



CLARIDGE'S

X

EST. 1915
DANTE

NEW YORK CITY

TO SHARE

- CAVIAR 70**
Oscietra caviar 20g, crispy potato, crème fraîche (gf)
- FRESHLY SHUCKED CARLINGFORD OYSTERS half dozen**
32 lemon, mignonette (gf)
- OUR DAILY MADE BREAD 6**
Dante Foccacia, Ravida EVO (v, df)
- TUNA SASHIMI CRUDO 22**
eggplant relish caponata (gf, df)
- CORNISH CRAB 25**
radish salad, pink grapefruit (can be gf)
- SHRIMP COCKTAIL 27**
horseradish cocktail sauce, lemon (gf, df)
- HAND-DIVED ROASTED SCALLOP 24**
fennel, caper sauce (gf)

SEAFOOD TOWER 95
selection of oysters, tuna crudo, shrimp, cornish crab (gf)
add lobster half 45 / whole 90

STARTERS & SALADS

- HEIRLOOM BEETROOT SALAD 17**
ricotta, pomegranate, aged balsamic (v, gf)
- PROSCIUTTO & PLUMS 24**
20 months San Daniele prosciutto, plums & Ravida olive oil (gf, df)
- BATTUTA DI MANZO (STEAK TARTARE) 22 / 30**
finely diced fillet, capers, bone marrow (can be gf & df)
- CLARIDGE'S FISHCAKE 21**
cabbage slaw, fennel, red pepper sauce
- MARE MISTO 28**
calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)
- DANTE'S SIGNATURE BURRATA 21**
slow roasted heirloom tomato, basil & toasted sourdough (v, can be gf)
- BABY SPINACH & TRUFFLE SALAD 22**
avocado, crispy scallions, Parmigiano Reggiano, citrus vinaigrette & fresh black truffle (v, gf, can be df)
- RADICCHIO & APPLE SALAD 18**
aged cheddar, maple vinaigrette (v, gf)

PASTA

- PUMPKIN AGNOLOTTI 27**
butternut squash, brown butter, hazelnut (v)
- SPAGHETTI ALLA VONGOLE 31**
manila clams, garlic, chilli (df)
- BUCATINI & BLACK TRUFFLE 36**
pecorino, Parmigiano Reggiano (v)
- PAPPARDELLE AL RAGU 29**
slow cooked pork & fennel ragu, Parmigiano Reggiano, parsley (can be made df)
- WILD MUSHROOM RISOTTO 22 / 32**
aged Parmigiano Reggiano (v, gf)
add shaved black truffle 15



GARIBALDI

campari & fluffy orange juice 15

CHOCOLATE NEGRONI

fords gin, campari, punt e mes, creme de cacao, chocolate bitters 18

CAVIAR MARTINI

grey goose altius, toasted rye, white peppercorn, dolin blanc, bitters, calvisius caviar 32

FIRESIDE OLD FASHIONED

macallan 12, johnnie walker black, palo cortado, smoked raisin, decanter bitters 28

MAINS

ROASTED HEREFORDSHIRE SIRLION OF BEEF 54
yorkshire pudding, roast potato, mac & cheese, seasonal vegetables, horseradish cream, red wine gravy (can be gf & df)

ROASTED CAULIFLOWER 24
tahini, calabrian chilli, garlic chips & herb salad (vg, gf, df)

GRILLED SCOTTISH LOBSTER half 45 / whole 90
garlic & herb butter, french fries or side salad (gf)

DOVER SOLE 59
grilled or meunière (gf can be df)

SHETLAND HALIBUT 43
fregola, minestrone, romanesco & pine nut (can be gf & df)

DANTE'S CHICKEN ALLA DIAVOLA half 34 whole 64
green goddess dressing (gf)

VEAL MILANESE 35
potato, anchovy, & caper salad

NY STRIP (ON THE BONE) 400G 59
béarnaise (gf)

FILLET STEAK 200G 58
peppered sauce (can be gf)

DANTE'S SIGNATURE BURGER 32
smoked bacon, pickled beet, gruyere cheese, tomato, spicy mayo & lettuce served on a house-made brioche bun (can be gf)

SIDES

- TRIPLE COOKED CHIPS 9
- DAUPHINOISE POTATOES 9
- FRENCH FRIES 8
- BRAISED RED CABBAGE 9
- HONEY GLAZED ROOTS 9
- TENDERSTEM BROCCOLI 8
- BRUSSEL SPROUTS, PARMESAN, BALSAMIC 9
- MIXED LEAF SALAD 7
- ROAST BUTTERNUT SQUASH 8

Disclaimer "Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us if your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur."

A discretionary 15% service charge will be added to your final account.

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new York City

