

DANTE

—AT—

GENUINE

#SUMMEROFSPRITZ

CUCUMBER ELDERFLOWER SPRITZ BOTTLED 14
hendricks | st. germain | lemon | maldon salt | soda

SUMMER 2017 12
vodka | lillet | strawberry | rhubarb | watermelon | cava rosé

NEGRONI SBAGLIATO PORRON 48
SERVES TWO TO FOUR
cinzano rosso | campari | prosecco

LA DOLCE DANTE 13
gin | limoncello | bianco vermouth | lemon soda | salad

SIGNATURES

NEGRONI BIANCO 14
brooklyn gin | bianco vermouth | quinquina | lemon bitters

GARIBALDI 12
campari | fluffy orange juice

JASMINE 12
gin | campari | combier | lemon

CLASSIC NEGRONI FOUNTAIN 14
HELP YOURSELF
bombay sapphire | campari | italian vermouth

BICCICLETTA 2.0 12
cappeletti | vino rosato | aranciata

DAILY HIGHBALL 12
alternating highball served daily

WINE & BEER

WHITE

arneis, matteo correggia,
roero, piemonte,
italy, 2016 11 gls / 48 btl

RED

pinot nero, abbazia di novacella,
sudtirolo, alto-adige,
italy, 2015 13 gls / 59 btl

ROSÉ ON TAP

gotham project 'sabine' coteaux
d'aix-en-provence,
france, 2016 11 gls / 49 carafe

SPARKLING

prosecco, cantine umberto
bortolotti, brut, valdobbiadene,
veneto, italy, nv 12 gls / 54 btl

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bortolotti, brut, valdobbiadene,
veneto, italy, nv 12 gls / 54 btl

BOTTLED BEER

krombacher pilsner (germany) 7

birrificio del ducato, nuova
mattina saison (italy) 14

OTHER

san pellegrino: (limonata,
aranciata rossa, pomelo,
chinotto) 5

ceylon iced tea 5

lemonade 5

bottled ginger beer 7

bottled tonic water 5

still & sparkling water 5 S / 7 L

SALUMI & FORMAGGI

Parmesan wheel and green olives 4 (per person)

San Daniele / Gran Cotto / Sopressata

Humboldt Fog (goats milk – CA, USA) / Taleggio (cows – VT, USA)

Manchego Viejo (sheeps milk – ESP) / Bayley Hazen Blue
(cows milk – VT, USA)

Selection of one cheese & one salumi 14

Selection of two cheese & one salumi 19

Selection of two cheese & two salumi 21

Salumi misti of sopressata, San Daniele, prosciutto gran cotto,
house pickles, mixed marinated olives 35

INSALATA & VERDURA

Burrata, crushed spring peas, basil oil, affilla cress, toasted rye 16 (v)

Romaine, green goddess, crispy shallots, parmigiano, shaved hard
boiled egg, bottarga 12

Baby wild arugula, pear, goats cheese, pinenuts, balsamic 12 (v)

Asparagus with garlic salt 8 (v)

Crispy brussels sprouts, pomegranate, pecans 8 (v)

Smashed potatoes with mustard shallots and dill 8 (v)

FRITTI

Calamari fritti Sant' Andrea with balsamic, arugula 14

Soft shell crab, cabbage and herb salad, yogurt tartare 16

Zucchini fritti with maldon sea salt, yogurt tartare 11 (v)

GRILLED OCTOPUS

hummus, chili oil 14

SOURDOUGH FLATBREADS

Verde, spicy lamb sausage, mozzarella, arugula 15

Romesco, summer squash, goats cheese, basil 15 (v)

Bianco, crème fraiche, aged provolone, pancetta, leeks, thyme 15

San Daniele prosciutto, asparagus, taleggio, tomato 16

HOUSEMADE PASTA

Pappardelle, wild boar ragu, red wine, tomato, parmigiano 17

Orecchiette, pesto, spring peas, ricotta salata
and pickled ramps 17 (v)

Spaghetti chitarra all'amatriciana pancetta, herbs 16

DOLCI

Tiramisu (served tableside) 8

Oddfellows ice cream, two scoops 6
(Espresso, chocolate crunch, vanilla bean, extra virgin olive oil)

@DANTEATGENUINE @DANTENEWYORKCITY

Since opening its doors in 1915, Dante has been a destination frequented by locals, neighbors and celebrities alike in search of a taste of Italy. Dante at GENUINE, in Little Italy is a love letter to the original Caffè Dante on Macdougall St, with a menu celebrating aperitivo, antipasti and delicious seasonal delights.