



WINTER DINNER MENU

Chef Douglas D'Avico

White Wine by the Glass

2007 Vernaccia, "Terre Di Tuft," Teruzzi & Puthod	11
2008 Vermentino, "Casamatta," Cerreto Guidi	9
2007 Pinot Bianco, Alois Lageder	11

Red Wine by the Glass

2007 Pinot Noir, "Duettori," Cesari	11
2006 Nebbiolo D'Alba Demarie	13
2007 Nero D'Avola, "Sedara," DonnaFugata	10

Spritz, made with Aperol, an orange aperitivo and Prosecco 12

2008 Riesling, "Rain," Alois Lageder	13	2008 Primitivo, "SUD," San Marzano	10
2008 Pinot Grigio, Bottega Vinaia	12	2005 Corvina, "Campofiorin," Masi	9
2007 Nosiola, "Sole Alto," Marco Donati	10	2005 Cannonau Di Sardegna, Sella & Mosca	11

A N T I P A S T I

SALADS AND SMALL PLATES

Grilled calamari, arugula, celery root, green beans, radishes, lemon, extra virgin olive oil	9
La Quercia Heirloom Prosciutto Rosso with melon, extra virgin olive oil, mint and Saba	9
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, and Parmigiano Reggiano	8
Roasted beet ravioli with herbed cheese filling, pine nuts and lemon virgin olive oil dressing	8
Caprese salad with bufala mozzarella, on the vine tomatoes, basil, and sea salt	10
Prime beef carpaccio with watercress, roasted peppers, artichokes and gorgonzola dressing	10
Field greens with candied walnuts, goat cheese, sherry-raisin vinaigrette	8
Arugula salad with granny smith apples, pine nuts, tomato, imported mozzarella di bufala	8
Caesar salad with baby red and green romaine, egg-less Caesar dressing and Parmigiano Reggiano	8

P R I M I P I A T T I

RAVIOLI AND PASTA

APPETIZER/ENTREE

Shrimp ravioli filled with roasted onion, garlic and pine nut puree, saffron butter sauce	12/22
Ravioli filled with asparagus tips and aged provolone cheese, onions, sun-dried tomato sauce	9/17
Ravioli filled with house-made spicy sausage, arrabbiata sauce	9/17
Ravioli filled with butternut and acorn squash, sweet walnut butter sauce	9/17
Quinoa spaghetti, braised tomatoes, roasted pepper, red onion, basil, green onion and a poached egg	10/17
Garganelli pasta with steak, roasted porcini mushrooms, roasted red onions, garlic, red wine, pine nuts	11/19
Rigatoni with Ragu di Carne, pancetta, onions, San Marzano Tomatoes, chili flakes, Pecorino Romano	10/17
Spinach Pappardelle, with sautéed chicken, shallots, cream, Parmigiano	11/18
Farfalle pasta with duck confit, asparagus, mushrooms, pearl onions, pine nuts	11/19
Risotto with Nueske's Smoked Bacon, smoked mozzarella, roasted organic tomatoes, arugula	10/18

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

ENTREES

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
Day Boat Scallops with sautéed mushrooms, leeks, roasted potatoes, and roasted garlic-butter sauce	24
Scaloppini of veal with potato-truffle agnolotti, spinach, sage, tomato, white wine garlic reduction	25
Cedar River Farms, center cut ribeye, Lyonnaise potatoes, grilled green onions, grappa demi glace	30
Roasted rack of lamb with rapini, rotolo of leeks, potato, mushrooms, natural reductions	29
Natural chicken rolled with smoked mozzarella and prosciutto, on herbed fettuccine alla pizzaiola	20

Trattoria No. 10 is committed to practicing the use of sustainable and organic products
 We follow Shedd Aquarium's "Right-Bite Sustainable Seafood," program
 Menu is subject to change daily