

# Trattoria N°10

## cocktails

<b>Spritz</b> Prosecco, Aperol, orange	13
<b>Apple Bellini</b> Prosecco, Fresh Apple Puree	14
<b>Pear on the Rocks</b> Vanilla Vodka, St. George Spiced Pear Liqueur, Prosecco, lemon	13
<b>Ampersand</b> Gin, Brandy, Tuaca, Orange and Black Walnut Bitters	13
<b>French 77</b> Hendricks Gin, St. Germain, lemon, Prosecco	14
<b>New Old Fashioned</b> Maker's Mark, Nonino Amaro, Angostura, Luxardo Cherry, sugar	15
<b>Manhattan di Torino</b> Bulleit Rye, Cocchi di Torino, Angostura bitters	15
<b>Barrel Negroni</b> Few Barrel aged Gin, Campari, Cocchi di Torino	14

## wines by the glass

### WHITE //

Chardonnay, Planeta '17	18/68
Sauvignon Collio, Borgo Conventi '17	13/48
Orvieto, Sergio Mottura '15	13/48
Inzolia, Funaro '15	13/48
Chardonnay, Cantina Lavis '16	12/44
Pinot Grigio, Conti '17	11/40

### RED //

Barolo, Parusso '13	26/100
Varvara, Castello Di Bolgheri '16	20/76
Montepulciano, Rosso Conero, Moroder '15	15/56
Valpolicella Ripasso, 'Mara', Cesari '16	15/56
Nebbiolo Langhe, Massimo Rivetti '16	14/52
Merlot Lazio, 'Sodale', Cotarella '15	14/52
Chianti Classico, Piegai, Villa Calcinaia '15	13/48

### CHAMPAGNE & SPARKLING //

Laurent-Perrier Champagne Brut NV 187ml	21
Ferrari Brut, Trento DOC NV	16/60
Prosecco Brut, Balan DOC NV	12/48

Brut Rosé, Flor NV	12/48
Moscato D'Asti, Ipola, Alessandro Rivetto	12/48

## cheese & wine flight

3 cheeses served with handmade accompaniments 16 //

**Caso Bolo, WI** creamy, nutty, sheep, goat & cow's milk, spiced pumpkin seeds  
**Tumbleweed, NY** buttery, raw cow's milk, with apple mostarda  
**Sartori Dolcina Gorgonzola, WI** sweet, creamy, with pickled mustard seeds

Add wine pairing 15 //

**Chianti Classico**, Calcinaia '15  
**Prosecco, Balan** NV  
**Brachetto**, Birbet, Malvirá '17

## american craft beers

<b>Brooklyn Lager</b> .....7.5
Amber Lager   New York   5.2%
<b>Lagunitas IPA</b> .....7.5
India Pale Ale   California/Illinois   6.2%
<b>Begyle Blonde</b> .....7.5
American Blonde Ale   Illinois   5.4%
<b>Left Hand Milk Stout</b> .....7.5
Nitro Milk Stout   Colorado   6%
<b>Off Color Apex Predator</b> .....8
Farmhouse Ale   Illinois   6.5%
<b>3 Floyds Alpha King</b> .....8
American Pale Ale   Indiana   6.66%
<b>Lagunitas Brown Shugga</b> .....8
American Strong Ale   California/Illinois   10.0%
<b>North Coast Berliner Weisse</b> .....8
Cranberry-Quince Sour   California   4.1%

## italian craft beers

<b>Pozzo 16 (17oz)</b> .....12
Raw Lager   Sardegna   4.7%
<b>Menabrea Bionda (11.2 oz)</b> .....8
Lager   Piedmont   4.8%
<b>Menabrea Ambrata (11.2 oz)</b> .....8
Maerzen   Piedmont   5%
<b>Baladin Nora (11.2 oz)</b> .....15
Ginger, Myrrh & Orange Egyptian Ale   Piedmont   6.8%

## other bottled beers

<b>Miller Lite</b> .....6.5
Light Lager   Wisconsin   4.2%
<b>Krombacher Non Alcoholic</b> .....6
Wheat   Kreuztal   0.5%

## OUR SUSTAINABILITY EFFORTS

We are proud to have achieved a substantial level of environmental sustainability in the areas of water and energy conservation, food sourcing, waste diversion, chemical use and pollution control.

As part of our food sourcing efforts we try to support small, independent, local sustainable farms. All of our meats are raised 100% without antibiotics. All our beef is 100% grassfed and certified humanely raised by Animal Welfare Approved and our seafood meets the sustainability requirements described by the Monterey Bay Aquarium Seafood Watch. As a result of these efforts we are honored to have received the highest ranking of 6 links on the annual Good Food 100 Restaurants List.

