 15 Wingers 13.75
 20 Wingers 19.00
 30 Wingers 27.00
 50 Wingers (bucket) 45.00

BONELESS WINGS

3 Pieces..... 4.50
 5 Pieces..... 6.50
 10 Pieces..... 10.50
 15 Pieces..... 15.50
 20 Pieces..... 19.50
 30 Pieces..... 30.00
 50 Pieces..... 50.00

BREAST BITES

3 Pieces..... 4.50
 5 Pieces..... 6.50
 10 Pieces..... 10.50
 15 Pieces..... 15.50
 20 Pieces..... 19.50
 30 Pieces..... 30.00
 50 Pieces..... 50.00

SPUDS (Fries)

Spuds 2.99
 Jumbo Spuds 4.99

SWEET POTATO SPUDS

Sweet Potato Spuds 2.99
 Jumbo Sweet Potato Spuds..... 4.99

RED ONION RINGS

Red Onion Rings 4.99
 Jumbo Red Onion Rings 6.99

Cheese, Gravy & Buffalo | Available for Extra Charge

Any Extra Blue Cheese or Sauce .75¢

Large Trays & Buckets Available for Your Large Office or Home Event!!!

SANDWICHES

Meatball Parmigiana..... 8.00	Chicken Parmigiana..... 9.00
Sausage Parmigiana..... 8.00	Eggplant Parmigiana..... 9.00
Sausage, Peppers & Onions..... 9.00	Veal Parmigiana..... 10.00
Italian Hot Dog..... 9.00	Dante Steak Special 10.00

Philly cheesesteak with mozzarella & mushrooms

PANINI

Classico 9.00 Prosciutto, roasted red peppers, arugula, fresh mozzarella and balsamic glaze	Caesar 9.00 Grilled chicken, romaine lettuce and parmesan cheese shavings, served with Caesar dressing
Prima 9.00 Sausage, broccoli rabe, roasted garlic, extra virgin olive oil and fontina cheese	Veggie 9.00 Grilled eggplant, zucchini, roasted red peppers, pesto and goat cheese

ANTI PASTI CALDO

Polpetta Gigante 10.00 Baked big meatball, served over toasted ciabatta, fresh ricotta & arugula	Rollatini di Melanzane 12.00 Eggplant rolls stuffed with marscarpone, sun-dried tomatoes & spinach with shaved parmesan
Portobello Napoleon 11.00 Portobello, red peppers, asparagus and fresh mozzarella in balsamic glaze	Zuppa Di Vongole or Cozze 11.00 Clams or black mussels, red or white wine and roasted garlic sauce
Broccoli Rabe with Sausage 11.00 Sautéed broccoli rabe with Italian sausage	Calamari Fritti or Balsamico 12.00 Fried calamari in your choice of marinara or tossed in balsamic reduction
Polenta Trifolate 11.00 Baked polenta with wild mushrooms with gorgonzola cream sauce	Risotto Verdura 12.00 Risotta parmigiana with pesto, zucchini, shrimp
Polenta Augusto 12.00 Grilled polenta with rosemary sausage, broccoli rabe, cherry peppers	Gamberi Scampi 12.00 (entrees) 24.00 Jumbo shrimp garlic & lemon

INSALATA

Add Chicken \$4.00 | Add Shrimp \$6.00

Mista 7.00 Mixed greens & tomatoes in balsamic vinaigrette	Dante's Beet Caprese 10.00 Sliced roasted beets, fresh mozzarella, sliced tomatoes and grilled shiitake mushrooms
Di Caesar 8.00 Classic Caesar salad with homemade croutons	Neapolitan Seafood 12.00 Shrimp, octopus, scungilli, clams, calamari, lemon & olive oil
Insalata di Spinaci 9.00 Fresh spinach, poached pears, walnuts, gorgonzola and raspberry dressing	Bufala E' Prosciutto 14.00 Fresh buffalo mozzarella with prosciutto di Parma
Dante's Chop 9.00 Chopped mixed greens, carrots, tomatoes & crumbled gorgonzola cheese	Cold Antipasto (for 2) 14.00 Assortment of prosciutto, fresh mozzarella & tomatoes, artichokes, grilled veggies, olives
Tri Colore 9.00 Endive, arugula, radicchio and shaved parmesan	
Insalata Barbabietole 9.00 Roasted beets, grilled asparagus, goat cheese served over baby arugula	

