

WINE

HOUSE CHAMPAGNE

Renard Barnier Cuvée Speciale Brut £30.95

WHITE CHAMPAGNE

Moët & Chandon Brut Imperial £52.00
Half Bottle £25.95

Laurent Perrier Brut £55.00
Half Bottle £26.95

Bollinger Special Cuvee £59.00

ROSÉ CHAMPAGNE

Laurent Perrier Rose £52.00

PRESTIGE CUVÉE

Dom Perignon 1998 £129.00

SPARKLING WINE

Prosecco dei Colli Trevigiani IGT - San Simone - Italy £19.95

Asti Spumanti DOGG Martini £20.95

DELUXE WINES

Red - Barolo DOCG – Antario – Piemonte, Italy £49.95

This classic Italian red from hillside vineyards in the Piemonte region is a sturdy, firm wine, designed for drinking with food. The fruit character is of soft damson and blueberry fruit, overlain with perfumed notes of anise and violets.

Amarone della Valpolicella Classico DOC - £80.75
'Monte Sant'Urbano' – Speri – Veneto, Italy

The wine is then fermented and matured in old oak barrels for 4 years before release, producing a smooth, rich, complex wine. This full-bodied wine has complex aromas and flavours of dark chocolate, truffle, and fig around a core of rich, smooth, brambly fruit.

Brunello di Montalcino DOCG £112.95
La Fiorita – Tuscany, Italy

This wine has a lovely plush, dark cherry fruit character, and fine, dusty-textured tannins. Full, immensely rich and powerful. Enjoy with red meat or game.

Sassicaia, Italy £275.00
Classic vintage Italian red wine.

HOUSE WINES

White - Grillo - Lascari - Sicily, Italy £14.95
A distinctive, floral bouquet, is followed by a fresh, but surprisingly rich, palate with plenty of citrus and tropical fruit flavours and excellent balancing acidity.

White - Chardonnay - Puente del Inca, Chile £14.95
Crisp, lively and light textured, with appealing pear and citrus aromas and flavours. Finishes clean and refreshing.

Red - Nero d'Avola – Lascari – Sicily, Italy £14.95
A characterful fruit-driven red, which is soft and easy to drink. Ripe strawberry and blueberry fruit with delicate overtones of vanilla.

Red - Cabernet Sauvignon – Puente del Inca, Chile £14.95
A vibrant, fuller-bodied wine with ripe, up-front blackcurrant fruit flavours and soft tannins.

Rosé – San Antonio - Pinot Grigio Rosato £14.95
True Pinot Grigio Rosato has just the tiniest hint of pink as it is not a red grape variety, and this is a superb example.

White - Zinfandel – R. H. Phillips, California £23.95
A fresh, medium-sweet Californian rose, made from early-harvested grapes to retain fresh acidity. Ripe upfront strawberry fruit and superb freshness.

RED WINES

Chianti DOCG - La Pieve – Tuscany, Italy £25.95

The combination of high altitude and great exposure at this beautiful, small estate results in a wine with exuberant fruit balanced by savoury tannins and freshening acidity. Exemplary, inexpensive, Chianti.

Montepulciano d'Abruzzo DOC - San Antonio, Italy £15.95

Intense purple colour. The quintessential Italian red, capturing the intense aromas and rich, robust characteristics typical of the region. Intensely spicy, cherryish flavours, full rich and well-rounded. A great Italian 'all - rounder'.

Primitivo - La Casada – Puglia, Italy £18.95

A rich, full-bodied red from Italy's deep south, with warm cherry and bramble fruit flavours.

Rioja 'Tempranillo' – Azabache – Rioja, Spain £16.95

This lip-smacking wine has soft, fresh and juicy red fruit, complemented by subtle overtones of cloves and spices.

St Emilion AC - Caves d'Albret – Bordeaux, France £25.95

An elegant Merlot with soft, plummy fruit backed up by good acidity and fine tannins.

Tyrrells Old Winery Pinot Noir (New South Wales) £22.75

This wine has lots of varietal cherry and strawberry aromas with complexing forest floor undertones. A soft, but generously style of Pinot Noir with rich sweet fruits in the middle and back palate, subtle savoury oak support and smooth tannins.

'Alto' Malbec – Terrazas - Mendoza, Argentina £22.95

A youthful, vibrant number. Medium-bodied with concentrated berry fruit. Coffee, chocolate and vanilla flavours put in an appearance. Very smooth.

Shiraz – Rocheburg - Western Cape, South Africa £19.95

A lively rich red wine, complemented by a subdued smokiness on the nose. It is well balanced, smooth and lingers on the palate.

