

Antipasti



Olives

Selection of homemade marinated Cerignola olives |Puglia| & sundried cherry tomatoes (Puglia) **(V*)**

7

Assoluto di Burrata & Prosciutto di Parma

Fresh & creamy burrata (Puglia) & Prosciutto di Parma aged 24 months (Emilia Romagna)

24

Bruschetta & Pomodorini

Cherry tomatoes Pacchetelle di “Pomodoro del Piennolo del Vesuvio DOP” (Campania) oregano, basil & Italian EVO on sourdough bread. **(V*)**

17



Seasonal Salad

Arugula, mixed greens, radicchio, fennel, red beets, cherry tomatoes, pumpkin seeds & strawberries with lemon & pesto dressing. **(Vg*)**

19

Grilled Octopus

Grilled Octopus tentacles (Spain) w/ potatoes, paprika & parsley.

24

Parmigiana di Melanzane

Grilled eggplant layered w/ Fresh mozzarella di Bufala Campana DOP from Alivignano (Caserta), fresh basil & tomato sauce, Nocera Inferiore (Salerno) **(Vg*)**

18

Crostone Stracciatella & Anchovies

Sourdough bread w/ stracciatella cheese, wild-caught Cantabrian Anchovies & lemon zest

16

Cheese Plate

Delicious artisanal cheese plate with soft Three Sisters (Sheep, Goat, Cow) from Nettle Meadows Farm, NY & firm Pecorino Toscano (Sheep) DOP Aged 6 Months from Mitica, Italy. Served with sourdough bread & fresh fruit **(Vg*)**

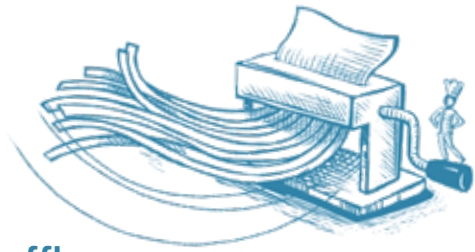
19

Charcuterie Plate

Delicious salumi plate with Prosciutto di Parma Aged 24 months from Maestri, Parma & Spicy Soppresata | curated Italian spicy sausage from Brooklyn Cured, NY. Served with sourdough bread & pickle veggies.

18

Pasta



MAFALDE with Lamb ragù with truffle

31

Fresh Mafalde pasta (ribbon-shaped pasta w/ wavy edges) w/ slowly cooked white lamb |New Zealand| ragù w/ white truffle butter & juniper berries.

PAPPARDELLE with beef Ragù

27

Fresh Pappardelle with slowly cooked beef ragù sauce from Joyce Farms |North Carolina|, peppercorn, rosemary.



GEMELLI alla Puttanesca

26

Fresh Gemelli pasta (S-shaped pasta twisted into a spiral) w/ capers (Sicilia), taggiasche olives (Liguria), Cantabrian anchovies, tomato sauce "Passata" (Puglia) & spicy peperoncino (Calabria)

RIGATONI alla Carbonara

28

Fresh rigatoni pasta (short tube-shaped pasta) w/ traditional carbonara sauce, Italian salt-cured guanciale, eggs, pecorino cheese & black pepper



BUCATINI all'Amatriciana

27

Fresh Bucatini pasta (thick and long tubular-shaped pasta) w/ traditional amatriciana sauce (Italian salt-cured guanciale, tomato sauce, spicy peperoncino |Calabria| & black pepper

FUSILLI with homemade basil pesto

30

Fresh Fusilli pasta (short twisted pasta) in homemade pesto sauce, ricotta & sundried tomatoes |Puglia| & lemon zest (Vg*)

Secondi



Wild Caught Cod

Grilled Cod fish filet (Spain) over saffron potatoes purée & sautéed carrots.

32

NY Strip Steak “Tagliata”

12 oz New York Strip Steak (USA) served w/ radicchio & roasted potatoes

37

If you have a food allergy, please notify your server. Thank you

Gluten Free Pasta & Bread option available \$4 extra charge

Extra Bread \$4

*V=Vegan | *Vg=Vegetarian | *Gf= Gluten Free |  Spicy

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