

NAPLES INSPIRED



LOCALLY OWNED

Lunch & Drink

PRIMO

FLATBREAD v herbs, prosciutto, mozzarella, olive oil	6.5
WARM OLIVES v thyme, red pepper, olive oil	5
ZUCCHINI FRITTI v sea salt	5
MEATBALLS pork, beef, tomato & olive oil	7.5
RICOTTA v crostini & seasonal jam	7.5
SEASONAL SOUP v crostini & red wine jam	5/7
SOUP & SALAD v seasonal cup of soup with mixed greens or dante caesar	8.5

PANINI AL FORNO

DANTE PANINO sausage, soppressata, ricotta, olive, mozzarella & chili/honey aioli	9
MEATBALL PANINO mozzarella, basil & tomato	9
PANINO ITALIANO mortadella, sopressata, mozzarella, mustard, basil & roasted pepper	9
ZUCCA PANINO v grilled zucchini, mozzarella, basil, mushroom, roasted pepper	9
STEAK PANINIO seared nebraska strip, mushroom, cipollini, mustard aioli, gorgonzola & greens	11
PORCHETTA PANINO v roasted pork loin, mustard aioli & pickled fennel	11

v this dish is meatless or can be prepared vegetarian

CONTORNI

FINGERLING POTATOES v rosemary & sea salt	6
BRUSSELS SPROUTS v pancetta & lemon	6
FARM GREENS	
DANTE CAESAR v roasted garlic, crouton & grana padano	6
MIXED GREENS v lemon, thyme & olive oil, grana padano, pistachio	6
STEAK SALAD seared nebraska strip, crouton, chili/honey dressing & grilled spring onion	12
DANTE CHOPPED SALAD v soppressata, gorgonzola dolce, crouton, rhizoshere farm radish, tomato, roasted pepper, peperoncini, roasted garlic, nishnabotna farm greens & oregano vinaigrette	12.5

- ◆ panini accompanied by house-made sea salt & balsamic chips
- ◆ substitute dante caesar, mixed greens or cup of soup for chips, \$3

PASTA

PAPPARDELLE BOLOGNESE pork, beef & red wine	12.5
FORMAGGI RAVIOLI v ricotta, grana padano, tomato, basil & olive oil	14.5
CARNE RAVIOLI pancetta & beef, tomato, basil & olive oil	14.5
PAPPARDELLE & DANTE SAUSAGE san marzano tomato, basil & olive oil	12.5



WOOD-FIRED PIZZA

MARGHERITA ✓	10
basil, mozzarella & olive oil	
AMORE DI CARNI	14.5
papa's sausage, coppa, soppressata, mortadella & mozzarella	
CINQUE FORMAGGI ✓	14.5
taleggio, mozzarella, gorgonzola dolce, ricotta & grana padano	
FUNGHI ✓	14.5
roasted mushroom, roasted pepper, gorgonzola dolce, mozzarella & garlic	
SOPRESSATA	12
dry-cured salami & mozzarella	
GIUSEPPE	14
papa's sausage, roasted pepper, cipollini & mozzarella	
CORTONA	13
coppa, olive, chili, roasted mushroom, egg & mozzarella	
MORTADELLA	12.5
mortadella, olive, garlic, chili & mozzarella	
SALSICCIA	14
dante sausage, peppers, ricotta & mozzarella	
THE PIG	14
braised pork, mortadella, dante sausage, prosciutto & mozzarella	
PARMA	14
arugula, prosciutto & mozzarella	
MONTEROSSO ♦ ✓	13.5
potato, rosemary, garlic, crisp prosciutto, taleggio & mozzarella	
BIANCO ♦ ✓	13
olive, papa's sausage, chili, garlic & mozzarella	
ADDITIONS (EACH)	2.5
side of sauce, sausage, prosciutto, coppa, egg, roasted mushroom, white anchovy, soppressata	

♦ indicates white pizza

HALF PRICE WINE ON THURSDAY & SUNDAY

TAKE DANTE HOME

DANTE MOZZARELLA	7 per lb
DANTE RICOTTA	5 per .5 lb
DANTE DOUGH	5 ea.
DANTE FLOUR	5 per lb

PIZZA NAPOLETANA

What exactly is Neapolitan pizza? "Neapolitan" refers to anything done in the fashion of Naples, a port city in southern Italy. Pizza is arguably that city's greatest contribution to the world. And while pizza has been made there in some form for centuries, the tomato-topped pies we enjoy came into fashion in the late 1800s when a pizzaiolo (pizzamaker) honored Queen Margherita with a patriotic pizza featuring the colors of the Italian flag: red (tomato), white (mozzarella) and green (basil).



**ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA**

The tradition of Neapolitan pizza is preserved today by the Associazione Verace Pizza Napoletana, or Vera. This organization, headquartered in Naples, certifies that pizzerias all over the world uphold the traditions of Neapolitan pizzamaking. Dante is Vera member 325.

INGREDIENTS The dough must be made with type 00 flour, the sauce from San Marzano tomatoes, and the cheese must be fresh buffalo- or cow-milk mozzarella. We hand stretch cow-milk mozzarella, also known as fior di latte.

OVEN The pizza is cooked in a wood-burning oven at about 800 degrees.

TECHNIQUE The dough is kneaded by a low-speed mixer. The crust is stretched by hand, and the pizzas are cooked in 90 seconds.

LOCAL PURVEYORS

BRANCHED OAK FARM - RAYMOND, NE
 LUCKY BUCKET BREWING CO. - LA VISTA, NE
 PLUM CREEK FARMS - BURCHARD, NE
 LA QUERCIA - NORWALK, IA
 THE BREAD OVEN - OMAHA, NE
 BIRDSONG FARM - IOWA
 RHIZOSHERE - WATERLOO, NE
 COMMUNITY CROPS - LINCOLN, NE
 SQUEAKY GREENS ORGANIC - PLATVIEW, NE

THE INFERNO

Bring Dante's great wood-fired pizza to your next event with our mobile oven, the Inferno. For everything from small, private parties to major events, the Inferno is the only one of its kind in the Midwest.

For private parties, we serve pizza buffet style, cranking out pies until everyone has had their fill. We'll work with you to decide what fresh ingredients we'll outfit your pizzas with. Salad, sandwiches, dessert and beverages also can be arranged.