



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 focaccia, Raveda 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, Raveda 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



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 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

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

