

dante

VINI AL BICCHIERE

Reds by the glass

08 PINOT NOIR	mt. difficulty, central ottago, new zealand	13
06 RHONE BLEND	chateau lascaux, languedoc	10
06 ROSSO DI MONTEPULCIANO	poliziano, tuscan	11
06 TANNAT DE RESERVA	bodegas carrau, uruguay	9
06 CABERNET SAUVIGNON	luigi bosca, mendoza	11
06 ZINFANDEL	peter franus, mt. veeder, napa	17

Whites by the glass

08 VERDEJO	shaya, rueda, spain	11
08 RIESLING (dry)	weingut schneider, rheinhessen	9
07 GRUNER VELTLINER	dom. wachau, austria	12
08 CODA DI VOLPE	terredora di paolo, campania	10
07 VOUVRAY 'fondraux'	champalou, loire	13
07 CHARDONNAY	saintsbury, carneros, california	12

SFIZI

*"Little tastes" a selection of individual antipasti served family style.
Designed to share at your table before your insalata, primi, secondi, or even make a meal of it.*

5. each

Hot

CARNE traditional meatballs, tomato sugo

ARANCINI porcini risotto, scamorza, truffle honey

TOMINO soft goat's milk cheese from Piedmont, sweet & sour peppers

MINI MAIALE little pork burger, Vermont cheddar, maple sugar, pancetta

MINI MANZO little beef burger, buffalo mozzarella, smoked pepper aioli, arugula, fried cipollini

CALAMARI fried calamari lemon and peperoncini, grilled lemon thyme aioli

Cold

BACCALA salt cod, peperoncini, potatoes, celery

CANNELLINI white bean dip, black truffle, crostini

POMODORO bruschetta, native vine ripe cherry tomatoes, garlic, Sicilian oregano

FEGATINI bruschetta, Tuscan chicken liver, giardiniera

RICOTTA bruschetta, house made ricotta, salsa Genovese, toasted pine nuts

SPECK smoked prosciutto, pear mostarda, pecorino ginepro

INSALATA

SEMPLICE	seasonal greens, cucumber yogurt, red wine vinaigrette	9
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RUGHETTA	baby arugula, burrata, trumpet royale mushrooms, extra virgin olive oil, lemon	14
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BARBABIETOLE	native beets raw and roasted, hazelnuts, frisee, gorgonzola	12
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PRIMI

All pasta is made in house.

GNOCCHI mushroom ragu, castelrosso cheese, sapa	14 / 26
RADIATORE "pasta zucca," squash, zucchini, burrata	9 / 17
CHITARRA spaghetti "alla carbonara," guanciale, organic egg, Parmigiano Reggiano	9 / 17
RAVIOLI robiola, oxtail ragu, garlic chives, beachwood mushroom crudo	14 / 26
OCCHI pasta fagioli soup, baby octopus "affogato," borlotti beans, pancetta	12 / 22
TAGLIARINI crab, sea urchin, garlic, basil, cured lemon	12 / 21
MAFALDE lobster tail, pomodorini, green garlic, lobster fennel sugo	16 / 29
TUFOLI san marzano tomato sugo, basil, Parmigiano Reggiano	8 / 15

SECONDI

Pesce

MERLUZZO slow roasted cod, citrus, salsa Genovese	24
ORATA Mediterranean sea bream alla puttanesca	24

Carne

POLLO Sicilian roasted chicken, arugula, lemon caper sauce	24
VITELLO veal scaloppini, walnut apple butter, giardiniera	24
AGNELLO lamb loin spiedini, turnip puree, balsamic, cocoa nibs	28
BISTECCA grilled grass-fed bavette steak, truffle butter, watercress	26

CONTORNI

5. each

VERDURE braised hearty greens, evoo, garlic
TREVISANO grilled radicchio wrapped in pancetta
PATATINE FRITTE potato fries, herbed sea salt, grana
MELANZANE eggplant "meatballs" tomato, mozzarella
FAGIOLINI green bean "oreganata"
CARCIOFI artichokes alla Romana
FINOCCHIO roasted fennel, olive orange vinaigrette

FORMAGGI

3. each

BRILLAT-SAVARIN cow's milk, soft ripened, France
PECORINO GINEPRO sheep's milk, firm, Italy
CRUTIN cow and goat's milk, semi soft, Italy
GORGONZOLA PICCANTE cow's milk, semi soft, Italy
LA TUR cow, sheep, and goat's milk, bloomy, Italy
CASTELROSSO cow's milk, semi soft, Italy
CONSTANT BLISS jasper hill, cow's milk, soft, USA
EPOISSES DE BORGOGNE cow's milk, France

DEGUSTAZIONE

CANTO SEI 6 course personalized chef's tasting	75 / with wine 110
CANTO NOVE 9 course personalized chef's tasting	95 / with wine 140