

Insalata

Neapolitan Seafood Salad –shrimp, octopus, scungilli, clams, calamari, lemon & olive oil \$15
Bufala E' Prosciutto –fresh buffalo mozzarella with prosciutto di Parma \$14
Dante's Beet Caprece, sliced roasted beets, fresh mozzarella, slice tomato and grilled shitake \$10
Insalata Di Spinache, fresh spinach, poached pears, walnuts, gorgonzola raspberry dressing \$9
Insalata Barbabietole, roasted beets, grilled asparagus, goat cheese served over baby arugula \$9
Tre Colore, endive, arugula, radicchio, and shaved Parmigiano cheese \$9
Di Caesar, classic Caesar salad with homemade croutons \$8
Mista, mixed greens & tomato in balsamic vinaigrette \$7
Dante's Chop, chopped mixed greens, carrots, tomatoes & crumbled gorgonzola cheese \$9

Antipasto

Polpetta Gigante, baked big premium veal meatball, served over toasted ciabatta, fresh ricotta & arugula \$10
Rollentini di Melanzane, eggplant rolls stuffed with mascarpone, dried tomato & spinach with shaved parm \$11
Polenta Trifolate -Baked polenta with wild mushrooms with gorgonzola cream sauce \$11
Zuppa Di Vongole or Cozze, clams or black mussels, red or white wine roasted garlic sauce \$10
Portobello Napoleon, portobello, red pepper, asparagus, fresh mozzarella in balsamic glaze \$11
Risotto Vedura, risotto parmigiana with pesto, zucchini, shrimp \$12
Calamari Fritti or Balsamico, fried calamari in your choice of marinara or tossed in balsamic reduction \$12
Polenta Augusto, grilled polenta with rosemary sausage, broccoli rabe, cherry peppers \$11
Gamberi Scampi, jumbo shrimp garlic white wine and lemon – appetizer \$12- entrée \$24

Homemade Ravioli

Full order \$20- Half Order \$11 (Appetizer Only)

Di Costolleta, pulled braised short rib ravioli in our Dante demi glaze
Granchio e' Pepper, crab meat stuffed ravioli with dill and black pepper in roasted garlic aioli
Di Zucca, butternut squash ravioli in a butter sage and cream sauce
Fig and Goat cheese, filled with goat cheese and figs in a delicate cream sauce with candied walnuts & spinach
Wild Mushroom Ravioli, sliced portobello, shitake, shrimp, brandy cream sauce

Pasta

Penne Rossi-chopped tomatoes, homemade mozzarella shrimp and basil \$20
Bucatini Duo Amatriciana- double hollow long strands, tomato sauce, red onion, red chili flakes & pancetta \$19
Tagliatella Spinache, pasta tossed in a Parmigiano cream sauce with spinach and chicken \$19
Gnocchi Forno, homemade potato gnocchi baked with fresh mozzarella, meat sauce and fresh basil \$17
Capellini Con Gamberi angel hair, shrimp and arugula in our pink champagne sauce \$19
Rigatoni Quattro Formaggio, four cheese, chopped tomato topped with grilled chicken \$17
Cavatelli Prima, hand rolled pasta, sausage, chicken, broccoli rabe garlic and oil \$17
Tagliatella Pescatore, homemade fettuccini, clams, shrimp, mussels, & calamari, tomato basil sauce \$26

Carne

Vitello Francese, veal medallions sauté white wine lemon sauce over wilted roasted garlic sauté kale \$25
Lombata Capricciosa, breaded Veal chop on the bone topped with baby arugula salad \$29
Fileto Peppe, peppercorn encrusted filet mignon, over grilled portobello cap in our Dijon demi glaze \$34
Lombata Parmigiano, breaded Veal chop on the bone baked with tomato sauce and mozzarella \$29
Vitello Polpetti, veal medallions, sausage meatballs, red onion, red pepper, shitake, brown demi glace \$25
Maile Pera, grilled pork chop in Madeira demi glaze served over goat cheese and pear risotto \$24
Pollo Scarpariello, free range chicken on the bone, rosemary sausage, roasted red peppers, fries \$22
Pollo Melanzane, chicken topped with eggplant, ricotta, sliced tomato in white wine tomato sauce \$19
Pollo Zingara, chicken tenders, roasted pepper, dried tomato & balsamic glaze, shaved Parmigiano \$19

Pesce

Tonno con Befanna, seared Ahi tuna steak over cannellini bean pancetta ragout, topped w/ fresh arugula \$27
Aragosta e' Gamberi, lobster tails, jumbo shrimp, roasted garlic & shallots sauce over angel hair pasta \$29
Gamberi Caldo, shrimp, shitake, fresh chopped tomatoes & cherry hot peppers Risotto \$24
Salmone Griglia, filet of Atlantic salmon grilled to perfection over sautéed spinach \$22
Salmon Dolce, grilled salmon, sweet potato, scallions, gorgonzola, herbed balsamic sauce \$24
Gamberi e' Gnocchi, shrimp Parmigiano style over homemade gnocchi and arugula al Pomodoro \$24
Lemon Sole Livornese, capers, olives, mushroom, onions, black mussels & white wine tomato sauce \$25
Dover Sole Oreganto, oregano crusted sole with broccoli, shrimp, lemon & white wine \$26

Contorni (Side orders):all \$8

Sauté Kale, Spinache, Broccoli Rabe, Broccoli, Grilled Veggies, Grilled asparagus, homemade frites, sweet potato fries

-Please let server know of any food allergies-20% Gratuity added to all parties of 6 or more- prices subject to change-