

EST. 1915
NEW YORK CITY



DANTE

Beverly Hills

FOR THE TABLE

FRESHLY SHUCKED OYSTERS half dozen 30 dozen 58
lime & ginger granita (gf, df)
Lureta Reserve Ossetra Caviar supplement 10gr 30

SHRIMP COCKTAIL 32
with horseradish cocktail sauce, lemon (gf, df)

AHI TUNA CRUDO 28
blood orange, mustard green, capers, paprika (gf, df)

STEAK TARTARE 38
capers, shallots, egg & Parmigiano Reggiano with pane carasau
(can be made df & gf)

DANTE'S BURRATA 27
burrata, semi-dried tomatoes, basil, sourdough (v, can be made gf)

MARE MISTO 38
calamari, tiger shrimp, red mullet, courgette, lemon, spicy aioli
(can be made df)

DANTE'S BREAD SERVICE 8
freshly baked milk bun & olive oil

GREEN MARKET SALAD 26
heirloom market lettuce, pickled onion, avocado
& red wine vinaigrette (v, vg, gf, df)
add shrimp 14 add crumbled chicken cotoletta 16 add steak 20

ASPARAGUS, PEAS, FAVA BEANS 28
ricotta & lovage dressing (v, gf)

LITTLE GEM CAESAR SALAD 29
housemade caesar dressing, croutons, Parmigiano Reggiano (v)
add crumbled chicken cotoletta 16

ICEBERG WEDGE SALAD 27
avocado & Dante dressing (v, gf, df)

PASTA

BUCATINI AL POMODORO 32
San Marzano tomatoes, ricotta, basil (v, can be made vg & df)

FAZZOLETTI 32
pesto genovese, stracciatella & pangrattato (v, can be gf)

FRUTTI DI MARE 42
lobster, clams, calamari, tiger prawns

PAPPARDELLE AL RAGU 38
slow cooked pork & fennel ragu, Parmigiano Reggiano,
parsley (can be made df)

SIDES

CRISPY BAKED POTATO 18
creme fraiche & chives
add Lureta Reserve Ossetra caviar 10g 30 or 30g 90 (gf)

BLISTERED SHISHITO PEPPERS 14
Ravida al limone olive oil, sea salt & togarashi spice (v, vg, gf, df)

BROCCOLINI 14
Sicilian olive oil & lemon (v, gf can be made vg)

GREEN BEANS 17
yuzu, ponzu (v, vg, gf, df)

STEAMED ASPARAGUS 18
extra virgin olive oil, lemon (v, vg, gf, df)

AGAVE GLAZED HEIRLOOM CARROTS 16
lemon, agave, thyme (v, vg, gf)

Spring
into
Dante

SEASONAL BELLINI

frutti di bosco. prosecco. rose water spray 19

RHUBARB SPRITZ

roku gin. rhubarbo. meletti. alessio bianco.
clarified rhubarb. vanilla. rhubarb bitters.
na prosecco 19

RASPBERRY APEROL SPRITZ 2.0

aperol. cappelletti. contratto. raspberry.
altos tequila. rosé. prosecco 20

FRUTTI DI BOSCO NEGRONI

silent pool gin. patron silver. cocchi rosa.
lo-fi dry. strawberry campari. amaro santoni.
clarified strawberry juice. verjus 24

BLOOD ORANGE CADILLAC MARGARITA

1800 cristalino. grand marnier.
campari. fluffy blood orange.
sanpellegrino blood orange 28

ENTREE

ROASTED CAULIFLOWER 30
tahini, calabrian chili, garlic chips & herb salad
(v, gf, df, can be made vg)

WHOLE BRANZINO (deboned) 52
watercress, extra virgin olive oil, lemon (gf, df)

PAN SEARED HALIBUT 47
zucchini & salmoriglio (gf, df)

PAN ROASTED FAROE ISLAND SALMON 40
steamed baby vegetables, sauce gribiche, dill
(gf, can be made df)

ORGANIC CHICKEN ALLA DIAVOLA 39
green goddess dressing (gf)

BERKSHIRE PORK CHOP 42
cannellini beans, apple mostarda & cranberry compote
(gf, can be made df)

VEAL MILANESE 68
parmigiano reggiano, lemon

DANTE'S SIGNATURE BURGER 38
smoked bacon, beets, New School American cheddar,
Dante's sauce, tomato & lettuce, served on a
house made brioche bun (can be made gf & df)

Bistecca

NY STRIP "STEAK FRITES" 68
chimichurri (gf, df)

8oz FILET MIGNON 72
bearnais, jumbo asparagus (gf)

24oz BONE-IN CREEKSTONE RIBEYE 92
veal jus, grilled asparagus (gf)

v: vegetarian vg: vegan gf: gluten free df: dairy free

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

For your convenience, a 20% service charge will be added for all parties.

