

STARTERS / SIDES

Spideino Romano Mozzarella sandwich w/ prosciutto pan-fried w/ your choice of brown demi-glaze or tomato sauce	12.00
Arancini di Formaggio Rice balls filled w/ Parmesan & Asiago cheese, served w/ a pink champagne sauce	13.00
Portobello Napoleon Portobello, red peppers, asparagus & fresh mozzarella in balsamic glaze	11.00
Broccoli Rabe w/ Sausage Sautéed broccoli rabe w/ Italian sausage	11.00
Polenta Trifolate Baked polenta w/ wild mushrooms & Gorgonzola cream sauce	11.00
Polenta Augusto Grilled polenta w/ rosemary sausage, broccoli rabe & cherry peppers	12.00
Rollatini Di Melanzane Eggplant rolls stuffed w/ ricotta & mozzarella cheese	12.00
Zuppa Di Vongole or Cozze Clams or black mussels, red or white wine & roasted garlic sauce	11.00
Calamari Fritti or Balsamico Fried calamari in your choice of marinara or tossed in balsamic reduction	13.00
Risotto Verdura Risotto parmigiana w/ pesto, zucchini & shrimp	13.00
Gamberi Scampi Jumbo shrimp garlic & lemon	12.00
Garlic Knots	(3) 3.00 (6) 5.75
Garlic Bread	4.00
Sweet Potato Fries	7.00
Crispy Fries W/ melted Gorgonzola	8.00
Sautéed or Steamed Broccoli, Kale or Spinach	7.00
Sautéed or Steamed Broccoli Rabe	8.00
Meatballs	7.00
Sausage	7.00
Mozzarella Sticks	8.00
Zucchini Fritti Fried zucchini w/ ranch dipping cup	8.00
Gorgonzola Fries Spuds baked w/ Gorgonzola cheese	8.00
Polpetti Parm Meatballs baked w/ ricotta & fontina cheese in a tomato sauce w/ a touch of cream	10.00
Buffalo Cauliflower or Parmigiana Your choice of buffalo sauce or baked w/ tomato sauce & mozzarella	12.00
<i>Add Cherry Hot Peppers 0.75</i> <i>Add Parmigiano-Reggiano 3 Oz. 1.25</i>	

INSALATA (SALAD)

Add Chicken 4.00 | Add Shrimp 6.00

Mista Mixed greens & tomatoes in balsamic vinaigrette	7.00	Cold Antipasto (for 2) Assortment of prosciutto, fresh mozzarella & tomatoes, artichokes, grilled veggies & olives	14.00
Di Caesar Classic Caesar salad w/ homemade croutons	8.00	Buffalo Chicken Salad Crispy chicken on a bed of Romaine w/ shredded mozzarella & blue cheese	12.00
Insalata Di Spinaci Fresh spinach, poached pears, walnuts, Gorgonzola & raspberry dressing	9.00	Italian Salad Arugula, fresh mozzarella, roasted red peppers, pepperoni, olives & sliced soppressata	12.00
Dante's Chop Chopped mixed greens, carrots, tomatoes & crumbled Gorgonzola cheese	9.00	Grilled Calamari Salad Arugula, red onions, tomatoes, capers & grilled calamari	13.00
Tri Colore Endive, arugula, radicchio & shaved Parmesan	9.00	Mozzarella Caprese Fresh mozzarella, tomatoes & roasted red peppers	11.00

ZUPPA (SOUP)

All Soups Are 16 Oz. 7.00
Pasta e Fagioli | Tortellini en Brodo | Stracciatella |
Chicken Orzo Soup 16 Oz.

HOMEMADE RAVIOLI

Full Order 20.00 | Half Order 12.00

Osso Bucco Braised short rib ravioli in our Dante's demi glaze	Polpetti Cheese ravioli & meatballs w/ pomodoro
Granchio e' Pepper Crabmeat stuffed ravioli w/ dill & black pepper in roasted garlic & oil	Fig & Goat Cheese Filled w/ goat cheese & figs in a delicate cream sauce w/ roasted walnuts & spinach
Wild Mushroom Ravioli Sliced Portobello & shiitake mushrooms w/ shrimp in brandy cream sauce	Ravioli Forno Cheese ravioli baked in a hearty meat sauce

