

Trattoria N°10

cocktails

Spritz Prosecco, Aperol, orange	14
Strawberry Fizz Tito's Vodka, Fragoli Wild Strawberry Liqueur, Prosecco, basil, lime juice	14
Prosecco Cocktail Prosecco, Cocchi Rosa, Peach Bitters	14
Gin Punch Tanqueray Gin, Aperol, sparkling rosé, lemon juice, Rhubarb bitters	14
French 77 Hendricks Gin, St. Germain, lemon, Prosecco	14
New Old Fashioned Maker's Mark, Nonino Amaro, Angostura, Luxardo Cherry	15
Manhattan di Torino Bulleit Rye, Cocchi di Torino, Angostura bitters	15
Negroni Hendricks Gin, Campari, Cocchi di Torino	14

wines by the glass

WHITE //

Chardonnay Langhe, -Barrique, Salvano '15	16/60
Soave Classico, Otto, Prà '18	15/56
Gavi di Gavi, Yellow Label, La Mesma '17	14/52
Ribolla Gialla, Primosic '18	14/52
Sauvignon, 'Dipinti', Cantina La Vis '18	13/48
Pinot Grigio, Conti '17	12/44

CHAMPAGNE & SPARKLING & ROSÉ //

Laurent-Perrier Champagne Brut NV 187ml	21
Pommery POP Rosé Champagne NV 187 ml	26
Prosecco Brut, Balan NV	12/48

RED //

Barolo, Parusso '13	26/100
Cabernet, Sangiovese, Ca dei Frati '15	20/76
Rosso di Montalcino, Col d'Orcia '15	17/64
Montepulciano d'Abruzzo, Spelt, La Valentina '15	16/60
Chianti Classico, Casa Emma '15	15/56
Cabernet, Merlot, Carménère, Barbera, Ricci Curbastro '15	14/52
Pinot Noir, Isola Augusta '17	14/52
Primitivo Salento, Il Bruno dei Vespa '17	12/44

Cuvée Rose, Jeio by Bisol NV – Veneto	13/50
Moscato D'Asti, Ipola, Alessandro Rivetto	12/48
Rosato, 'Delicio', CVA Canicatti '18 – Sicilia	13/48

cheese & wine flight

3 cheeses served with handmade accompaniments 16 //

Zingermann's Manchester, MI cow's milk, earth tones, with puffed grain granola
Sneek Gouda, IA cow's milk, tangy, butterscotch, with apricot chutney
Little Boy Blue, WI sheep's milk, caramel, briny, with pickled watermelon rind

Add wine pairing 15 //

Cuvée Rose, Jeio NV
Montepulciano, Vagnoni Molina '14
Brachetto, Birbet, Malvirá '17

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%	
Maplewood Brewery Crushinator (16 oz)	9.50
Session India Pale Ale Illinois 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.

