



CLARIDGE'S

X

DANTE

NEW YORK CITY

EST. 1915

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 focaccia, Ravida olive oil (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)
- MARE MISTO 28**
calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)

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

STARTERS & SALADS

- CHARGRILLED ASPARAGUS 22**
Pecorino, hazelnuts, Ravida olive oil (v, gf)
- PROSCIUTTO FOCACCIA 22**
20 months San Daniele prosciutto, mozzarella, basil pesto
- 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
- HAND-DIVED ROASTED SCALLOP 24**
fava beans, wild garlic, morel mushrooms (can be df, gf)
- 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

- SPINACH & RICOTTA AGNOLOTTI 27**
dill oil, parmesan crisps (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)
- PRIMAVERA RISOTTO 22 / 32**
spring green vegetables, aged Parmigiano Reggiano (v, gf)
add shaved black truffle 15



Our Favourites

- 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**
the glenrothes 15yo, johnnie walker black, palo cortado, smoked raisin, decanter bitters 28

MAINS

- 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**
aged Parmigiano Reggiano, lemon
- 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
- OLIVE OIL MASH POTATO 9
- FRENCH FRIES 8
- GREEN BEANS, CONFIT SHALLOTS 9
- AGAVE GLAZED HERITAGE CARROTS 9
- TENDERSTEM BROCCOLI 8
- COURGETTE & SQUASH, BASIL OIL 9
- MIXED LEAF SALAD 7
- PEAS, BROAD BEANS, LOVAGE 9

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.

Est 1915
Dante
New York City