HOUSE SPECIALTY PASTAS

Gnocchi Forno Homemade potato gnocchi baked w/ fresh mozzarella, meat sauce & fresh basil	18.00	Tagliatella Pescatore Homemade fettuccini, clams, shrimp, mussels, calamari, tomatoes & basil	24.00
Rigatoni Quattro Formaggio Four cheese & chopped tomatoes, topped w/ grilled chicken	18.00	Pappardella Boscaiola Wide flat noodle in a veal meat sauce w/ peas topped w/ dollop of ricotta	18.00
Cavatelli Prima Hand-rolled pasta, sausage, chicken, broccoli rabe, garlic & oil	19.00	Granno Primavera Whole-wheat fettuccini tossed w/ peas, carrots, zucchini & broccoli w/ your choice of garlic & oil or pink sauce	17.00
Farfalle Sofia Bowtie pasta w/ pan-seared salmon, artichokes & arugula in roasted garlic sauce	18.00	Gnocchi alla Sorrentino Potato gnocchi in a basil tomato sauce baked w/ fresh mozzarella	18.00
Penne Dante Arugula, mozzarella & sun-dried tomatoes	18.00	Spaghetti Carbonara The classic w/ pancetta, egg & Romano cheese	18.00
Fusilli Casa Spiral pasta in pesto mascarpone sauce, shiitake mushrooms, sun-dried tomatoes & grilled shrimp	18.00	Farfalle Salmonera Bowtie pasta w/ salmon, asparagus, capers, red onions, garlic & oil	21.00
Capellini Con Gamberi Angel hair, shrimp & arugula in our pink champagne sauce	18.00	Troife di Broccoli Rabe Homemade pasta twists w/ broccoli rabe, sausage, garlic & oil	19.00
Penne Rossi Chopped tomatoes, homemade mozzarella, shrimp & basil	19.00		

BAKED DINNERS

Manicotti	12.00	Lasagna	15.00
Stuffed Shells	12.00	Eggplant Parmigiana w/ Pasta	16.00
Baked Ravioli	12.00	Cauliflower Parmigiana Breaded baked cauliflower w/ pasta	17.00
Baked Ziti	12.00		

PASTAS

Butter	9.00	Alfredo	12.00
Garlic & Oil	11.00	Vodka	14.00
Pesto	11.00	Primavera	16.00
Pomodori	10.00	White or Red Clam Sauce	19.00
Meat Sauce	13.00	Meatballs or Italian Sausage w/ Pasta	14.00

Choice of: Spaghetti, Penne, Rigatoni, Farfalle, Capellini or Fusilli
Add 1.50 for Gnocchi, Spinach Fettuccini, Whole-Wheat Fettuccini,
Gluten-Free Penne Add 2.00

CLASSIC ITALIAN DISHES

Chicken 16.00 | Veal 19.00
Served over Pasta or Vegetables of the Day

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

Add Sautéed Spinach 2.00 | Add Broccoli Rabe 3.00

CARNE (MEAT)

Pollo Melanzane Chicken topped w/ eggplant, ricotta & sliced tomatoes in white wine tomato sauce	19.00	Lombata Parmigiana Veal chop on the bone, pounded, tomato sauce & fresh mozzarella served w/ penne	30.00
Pollo Zingara Chicken tenders, roasted peppers, sun-dried tomatoes & balsamic glaze w/ shaved Parmesan	19.00	Lombata Capricciosa Breaded veal chop on the bone topped w/ baby arugula salad	30.00
Pollo Scarpariello Free-range chicken on the bone, rosemary sausage, roasted red peppers & fries	20.00	Filetto di Peppe Peppercorn encrusted filet mignon, over grilled Portobello cap in our Dijon demi glaze	35.00
Pollo Casa Chicken breast topped w/ asparagus, fontina cheese, sliced tomatoes & Portobello mushrooms w/ a brown demi glaze	20.00	Maile Pizzaiola Thick pork chop w/ garlic, plum tomatoes, onions, parsley, mushrooms & sweet peppers	26.00
Pollo Dante Chicken breast in a white wine tomato sauce topped w/ asparagus, roasted red peppers & fresh mozzarella	19.00	Vitello Polpetti Veal medallions, sausage, meatballs, red onions, red peppers, shiitake & brown demi glaze	25.00

PESCE (FISH)

Salmone Griglia Fillet of Atlantic salmon grilled to perfection over sautéed spinach	22.00	Sole Oreganata Oregano crusted sole w/ broccoli crowns, shrimp, lemon & white wine	28.00
Salmone Dolce Grilled salmon, sweet potatoes, scallions, Gorgonzola & herbed balsamic sauce	23.00	Aragosta e' Gamberi Lobster tails & shrimp in roasted garlic & shallots sauce over angel hair pasta	35.00
Sole Livornese Capers, olives, mushrooms, onions, black mussels & white wine tomato sauce	26.00	Zuppa Di Pesce Lobster tail, clams, mussels, calamari, shrimp & your choice of red or white (feel free to make spicy) over linguini	30.00
Sole Piccata Capers, shiitake mushrooms & shrimp w/ white wine lemon sauce	26.00	Tonno Siciliano Pan-seared rare yellow fin served w/ capers, olives, tomatoes & anchovies	29.00