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CHAMPAGNE BY THE GLASS

Champagne, Jacques Picard 'Iconique' NV	28
Champagne, Bollinger Special Cuvée NV	36
Rosé Champagne, Laurent-Perrier NV	38

WHITE BY THE GLASS

Sauvignon Blanc, Roblin, Sancerre 'Cuvée Terres Blanches' 2024	25
Vermentino, Ryme 'Hers - Las Brisas Vineyard' Carneros 2024	17
Greco di Tufo, Ciro Picariello, Campania 2023	18
Chardonnay, Garnier, Petit Chablis, Burgundy 2023	21
Chardonnay, Kistler 'Les Noisetiers' Sonoma Coast 2023	30
Chardonnay, Meursault, Domaine Jobard-Morey 2022	45

ROSÉ & ORANGE BY THE GLASS

Côtes de Provence Rosé, Sainte Marguerite 'Symphonie' 2024	18
Côtes de Provence Rosé, Domaine Ott 'Château de Selle' 2024	28
Orange wine, Aphros 'Phaunus', Aphros, Portugal 2022	20

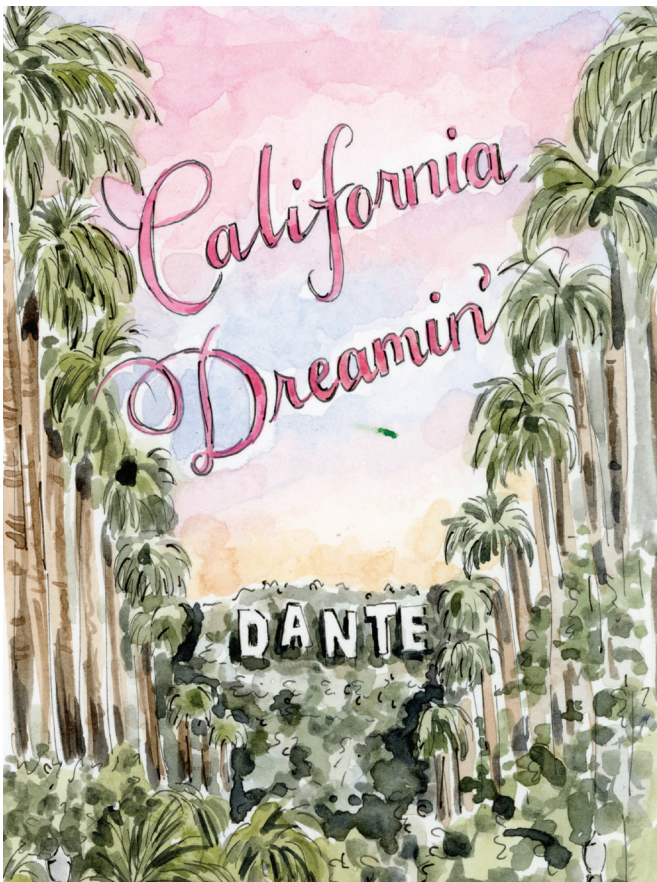
RED BY THE GLASS

Pinot Noir, Melville, Sta. Rita Hills, California 2023	24
Nebbiolo, Marengo, Langhe, Piedmont 2022	19
Sanvigesse, La Serena, Brunello di Montalcino 2019	36
Cabernet Sauvignon, Snowden 'The Ranch', Napa Valley 2022	32
Cabernet Blend, Château Marquis de Terme, Margaux 2016	42



HALF BOTTLES

Champagne, Ruinart, Blanc de Blancs	110
Perrier-Jouët Grand Brut	85



BEER & CIDER

Peroni, Lager	9
Calidad Mexican Style Lager	8
Baladin Nazionale, Blonde Ale	12
Fig Mountain Hoppy Poppy	10
Topa Topa Level Line Pale Ale	10
Peroni 0.0	9

BEVERAGES

S. Pellegrino Sparkling Mineral Water	11
Acqua Panna Natural Spring Water	11
Fluffy Orange Juice	12
Sanpellegrino Pompelmo	6
Sanpellegrino Limonata	6