

Trattoria N°10

cocktails

Spritz Prosecco, Aperol, orange	13
Apple Bellini Prosecco, Fresh Apple Puree	14
Pear on the Rocks Vanilla Vodka, St. George Spiced Pear Liqueur, Prosecco, lemon	13
Ampersand Gin, Brandy, Tuaca, Orange and Black Walnut Bitters	13
French 77 Hendricks Gin, St. Germain, lemon, Prosecco	14
New Old Fashioned Maker's Mark, Lucano, Angostura, Luxardo Cherry, sugar	15
Rhubarb Manhattan Bulleit Rye, Cocchi di Torino, Rhubarb bitters	15
Barrel Negroni 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
Vermentino, Ifora, Pala '17	13/48
Chardonnay, Cantina Lavis '16	12/44
Pinot Grigio, Conti '17	11/40

RED //

Brunello di Montalcino, Fanti '13	26/100
Cabernet, Sangiovese, Cà Dei Frati '14	20/76
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
Cabernet Sauvignon, Refosco, Comelli '13	12/44

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
Browning Gold, NY buttery, earthy, 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, La Farra '17
Brachetto, Birbet, Malvirá '17

american craft beers

Brooklyn Lager	7.5
Amber Lager New York 5.2%	
Lagunitas IPA	7.5
India Pale Ale California/Illinois 6.2%	
Begyle Blonde	7.5
American Blonde Ale Illinois 5.4%	
Left Hand Milk Stout	7.5
Nitro Milk Stout Colorado 6%	
Off Color Apex Predator	8
Farmhouse Ale Illinois 6.5%	
Vander Mill Totally Roasted	7.5
Cinnamon, Pecan and Vanilla Cider Michigan 6.8%	
3 Floyds Alpha King	8
American Pale Ale Indiana 6.66%	
Lagunitas Brown Shugga	8
American Strong Ale California/Illinois 10.0%	
North Coast Berliner Weisse	8
Cranberry-Quince Sour California 4.1%	

italian craft beers

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

other bottled beers

Miller Lite	6.5
Light Lager Wisconsin 4.2%	
Krombacher Non Alcoholic	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.