GAMBERI (JUMBO SHRIMP) 21.00

Scampi Garlic lemon sauce	Con Broccoli Shrimp w/ broccoli, white wine & garlic
Fra Diavolo Spicy red sauce	Arrabbiata Shrimp w/ spicy white wine garlic sauce over sautéed kale
Parmigiana Baked w/ tomato sauce & mozzarella cheese	
Piccata White wine, lemon & capers	

SANDWICHES

Meatball Parmigiana	8.00
Sausage Parmigiana	8.00
Sausage, Peppers & Onions	9.00
Italian Hot Dog	9.00
Chicken Parmigiana	9.00
Eggplant Parmigiana	9.00
Veal Parmigiana	10.00
Dante Steak Special Philly cheesesteak w/ mozzarella, mushrooms, green peppers & onions	10.00
Buffalo Chicken Wrap Crispy buffalo chicken w/ ranch & Romaine Add Mozzarella 0.50	9.00
Grilled Chicken Wrap Grilled chicken, Romaine, tomatoes & mayo Add Cheese 0.50	9.00
Vegan Wrap Wrap w/ roasted red peppers, beets, grilled eggplant & grilled zucchini w/ balsamic	9.00

PANINI

Classico Your choice of prosciutto or chicken, roasted red peppers, arugula, fresh mozzarella & balsamic glaze	9.00
Prima Sausage, broccoli rabe, roasted garlic, extra virgin olive oil & fontina cheese	9.00
Caesar Grilled chicken, Romaine lettuce & Parmesan cheese shavings, served w/ Caesar dressing	9.00
Veggie Grilled eggplant, zucchini, roasted red peppers, pesto & goat cheese	9.00

CLUCK-U MENU

	SPUDS (FRIES)	
	Spuds	4.50
	Jumbo Spuds	7.50
	BONELESS WINGS <i>Sauce or Dry</i>	
	3 Pieces	4.50
	5 Pieces	6.00
	10 Pieces	11.50
	15 Pieces	16.00
	20 Pieces	22.00
	30 Pieces	32.00
	50 Pieces	50.00
	100 Pieces	99.00
	SWEET POTATO SPUDS	
Sweet Potato Spuds	4.00	
Jumbo Sweet Potato Spuds	7.00	
RED ONION RINGS		
Red Onion Rings	4.99	
Jumbo Red Onion Rings	6.99	

WINGS

1 Blue Cheese or Ranch w/ Every 10 Pieces!

5 Wings	6.00
10 Wings	12.00
15 Wings	17.50
20 Wings	23.00
30 Wings	34.00
50 Wings (Bucket)	55.00
100 Wings	100.00

*Cheese, Gravy & Buffalo | Available for Extra Charge
Any Extra Blue Cheese or Sauce 0.75
Large Trays & Buckets Available for
Your Large Office or Home Event!!!*

PIZZA

	Sicilian (Deep-Dish)	16" Large	14" Medium	10" Small
Cheese	17.00	14.00	12.00	8.00
Margherita Chopped tomatoes & basil	18.00	15.00	13.00	9.00
White Ricotta & mozzarella	19.00	16.00	13.00	9.00
Hawaiian Ham & pineapple	20.00	19.00	16.00	12.00
Nona Fresh mozzarella & basil	20.00	19.00	16.00	12.00
Supreme	21.00	19.00	16.00	12.00
Vegetarian	21.00	19.00	16.00	12.00
BBQ Chicken	21.00	19.00	16.00	12.00
Buffalo Chicken	21.00	19.00	16.00	12.00
Cheesesteak	21.00	19.00	16.00	12.00
Seafood Pizza Clams, mussels & shrimp	27.00	24.00	22.00	17.00
Prima Broccoli rabe, sausage, garlic & shaved Parmigiana	22.00	20.00	18.00	15.00
Parma Mozzarella, prosciutto, arugula & shaved Parmigiana	22.00	20.00	18.00	15.00
Melanzane Fried eggplant & ricotta	21.00	19.00	17.00	14.00
Gluten-Free 12"				14.00
Cauliflower Crust 10"				11.00

Like Your Pizza Thin? Ask Your Server

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 & 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 & More

BAKE IT YOURSELF

*30 Oz. Sauce Containers, Medium, Large & Small
Dough Available, Always Fresh!*

CALZONES/STROMBOLI

Cheese	8.00	Meat Lovers	11.00
Cheese & Ham	9.00	2 Foot-Long Flat Stromboli	19.00
Cheese & Sausage	9.00	Choose from: Meat Lovers, Veggie, Chicken & Broccoli, Sausage or Pepperoni	
Cheese & Pepperoni	9.00	Please allow 45 minutes for prep	
Cheese & Vegetables	11.00		