

Trattoria No 10

cocktails

Spritz Prosecco, Aperol, orange	14
Prosecco Cocktail Prosecco, Cocchi Rosa Aromatized Wine, Peach bitters	14
French 77 St. George Botanivore Gin, St. Germain, lemon, Prosecco	14
The Darkside Maker's 46, Cocchi Barolo Chinato, Angostura, Orange bitters	15
New Old-Fashioned Maker's Mark, Amara d'Arancia, Angostura bitters, Luxardo Cherry	15
Manhattan di Torino Bulleit Rye, Cocchi di Torino, Angostura bitters	15
Sloegrani CH London Dry Gin, Hayman's Sloe Gin, Campari, Sweet Vermouth	14

wines by the glass

WHITE //

Kerner <i>Cantina Bolzano</i> '18	15/56
Sauvignon Blanc <i>Cantina La Vis Dipinti</i> '18	13/48
Pinot Grigio <i>Conti</i> '18	12/44
Chardonnay blend 'Albus' <i>Castellargo</i> '17	12/44
Chardonnay Langhe <i>Salvano</i> '15	16/60
Gavi di Gavi 'Yellow Label' <i>La Mesma</i> '18	14/52
Verdicchio Classico Superiore <i>Bucci</i> '17	14/52

CHAMPAGNE & SPARKLING //

Champagne Brut <i>Laurent Perrier</i> NV 187ml	21
Prosecco Brut <i>Balan</i> NV	12/48
Brut Rosé Cremant d'Alsace <i>Lucien Albrecht</i> NV	14/56

cheese & wine flight

3 cheeses served with handmade accompaniments 16 //

LaClare Evalone, WI raw goat milk, caramel notes, orange & fennel jam

Spring Brook Reading Raclette, VT cow milk, nutty tone, butternut agrodolce

Jasper Hill Baylen Hazen, VT raw cow milk, blue vein, balsamic walnuts

Add Wine Pairing 15

Montepulciano *La Valentina* '15

Kerner *Cantina Bolzano* '18

Brachetto *Malvirá*

RED //

Pinot Noir <i>Isola Augusta</i> '16	14/52
Barbera d'Alba <i>Castello di Neive</i> '18	15/56
Nebbiolo Langhe <i>Parusso</i> '17	15/56
Barolo 'Camilla' <i>Bruna Grimaldi</i> '15	26/100
Chianti Classico <i>Barone Ricasoli</i> '16	15/56
Rosso di Montalcino <i>Col d'Orcia</i> '16	17/64
Brunello di Montalcino <i>I Cipressi</i> '13	22/84
Cabernet Sauv/Sangiovese 'Grifi' <i>Avignonesi</i> '15	21/80
Montepulciano d'Abruzzo 'Spelt' <i>La Valentina</i> '16	16/60
Nero d'Avola 'Sedara' <i>Donnafugata</i> '17	12/44

ROSÉ //

Rosato Nebbiolo Langhe <i>Malabaila</i> '18	13/48
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SWEET//

Moscato d'Asti 'Ipola' <i>Rivetti</i> '18	12/44
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american craft beers

Brooklyn Lager	7.50
Amber Lager New York 5.2%	
Lagunitas IPA	7.50
India Pale Ale California Illinois 6.2%	
Begyle Blonde	7.50
American Blonde Ale Illinois 5.4%	
Left Hand Milk Stout	8.25
Nitro Milk Stout Colorado 6%	
3 Floyds Alpha King	8.75
American Pale Ale Indiana 6.66%	
Hell Kitty Kitty	8.50
Belgian Pale Ale Illinois 7.0%	
Temperance All the World is Here	8.25
Dry-Hopped Cream Ale Illinois 5.0%	
Original Sin Pear	8.75
Dry Pear Cider New York 4.5%	

italian craft beers

Pozzo 16 (17oz)	15
Raw Lager Sardegna 4.7%	
Menabrea Bionda (11.2 oz)	9.25
Lager Piedmont 4.8%	
Menabrea Ambrata (11.2 oz)	9.75
Maerzen Piedmont 5%	
Baladin Nora (11.2 oz)	17
Ginger, Myrrh & Orange Egyptian Ale Piedmont 6.8%	

other bottled beers

Miller Lite	6.50
Light Lager Wisconsin 4.2%	
Krombacher Non Alcoholic	7
Pilsner 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.

