

Casa Dante

The “HEIGHTS”

\$42.00 per person

Cold Antipasto

sampling

roasted peppers, fresh mozzarella cheese, tomato, prosciutto, soppressata, imported cheese and olives

“Seafood Salad” Alla Dante

marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

PASTA

(Choice of)

Penne Rigate Filetto Di Pomodoro

penne with prosciutto, onions, fresh tomato and basil

Orecchiette Siciliano

Orecchiette with eggplant, zucchini, pignoli nuts, raisins, fresh tomato and basil

Tortellini a Casa Dante

tri-color tortellini with Parmigiano Reggiano in a truffle scented cream sauce

Rigatoni Alla Vodka

rigatoni with onions and garlic in an absolut peppar vodka sauce

INSALATA

(Choice of)

Insalata Tri Colore

arugula, endive and radicchio drizzled with virgin olive oil and balsamic vinegar

Seasonal Salad with Apples & Walnuts

field greens, sliced Granny Smith apples, caramelized walnuts and dried figs tossed in a limoncello vinaigrette

ENTREES

(Choice of)

Veal Scallopini

thinly sliced veal with prosciutto, eggplant and mozzarella cheese in a marsala wine sauce

Breast of Chicken Spumante

sautéed chicken breast with artichoke hearts, mushrooms and capers in a Spumante sauce

Filet of Sole Francese

pan seared filet of sole prepared in a lemon and white wine sauce

(all entrees accompanied by complementary dishes selected by our chef)

Colombian Coffee, Specialty Tea Selection or Espresso

*plus tax and 20% gratuity

Casa Dante

The “DOWNTOWN“

\$50. per person

Cold Antipasto

sampling

roasted peppers, fresh mozzarella cheese, tomato, prosciutto, soppressata, imported cheese and olives

“Seafood Salad” Alla Dante

marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

Hot Antipasto

sampling,

(choose 3 of 5 choices)

baked clams oreganato, mozzarella in carozza, eggplant rollatini,
fried calamari or stuffed mushrooms

(all appetizers served family style)

Pasta

Choice of

Penne Rigate Filetto Di Pomodoro

penne with prosciutto, onions, fresh tomato and basil

Orecchiette Siciliano

orecchiette with eggplant, zucchini, pignoli nuts, raisins, fresh tomato and basil

Tortellini a Casa Dante

tri-color tortellini with Parmigiano Reggiano in a truffle scented cream sauce

Rigatoni Alla Vodka

rigatoni with onions and garlic in an absolut peppar vodka sauce

Entrée

Choice of

Veal D'Alesandra

parmigiano crusted veal scaloppini topped with prosciutto and fontina cheese
in a brandy basil cream sauce

Shrimp Gratinati

shrimp baked with tomato, basil and garlic seasoned bread crumbs

Chicken Toscana

pan-seared chicken breasts topped with eggplant and mozzarella cheese
prepared in wine sauce

(all entrees accompanied by complementary dishes selected by our chef)

Colombian Coffee, Specialty Tea Selection or Espresso

*plus tax and 20% gratuity

Casa Dante

The “JOURNAL SQUARE”

\$58. per person

Cold Antipasto

sampling

roasted peppers, fresh mozzarella cheese, tomato, prosciutto, soppressata,
imported cheese and olives

“Seafood Salad” Alla Dante

marinated calamari, shrimp and scungilli with virgin olive oil, lemon and fresh herbs

Hot Antipasto

sampling,

(choose 3 of 5 choices)

baked clams oreganato, mozzarella in carozza, eggplant rollatini,
fried calamari and stuffed mushrooms

(all appetizers served family style)

PASTA

Choice of

Penne Rigate Filetto Di Pomodoro

penne with prosciutto, onions, fresh tomato and basil

Orecchiette Alla Siciliano

orecchiette with eggplant, zucchini, pignoli nuts, raisins, fresh tomato and basil

Tortellini a Casa Dante

tri-color tortellini with Parmigiano Reggiano in a truffle scented cream sauce

Rigatoni Alla Vodka

rigatoni with onions and garlic in an absolut peppar vodka sauce

ENTREES

choice of

Filet Mignon

grilled filet mignon served in a barolo sauce

Chicken Rollatini Valdostana

prosciutto wrapped chicken breast stuffed with fontina cheese and basil in a white wine mushroom
sauce

Horseradish Crusted Salmon

roasted horseradish crusted salmon

(All entrees accompanied by complementary dishes selected by our chef)

Colombian Coffee, Specialty Tea Selection, or Espresso

*plus tax and 20% gratuity