Reserve Mouton Cadet ST Emillion AC 2006 £32.55

This appellation takes its name from the famous town of Saint-Emilion, a UNESCO world heritage site located a few miles east of Bordeaux. A red berry fruit, spice and caramel aromas. The elegant attack reveals a nice tannic structure, silky and distinguished, emphasising the refinement of a mid-palate of blackberry, cherry preserve with a touch of pepper.

WHITE WINES

Pinot Grigio - La Casada – Veneto, Italy £17.95

Bright, refreshing Pinot Grigio from the Veneto, with delicate aromatics and much more weight and character than you normally get at this price level.

Gavi DOCG – Antario – Piemonte, Italy £22.50

Slightly off-dry, with fresh apple and lemon fruit. Fresh and unoaked style.

Frascati Superiore DOC – Fontella – Lazio, Italy £17.95

A fresh, light and crisp white with soft lemony fruit.

Chablis AC – Burgundy, France £31.95

Dry and crisp, with pure citrus and green apple fruit - clean and refreshing.

Rioja Blanco - Marques de Caceres – Rioja, Spain £21.95

A rich, nutty, full-bodied wine with a distinctive flavour of baked apples and pears, and a pale golden colour - which comes from its long, semi-oxidative maturation in oak barrels.

Mouton Cadet 2004 / 07 £22.35

Mouton Cadet White expresses all the richness and diversity of one of the world's foremost winegrowing areas. Through its fruit, roundness and complexity.

Castle Creek Chardonnay £17.95

In keeping with modern taste this wine is slightly oaked vinification of the chardonnay grape which permit the preponderance of fruit within this wine to shine through.

Semillon / Sauvignon Blanc – San Perito - Central Valley, Chile .. £15.95

The crisp, green Sauvignon fruit is balanced by the waxy richness and mandarin fruit of the Semillon - producing a winning partnership.

DESSERT WINES

Sauternes AC – Baron Philippe de Rothschild £21.95
Bordeaux, France (37.5cl)

A lusciously sweet wine from Bordeaux. The intensely ripe fruit is overlain by honey and marmalade notes. Delicious and perfectly balanced on the palate.

FOOD



PRIMI NIBBLES

GARLIC BREADS	
Plain	£3.50
Mozzarella	£3.95
Tomato	£3.75
Mexican	£3.75
Tomatoes, red onions and chilli	
Rosemary & sea salt	£3.75
Selection of breads with dipping oil & balsamic vinegar	£3.25
Marinated olives & feta cheese	£3.95

ANTIPASTO STARTERS

Soup of the Day	£3.95
Served with dunking garlic dough balls	
Fruitti de Mare	£5.95
Fish cake with salsa and mixed leaf salad	
Calamari	£5.65
Fresh squid fritters with lemon mayo dip	
Carpaccio	£6.95
Thinly sliced beef fillet with rocket, parmesan and a lemon olive oil dressing	
Bruschetta	£4.95
Tuscan Bread brushed with garlic oil & Dantes blend of vine tomatoes, sweet onion & basil	
Cozze	£5.99
Fresh mussels steamed with garlic lemon, white wine & parsley	
Gamberoni	£6.95
Tiger Prawns tossed with garlic & chilli with toasted ciabatta and lemon	
Fegateo	£5.95
Chicken livers sauteéd with garlic & raspberry vinegar on a crisp salad	
Funghi	£5.95
A simple classic dish with wild mushrooms, garlic oil, herbs and dipping bread	
Antipasto Misto	£9.95
Platter to share, a selection of Dantes appetisers & breads (for two)	
Gamberoni Cocktail	£6.25
Fresh water prawns with crisp lettuce, young tomatoes and red apple with Marie-Rose and dusted with smokey paprika	

PIZZA TRADITIONAL WOOD BURNING OVEN

Margherita (v)	£6.95
Tomato, mozzarella, basil and oregano	
Fiorentina (v)	£7.95
Tomato, mozzarella, spinach and egg	
Dantes	£9.25
Bolognese Base, Pepperoni & Chicken	
Piccante	£8.25
Tomato, mozzarella, spicy sausage, roasted red peppers and chilli oil	
BBQ	£8.50
Mozzarella with chicken and bacon	
Quattro Stagioni	£8.95
Tomato, mozzarella, mushrooms, roasted red peppers, sundried tomatoes and pepperoni	
Caprino (v)(n)	£8.75
Goats cheese, mixed sweet peppers, pesto and rocket.	
Hawaiian	£7.95
Tomato, ham, pineapple and mozzarella	
Fruitti di Mare	£8.95
Tomato with marinated seafood (mozzarella optional)	
Rustica (v)(n)	£8.25
Roasted mediterranean vegetables, baby mozzarella, parmesan shavings & pesto	
Diavola	£7.95
Tomato, mozzarella, red onions, olives, chillies and spicy sausage	