ZUPPA

ALL SOUPS ARE 16oz. \$8.00

Pasta Fagioli | Tortellini en Brodo | Stracciatella | Zuppa del Giorno

PIZZA

	SICILIAN (deep dish)	16" Large	14" Medium	10" Small
Cheese	17.00	13.95	10.50	6.50
Margherita	17.95	14.95	11.95	7.00
Chopped tomatoes & basil				
White	19.00	16.00	12.00	8.00
Ricotta & mozzarella				
Hawaiian	19.00	17.00	15.00	13.00
Ham & pineapple				
Nona	20.00	19.00	15.00	13.00
Fresh mozzarella & basil				
Supreme	21.00	17.50	14.50	9.50
Vegetarian	21.00	18.50	15.50	9.50
BBQ Chicken	21.00	18.00	15.00	13.00
Buffalo Chicken	21.00	19.00	16.00	14.00
Cheesesteak	21.00	19.00	16.00	14.00
Seafood Pizza	29.50	26.50	23.50	17.50
Clams, mussels & shrimp				

Thin Crust Available

Gluten Free Pizza Available (12") 14.95

In addition to our pizza selections, we would be happy to prepare any pizza for which we have the ingredients.

TOPPINGS AVAILABLE

Extra Cheese, Pepperoni, Sausage, Mushrooms, Green Peppers, Black Olives, Meatballs, Anchovies, Spinach, Eggplant, Onions, Broccoli, Ham, Ricotta and more...

GOURMET TOPPINGS AVAILABLE

Roasted Red Peppers, Artichokes, Prosciutto, Chicken, Four Cheese, Broccoli Rabe, Walnuts, Breaded Chicken, Shrimp, Clams, Mussels, Capers, Sun-Dried Tomatoes, Fresh Mozzarella and More

BAKE IT YOURSELF

30oz sauce containers, Medium, Large & Small Dough Available, Always Fresh!

CALZONES/STROMBOLI

Cheese	8.00	Cheese and Vegetables	11.00
Cheese and Ham	9.00	Meat Lovers	11.00
Cheese and Sausage	9.00	2 foot - Long Flat Stromboli	19.00
Cheese and Pepperoni	9.00	Choose from: Meat Lovers, Veggie, Chicken & Broccoli, Sausage or Pepperoni	

HOMEMADE RAVIOLI

Full Order 20.00 | Half Order (Appetizer Only) 12.00

Osso Bucco Braised short rib ravioli in our Dante's demi glaze	Wild Mushroom Ravioli Sliced portobello & shiitake mushrooms with shrimp in brandy cream sauce
Granchio e' Pepper Crab meat stuffed ravioli with dill and black pepper in roasted garlic & oil	Polpetti Cheese ravioli & meatballs with pomodoro
Di Zucca Butternut squash ravioli in a butter, sage and cream sauce	Fig & Goat Cheese Filled with goat cheese & figs in a delicate cream sauce with roasted walnuts & spinach

HOUSE SPECIALTY PASTAS

Gnocchi Forno 17.00 Homemade potato gnocchi baked with fresh mozzarella, meat sauce and fresh basil	Fusilli Casa 18.00 Spiral pasta in pesto marscarpone sauce, shiitake mushrooms, sun-dried tomatoes and grilled shrimp
Rigatoni Quattro Formaggio 17.00 Four cheese, chopped tomatoes, topped with grilled chicken	Capellini Con Gamberi 18.00 Angel hair, shrimp and arugula in our pink champagne sauce
Cavatelli Prima 18.00 Hand rolled pasta, sausage, chicken, broccoli rabe, garlic and oil	Penne Rossi 20.00 Chopped tomatoes, homemade mozzarella shrimp & basil
Cavatelli e' Manzo 18.00 Hand rolled pasta, steak tips, capers, eggplant in pomodoro parmigiano "gratin"	Tagliatella Pescatore 24.00 Homemade fettuccini, clams, shrimp, mussels & calamari, tomato basil
Farfalle Sofia 18.00 Bowtie pasta with pan seared salmon, artichokes & arugula in roasted garlic sauce	Tagliatella Spinache 19.00 Pasta tossed in a parmigiano cream sauce with spinach & chicken
Penne Dante 18.00 Arugula, mozzarella, sun-dried tomatoes	Bucatini Duo Amatriciana 19.00 Double hollow pasta strands, tomato sauce, red onions, red chili flakes & pancetta

BAKED DINNERS

Manicotti 12.00	Baked Ravioli 12.00
Stuffed Shells 12.00	Baked Ziti 12.00
Lasagna 15.00	

PASTA

Butter 8.95	Con Sausage 12.00	Vodka 13.95
Garlic & Oil 10.95	Con Meatballs 12.00	Primavera 15.95
Pesto 10.95	Meat Sauce 12.00	White or Red
Pomodori 10.00	Alfredo 12.00	Clam Sauce 17.95

Choice of: Spaghetti, Penne, Rigatoni, Farfalle, Capellini, Fusilli
 Add \$1.50 for Gnocchi, Spinach Fettuccini, Whole Wheat Fettuccini,
 Gluten Free Penne Add \$3.00