

dante

VINI AL BICCHIERE

Whites by the glass

09 VERDICCHIO DI MATELICA	colle stefano, marche, italia	9
09 GAVI DI GAVI	'la smilla,' guido matteo, piemonte, italia	11
07 GRECO DI TUFO	benito ferrara, san paolo, campania, italia	10
09 SOAVE CLASSICO	pra, monteforte d' alpone, veneto, italia	12
09 CHARDONNAY	'bramito del cervo,' castello della sala, umbria, italia	12

Reds by the glass

09 AGLIANICO (ROSE)	'albarosa,' cantina del taburno, beneventano, campania, italia	10
07 PICOTENDRO	la kiuva, arnad montjavel, val d' aosta, italia	12
08 ROSSO	casanova di neri, sant' antimo, toscana, italia	13
05 MONTEPULCIANO D' ABRUZZO	'torre migliori,' cerulli spinozzi, colline teramane, italia	11
07 AGLIANICO DEL VULTURE	grifalco, basilicata, italia	10

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

- COTECHINO rich sausage cooked under ash, charred fennel, orange
- ARANCINI porcini risotto, scamorza, truffle honey
- 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
- BURRATA buttery "mozzarella" from Apulia, Sicilian oregano, pistachios
- MASCARPONE whipped roasted hot pepper and mascarpone dip, baby carrots, fennel, crostini
- FEGATINI bruschetta, Tuscan chicken liver pate, giardiniera
- POMODORO bruschetta, cherry tomatoes, garlic, Sicilian oregano (*Backyard farms, ME*)
- TONNATO roasted veal, tonnato sauce, pickled cauliflower
- GUANCIALE candied guanciale... "pork strips"

INSALATA

SEMPLICE	simple greens, cucumber yogurt, almonds, grappa raisins, red wine vinaigrette	10
RUGHETTA	baby arugula, endive, pear mostarda, pecorino Romano, olio nuovo, lemon	12

CRUDO	seafood crudo of the day	mkt
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*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.
For your convenience, 20% gratuity will be added to parties of 6 or more and the tasting menu.
Not all ingredients are listed, before you place your order,
please inform your server if a person in your party has any food allergies.

PRIMI

All pasta is made in house.

GNOCCHI tomato braised tripe, "all'amatriciana," pancetta, almonds, pecorino	15 / 28
CHITARRA spaghetti "alla carbonara," guanciale, organic egg, Parmigiano Reggiano	12 / 22
RAVIOLI 5 cheese ravioli, basil walnut pesto, oil cured olives, Parmigiano Reggiano	12 / 22
TAGLIATELLE limoncello crema, mustard greens, poppy seeds, robiola	14 / 26
MAFALDE charred octopus, "aglio e olio," pomodorini, pine nuts, raisins, capers, parsley	16 / 29
STROZZAPRETI "frutti di mare," rock shrimp, calamari, clams, zucchini, saffron crema	16 / 29
TUFOLI san marzano tomato sugo, basil, Parmigiano Reggiano	9 / 16

SECONDI

Pesce

NASELLO pan roasted New England hake, cannellini al fiasco, cavolo nero	26
BRODETTO shrimp, clams, mussels, calamari, cod, potatoes, fennel, bruschetta, finochiona	26

Carne

POLLO chicken scaloppini, marsala, garlic chives, chanterelles, black trumpets, spinach	24
VITELLO veal porterhouse, Parmigiano crust, mustard greens, honey (<i>Marcho Farm, PA</i>)	28
BISTECCA grilled cowboy steak, green peppercorn sauce, arugula (<i>Archer Farm, ME</i>)	36
BAVETTE grilled prime bavette steak, truffled cauliflower, truffle butter (<i>Archer Farm, ME</i>)	28

CONTORNI

6. each

VERDURE braised hearty greens, evoo, garlic
CAVOLINI caramelized brussels sprouts, pancetta
PATATINE FRITTE potato fries, herbed sea salt, grana
CAPONATA eggplant and celery agrodolce
GNOCCHO baked semolina cake, tomato crema
CARCIOFI artichokes alla Romana
ZUCCHINI steamed zucchini, evoo, mint

FORMAGGI

4. each

FLORETTE goat's milk, pasteurized, soft ripened, France
PECORINO GINEPRO sheep's milk, firm, Italy
SOTTOCENERE AL TARTUFO cow's milk, semi soft, Italy
GORGONZOLA PICCANTE cow's milk, semi soft, Italy
LA TUR cow, sheep, and goat's milk, bloomy, Italy
CASTELROSSO raw cow's milk, semi soft, Italy
TRUFFLE TREMOR goat's milk, pasteurized, soft, CA
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