or create your own pizza

Extra Topping	£1.00
INSALATA SALAD	
	Sml Lrg
Classic Caesar Salad	£3.95 £7.95
Crispy baby gem leaves with crouton and classic caesar dressing	
Chargrilled Chicken Caesar	£5.95 £9.95
Greek Salad	£5.95 £10.95
Greek feta cheese, olives, cucumber, tomato & croutons	
Roasted Salmon Salad	£10.95
Dressed leaves with a dill and honey dressing	

PASTA

	Sml	Lrg
Lasagna	£5.95	£8.95
Bolognese	£5.95	£8.50
Spaghetti with a beef ragú		
Pomodoro	£4.95	£7.95
Spaghetti with a simple light tomato and basil sauce		
Genovese	£5.95	£9.95
Penne with chargrilled chicken, basil pesto, sundried tomatoes and shaved parmesan		
Gambernoi	£5.95	£10.95
Linguine with tiger prawns tossed in red chillies, courgette, garlic butter & coriander		
Carbonara	£5.95	£8.95
Spaghetti with smoked bacon, cream, parmesan & parsley		
Arrabiatta	£5.95	£8.95
Penne with tomato & garlic ragu, chillies & spicy sausage		
Dantes (n)	£5.95	£9.95
Fusilli with chargrilled chicken, vegetable strips, pine nuts, olive oil & parmesan (Simple but Fantastic)		
Polpettine	£5.95	£9.95
Linguine with braised meatballs in a tomato ragu & olive oil		
Salmone	£5.95	£9.75
Penne with smoked salmon, baby spinach, peas and lemon herb mascapone		

RISOTTO

	Sml	Lrg
Fruitti di Mare	£5.95	£10.95
Tiger prawns, squid, mussels and saffron		
Funghi	£5.95	£9.95
Selection of Wild Mushrooms, cooked in mushroom & Garlic Stock (Italian smoked bacon optional)		
Carprino	£5.95	£9.95
Mixed vegetables with goats cheese and pesto		

AI FERRI E PADELLA CHARCOAL GRILL AND PAN

Dantes Prime Chargrilled Burger	£11.95
6oz Prime beef with baby mozzarella, gem lettuce, onions rings served with skinny fries and relish	
Manzo	£13.95
7oz Flat Rump simply chargrilled with chilli & garlic, rocket & parmesan	
Tagliati	£15.95
8oz Rib Eye simply chargrilled with roast plum tomato, flat mushroom & fat chips cooked in dripping	
Filetto	£17.95
8oz fillet simply chargrilled with roast plum tomato, flat mushroom & fat chips cooked in dripping	

SAUCES

Please choose one of the following sauces to accompany your Steak

Peppercorn	
Diane	
Red Wine	£1.95

Pollo	£13.95
Roasted chicken breast with home made gnocchi, wild mushrooms, smoked bacon and garlic butter	

Pollo Milanense	£12.95
Lighted breaded chicken fillet shallow fried on a bed of spaghetti pomodoro	

Agnello	£14.95
Grilled Lamb cutlets, creamy vegetables, smoked bacon and a balsamic glaze	

Saltimbocca	£13.95
Flat Pork loin in a light red wine sauce with roasted thyme potatoes	

PESCE SEAFOOD/FISH

Merluzzo Arrosto	£15.95
Roast cod fillet with pea risotto and tomato oregano dressing	
Branzino	£15.75
Seabass fillet with lightly scented lemon garlic, parsley dressing with mixed salad	
Dantes Spiedini	£16.95
Skewed tiger prawns, tuna, king scallops, peppers, lemons and served with saffron rice	
Tonno	£14.25
Chargrilled tuna loin, vine tomato & raspberry salsa & rocket leaf	

(n) Denotes dishes which contain nuts or traces of nuts

(v) Denotes dishes for vegetarians

Due to the presence of nuts in our restaurant there is a small possibility traces of nuts may be found in any of our items

All prices are in £ inclusive of vat

A discretionary 10% service charge will apply for parties of 10 or more

Live entertainment or disco every Friday & Saturday

Special meus available

All parties catered for

SIDE ORDERS

Mixed Vegetables	£2.00	Mixed Salad	£2.00
Rosemary & Garlic Potatoes	£2.00	Garlic Mushroom	£2.00
Home made fat chips cooked in dripping	£2.90	Zucchini	£2.00
		Rocket & Parmesan	£2.95