

DANTE'S

COAL FIRED PIZZA

OUR PROMISE
WE BELIEVE IN GIVING YOU THE BEST FLAVOR,
QUALITY, AND EXPERIENCE. EVERY TIME.

ANTIPASTI / APPETIZERS

MEATBALL SLIDERS 9

coal fired meatballs,
fresh mozzarella, basil, savory butter rolls

PEPPERONI ROLLS 9

pepperoni, mozzarella cheese,
garlic butter, romano cheese, ranch dressing

POTATO WEDGES 6

potato wedges tossed with
seasonings, spicy ranch dressing

BRUSCHETTA 9

baguette, san marzano tomato, ricotta cheese,
shaved parmesan, balsamic glaze

SAUSAGE & PEPPERS 9

italian sausage, roasted peppers,
onions, side of marinara sauce

POLPETTE 10

coal fired meatballs,
seasoned ricotta cheese

ANTIPASTO 12

cured meat, artesian cheese,
marinated olives and artichoke hearts

SPINACH & ARTICHOKE DIP 9

served with toasted house bread

GARLIC BREAD STICKS 6

fresh garlic, melted butter, pecorino
cheese with a side of marinara sauce

MOZZARELLA FRITA 8

hand cut and breaded mozzarella with a
side of marinara sauce

FRIED CALAMARI 10

hand breaded calamari, peppers, dill pickles,
red onions with a side of zesty sauce

INFERNO SHRIMP 10

lightly hand breaded shrimp, house signature inferno
sauce, scallions, balsamic glaze, asian coleslaw

INSALATA / SALAD

ITALIAN SALAD 9

mixed greens, garbanzo beans, grape tomatoes,
red onion, country olives, shaved parmesan,
candied walnuts, house vinaigrette

CAESAR SALAD 8

romaine, garlic croutons, parmesan, traditional dressing

CAPRESE SALAD 9

arugula, tomatoes, fresh mozzarella, red onions, basil,
house vinaigrette, balsamic glaze

SPINACH SALAD 9

spinach, mushrooms, hard boiled eggs, candied walnuts,
apple smoked bacon, green apples, apple bacon vinaigrette

PANINO / SANDWICH

ALL SANDWICHES ARE SERVED ON OUR HOUSE BAKED BAGUETTE

SAUSAGE & PEPPERS 10

sweet italian sausage, roasted onions, peppers,
mozzarella

ROASTED CHICKEN 12

roasted chicken breast, mozzarella,
mixed greens, tomatoes, pesto

PARMIGIANO

lightly breaded cutlet, mozzarella,
marinara sauce, parmesan

chicken 12

eggplant 9

veal 14

COAL FIRED MEATBALLS 11

fire roasted meatballs, mozzarella,
marinara sauce

ITALIAN GRINDER 11

prosciutto, capicola, sopressatta, mozzarella,
mixed greens, tomatoes, house vinaigrette

PASTA

CARBONARA 15

spaghetti tossed with onions, bacon, mushrooms,
green peas, parmesan cheese, egg yolk, cream

PRIMAVERA 16

pappardelle tossed with mix vegetables, cherry tomatoes,
cream, olive oil, parmesan

WILD MUSHROOM RAVIOLI 14

stuffed mushroom ravioli, garlic, basil,
parmesan, cream sauce

BOLOGNESE 13

spaghetti tossed in a ragu of pork,
italian sausage, ground sirloin,
red wine and tomato,
served with 2 meatballs

SEAFOOD FRA DIAVOLO 18

linguini tossed with cherry tomatoes, chili pepper,
white wine, shallots, shrimp, mussels, clams,
parmesan, garlic, lemon zest

AVAILABLE PROTEINS

chicken 3 / sausage 3 / shrimp 4

ALFREDO 11

fettuccini tossed with parmesan
and our house made cream sauce

SHRIMP SCAMPI 17

angel hair tossed with butter, garlic,
lemon, white wine

PENNE ALA VODKA 15

penne tossed with vodka, tomato sauce,
onions, prosciutto, parmesan,
house made cream sauce

FIRED GRILL / ROASTED OVEN

CHICKEN

FLORENTINE STUFFED CHICKEN 18

bone-in chicken breast stuffed with bacon,
spinach, sun-dried tomatoes, ricotta,
served with a daily risotto

CHICKEN MILANESE 17

breaded chicken breast cutlet, arugula,
balsamic vinegar, parmesan, white wine,
lemon, and spaghetti pomodoro

CHICKEN PICCATA 18

chicken breast medallions, white wine, butter,
capers served with creamy mushroom
risotto, fried brussel sprouts

CHICKEN MARSALA 19

bone-in chicken breast, marsala wine,
mushroom, garlic mashed potatoes,
asparagus

BEEF PORK AND VEAL

ROASTED PORK 17

bone-in 12oz chop, seasoned kidney beans,
roasted brussel sprouts and a demi glaze

