



CLARIDGE'S

X

DANTE

EST. 1915

NEW YORK CITY

TO SHARE

- CAVIAR 70
Oscietra caviar 20g, crispy potato, crème fraîche (gf)
- FRESHLY SHUCKED CARLINGFORD OYSTERS half dozen 32
lemon, mignonette (gf)
- TUNA SASHIMI CRUDO 22
eggplant relish caponata (gf, df)
- CORNISH CRAB 25
radish salad, pink grapefruit (can be gf)
- SHRIMP COCKTAIL 27
horseradish cocktail sauce, lemon (gf, df)
- HAND-DIVED ROASTED SCALLOPS 24
fennel, caper sauce (gf)
- SEAFOOD TOWER 95
selection of oysters, tuna crudo, shrimp, cornish crab (gf)
add lobster half 45 / whole 90

OUR DAILY MADE BREAD
Dante Focaccia, Ravida EVO 6 (v, df)
Parker House Loaf, Claridge's butter 6 (v)

STARTERS & SALADS

- HEIRLOOM BEETROOT SALAD 17
ricotta, pomegranate, aged balsamic (v, gf)
- PROSCIUTTO & FIGS 24
20 months San Daniele prosciutto, figs & Ravida olive oil (gf, df)
- KALE CAESAR 18
gem lettuce, parmesan, sourdough croutons, caesar dressing (can be gf)
- BATTUTA DI MANZO (STEAK TARTARE) 22 / 30
finely diced fillet, capers, bone marrow (can be gf & df)
- CLARIDGE'S FISHCAKE 21
cabbage slaw, fennel, red pepper sauce
- MARE MISTO 28
calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)
- DANTE'S SIGNATURE BURRATA 21
slow roasted heirloom tomato, basil & toasted sourdough (v, can be gf)
- BABY SPINACH & TRUFFLE SALAD 22
avocado, crispy scallions, Parmigiano Reggiano, citrus vinaigrette & fresh black truffle (v, gf, can be df)
- RADICCHIO & HONEYCRISP APPLE SALAD 18
aged cheddar, maple vinaigrette (v, gf)

PASTA

- CHESTNUT AND RICOTTA AGNOLOTTI 28
brown butter, sage and hazelnuts
- BUCATINI & BLACK TRUFFLE 36
pecorino, Parmigiano Reggiano (v)
- PAPPARDELLE AL RAGU 29
slow cooked pork & fennel ragu, Parmigiano Reggiano, parsley (can be made df)
- MAITAKE & OYSTER MUSHROOM RISOTTO 22 / 32
aged Parmigiano Reggiano (v, gf)
add shaved black truffle 15



- CAVIAR MARTINI
rye & white pepper grey goose altius.
dolin blanc, bitters. caviar 32
- FLUFFY MARGARITA ROYALE
codigo blanco, mandarin napoleon, dry curacao
clementine & saffron. lime fluffy clementine.
perrier jouet brut 22
- FIG & PEAR NEGRONI
espolòn tequila reposado. infused with figs.
grey goose pear. clarified pear. spiced blend
vermouth. bitter bianco 20

- FIRESIDE OLD FASHIONED
macallan 12. johnnie walker black. palo cortado.
smoked raisin. decanter bitters 28

- TOFFEE APPLE MANHATTAN
buttered bacardi 8, calvados, apple caramel.
fino sherry. antica formula. pinch of salt 24

MAINS

- ROASTED CAULIFLOWER 24
tahini, calabrian chilli, garlic chips & herb salad (vg, gf, df)
- GRILLED SCOTTISH LOBSTER half 45 / whole 90
garlic & herb butter, french fries or side salad (gf)
- DOVER SOLE 59
grilled or meunière (gf can be df)
- SHETLAND HALIBUT 43
fregola, minestrone, romanesco & pine nut (can be gf & df)
- DANTE'S CHICKEN ALLA DIAVOLA half 34 whole 64
green goddess dressing (gf)
- VEAL MILANESE 35
potato, anchovy, & caper salad
- NY STRIP (ON THE BONE) 40OG 59
béarnaise (gf)
- FILLET STEAK 20OG 58
peppered sauce (can be gf)
- BRAISED LAMB 38
lemon polenta, parsley salad (gf)

DANTE'S SIGNATURE BURGER 32
smoked bacon, pickled beet, gruyere cheese, tomato,
spicy mayo & lettuce served on a house-made
brioche bun (can be gf)

SIDES

- TRIPLE COOKED CHIPS 9
- DAUPHINOISE POTATOES 9
- FRENCH FRIES 8
- BRAISED RED CABBAGE 9
- HONEY GLAZED ROOTS 9
- TENDERSTEM BROCCOLI 8
- BRUSSEL SPROUTS, PARMESAN, BALSAMIC 9
- MIXED LEAF SALAD 7
- ROAST BUTTERNUT SQUASH 8

Disclaimer "Claridge's makes every effort to comply with the dietary requirements of our guests. Please notify us if your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separationand cannot take responsibility for any adverse reaction that may occur."
A discretionary 15% service charge will be added to your final account.