



WINTER LUNCH MENU

Chef Douglas D'Avico

SOUPS SOUPS AND SMALL PLATES

Zuppa del Giorno 6

House made minestrone soup 6

Roasted beet ravioli with herbed cheese filling, pine nuts and Lemon virgin olive oil dressing 7

House-cured Loch Duart Salmon, watercress, Mostarda, lime, extra virgin olive oil, and radishes 9

Soft polenta with house made Italian Sausage, rapini, caramelized onions, Parmigiano 8

La Quercia Heirloom Prosciutto Rosso with melon, extra virgin olive oil, mint 9

Caprese salad with vine ripened tomatoes, fresh bufala mozzarella, basil, sea salt 10

Prime beef carpaccio with watercress, roasted peppers, artichokes and gorgonzola dressing 10

I N S A L A T I

SMALL AND LARGE SALADS

Field greens with candied walnuts, goat cheese, sherry-raisin vinaigrette 8

Arugula salad with granny smith apples, pine nuts, tomato, mozzarella di bufala 8

Caesar salad with baby red & green romaine, egg-less Caesar dressing, Parmigiano Reggiano 8

Entrée Size Salads

** with shrimp \$16 ** with beef tenderloin \$17 ** with chicken \$16 **

Grilled steak, mixed greens, ricotta salata, roasted tomatoes, caramelized onions, and balsamic vinaigrette 16

Roasted vegetable antipasti with greens, baked herb goat cheese and sweet fig vinaigrette 16

P R I M I P I A T T I

RAVIOLI AND PASTA

Shrimp ravioli filled with roasted onion, garlic and pine nut puree, saffron butter sauce 21

Ravioli with asparagus, aged provolone cheese, onions, sun-dried tomato sauce 16

Ravioli with house-made spicy sausage, arrabbiata sauce 16

Ravioli with butternut and acorn squash, sweet walnut butter sauce 16

Rigatoni pasta with Ragu di Carne, pancetta, chili flakes, Pecorino Romano, mint 17

Spinach Pappardelle, with sautéed chicken, shallots, cream and Parmigiano 18

Farfalle pasta with duck confit, asparagus, mushrooms, pearl onions, pine nuts 19

Risotto with Nueske's Smoked Bacon, smoked mozzarella, roasted organic tomatoes, arugula 18

S E C O N D I P I A T T I

ENTREES

Boston Bay Scallop, sautéed mushrooms, leeks, roasted potatoes, roasted garlic-butter sauce 24

American Red Snapper with haricot verts, carrots, leeks, tri colored potatoes, herbed butter sauce 27

Hawaiian Big Eye Tuna with grilled vegetables, basil, lemon zest and balsamic dressing 25

Seasonal vegetables with extra virgin olive oil, lemon, goat cheese crostini 16

Natural chicken rolled with smoked mozzarella and prosciutto, on herbed fettuccine alla pizzola 18

Scaloppini of veal with potato-truffle agnolotti, spinach, sage, tomato, white wine garlic reduction 25

Trattoria No. 10 is committed to practicing the use of sustainable and organic products

We follow Shedd Aquarium's "Right-Bite Sustainable Seafood," program