ROSE VEAL 22

rolled 5oz veal, prosciutto, ricotta, asparagus,
demi de veau served with
pappardelle rose sauce

12oz NEW YORK STEAK 24

garlic mashed potatoes, mushrooms,
asparagus, cream of mushroom sauce

RACK OF LAMB 23

sautéed green beans with toasted almonds
and red peppers, topped with avocado
cream sauce

SEAFOOD

BAKED SNAPPER 23

blackened 8oz snapper, coconut jasmine
rice, topped with arugula salad

DIVER SEA SCALLOPS 24

crab and lobster topping, citrus beurre
blanc, arugula, coconut rice

these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions

COAL FIRED WINGS

marinated with olive oil, rosemary, garlic, hints of lemon then roasted in our coal fired ovens.
topped with roasted onions and served with our house focaccia bread

piccolo (10 wings)... 10 grande (20 wings)... 17

AVAILABLE HOUSEMADE SAUCES

DANTE'S INFERNO • HONEY BUFFALO • BBQ • GARLIC PARMESAN • TERIYAKI • RED CHILI
SIDE OF BLUE CHEESE OR RANCH .75

SIGNATURE COAL FIRED PIZZAS

BUILT ON A 16" PIE

MARGHERITA 16

san marzano tomato sauce, basil, fresh mozzarella, basil oil

CARNE 18

italian sausage, pepperoni, meatballs, traditional pie

PHILLY CHEESE STEAK 19

provolone, thinly sliced steak, onions, green peppers

CAPRICCIOSA 18

ham, artichoke hearts, roasted mushrooms, mixed olives, pecorino cheese, traditional pie

PREMIUM TOPPINGS

Additional 3 dollars each

SAN DANIELE 18

prosciutto, bacon, fresh garlic, arugula, white pie

DELUXE 20

pepperoni, sausage, mushrooms, onions, roasted peppers, jalapenos, traditional pie

QUATTRO FORMAGGI 17

mozzarella, gorgonzola, pecorino, ricotta, pesto sauce, white pie

VEGETARIANO 17

cherry tomatoes, mushrooms, spinach, roasted onions, pecorino, fresh garlic, traditional pie

FRESCO 19

fresh mozzarella, sliced tomatoes, applewood smoked ham, mushrooms, arugula, parmesan cheese

HAWAIIAN 18

diced pineapple, applewood smoked ham, slivered scallions, balsamic glaze, traditional pie

BUFFALO CHICKEN 18

pulled chicken, roasted onions, mozzarella cheese, buffalo sauce

BUILD YOUR OWN COAL FIRED PIZZA

Traditional Pie

mozzarella, imported italian plum tomato sauce, pecorino cheese, olive oil
piccolo 10" (personal) 8
grande 16" (large) 14

Bianca (White) Pie

seasoned ricotta sauce
piccolo 10" (personal) 9
grande 16" (large) 16

PREMIUM TOPPINGS 2 dollars each

roasted mushroom - mixed olives - sweet roasted pepper - green pepper - onion - cherry tomato - banana pepper - jalapeno - spinach - arugula - artichoke heart - pineapple
pepperoni - italian sausage - meatball - pulled chicken - ham - salami - bacon - prosciutto di parma - capicola - fresh mozzarella - ricotta - gorgonzola

COAL FIRED CALZONE 14

pizza sauce, mozzarella, and up to 4 toppings SIDE MARINARA SAUCE .50

COAL FIRED BABY BACK RIBS

select lean, juicy baby back ribs, hand-rubbed with our own special blend of spices, smoked with hickory wood.
roasted in our coal fired oven to create a one-of-a-kind flavor!

half rack 9 full rack 16

SUBJECT TO AVAILABILITY

AL FORNO / OVEN-BAKED

LASAGNA 14

fresh pasta rolled with our seasoned ricotta cheese, bolognese meat sauce, mozzarella

PARMIGIANO

house made breadcrumbs, marinara sauce, mozzarella cheese, with a side of fettucine alfredo
chicken 15 / eggplant 12 / veal 17

BAKED GNOCCHI 14

potato gnocchi, bolognese cream sauce, finished with baked mozzarella cheese

LOBSTER MAC & CHEESE 24

elbow pasta, béchamel sauce, lobster meat topped with bread crumbs, truffle oil, and a whole 5oz lobster tail

DOLCE / DESSERT

ZEPPLES 7

TIRAMISU 7

CANNOLI 5

CRÈME BRULÉE CHEESECAKE 7

LAVA CAKE 7

ICE CREAM 5

spumoni, vanilla, chocolate

BEVERAGES

ITALIAN WATER

san pellegrino sparkling / acqua panna still

ARNOLD PALMER

combination of iced tea and lemonade

ICED TEA

sweet / unsweet

SOFT DRINKS

coca cola / diet coke / sprite / barg's / mr. pibb / lemonade / powerade fruit punch

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE WE THANK YOU FOR YOUR PATRONAGE