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Trattoria No. 10

Menu Prices — October 25, 2026

Trattoria No. 10 menu with prices in United States, updated October 2019: 42 items across 8 categories, prices from $3.75 to $41.00.

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Trattoria No. 10 Menu with Prices (United States)

Trattoria No. 10 menu with prices in United States, updated October 2019: 42 items across 8 categories, prices from $3.75 to $41.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/trattoria-no-10

Menu categories: Piattini · Artisan Cheese Selection · Signature Ravioli · Pasta e Risotti · Pesce · Carne · Desserts · Beverages

Piattini

ITEM	PRICE
Seared Octopus Pickled knob onions, fava beans, lemon aioli, sardinian olive oil, micro cress.	**$18.00**
Spiced Roasted Baby Carrots Walnut mint pesto, smoked burrata, focaccia crostini, mache.	**$15.00**
Housemade Potato Gnocchi Gorgonzola dolce, toasted pistachios, micro cress, pistachio oil.	**$15.00**
La Quercia Prosciutto Six minute egg, frisée, arugula, shaved red radish, honey mustard vinaigrette.	**$16.00**
Lamb Carpaccio Fried baby artichokes, black garlic aioli, orange supremes, red mizuna, sea salt, sardinian olive oil.	**$16.00**
Fennel Cured Salmon Roasted red and candystriped beets, toasted pine nuts, lemon vinaigrette, mache, orange purée.	**$18.00**
Shaved Asparagus Salad Green and white asparagus, pea shoots, arugula, watermelon radishes, grapefruit gelée, lemon vinaigrette.	**$14.00**
Field Green Salad Goat cheese, candied walnuts, sherry raisin dressing.	**$13.00**
Baby Kale Caesar Salad Parmigiano reggiano, white anchovy, miche crostini.	**$13.00**

Artisan Cheese Selection

ITEM	PRICE
Zingermann’s Manchester, Michigan Cow’s milk, earth tones, with puffed grain granola.	**$16.00**
Sneek Gouda, Iowa Cow’s milk, tangy, butterscotch, with apricot chutney.	**$16.00**
Little Boy Blue, Wisconsin Sheep’s milk, caramel, briny, with pickled watermelon rind.	**$16.00**

Signature Ravioli

ITEM	PRICE
Maine Lobster Ravioli Creamed spinach, julienne red and yellow peppers, chives, lobster butter sauce.	**$29.00**
Housemade Spicy Sausage Anolini I parmigiano reggiano, basil, arrabiata.	**$16.00**
Butternut & Acorn Squash Ravioli Oregano, sweet walnut butter.	**$16.00**
Mushroom Cappellacci Roasted garlic, caramelized onions, parmigiano reggiano, maitake mushrooms, celery leaves, pine nuts, pecorino, marsala...	**$15.00**

Pasta e Risotti

ITEM	PRICE
Strozzapreti Dandelion greens, forest mushrooms, Calabrian chilis, gorgonzola cream, bread crumbs.	**$16.00**
Cavatelli Duck confit, asparagus, mushrooms, pearl onions, pine nuts.	**$17.00**
Orecchiette Spicy sausage, rapini, caramelized onions, fontina valle d’ aosta.	**$16.00**
Housemade Garganelli smoked chicken, English peas, knob onions, shaved Pecorino, black garlic sauce	**$15.00**
Risotto Acquerello rice, bay scallops, white wine, chili thread, Parmesan, julienne preserved lemon, garlic chips.	**$24.00**

Pesce

ITEM	PRICE
Pan Roasted Day Boat Scallops Local asparagus, kohlrabi puree, red radishes, radish sprouts, grapefruit brown butter.	**$35.00**
Whole Roasted Branzino Caramelized onion puree, watercress, Calabrian chili, garlic chip, lemon vinaigrette.	**$36.00**
Irish Organic Salmon Braised fennel and red cabbage, grilled baby artichokes, fingerling potatoes, caper bagna cauda.	**$30.00**
Lake Superior Whitefish Sunflower seed crusted, fava bean hummus, summer caponata, black olive caramel.	**$24.00**

Carne

ITEM	PRICE
Veal Scaloppini Haricot verts, king oyster mushrooms, pancetta, lemon veal sauce.	**$33.00**
Porcellino Crispy braised suckling pork shoulder, roasted pork tenderloin, dandelion greens, pickled blueberries, whole grain musta...	**$32.00**
Herb Roasted Chicken Pancetta, English peas, sunchoke purée, pea tendrils, artichoke, and sorrel jus.	**$26.00**
Painted Hills New York Strip Mushroom and onion bread pudding, arugula, shaved white asparagus, pickled ramps, radish sprouts, green garlic béarnaise...	**$41.00**

Desserts

ITEM	PRICE
Classic Tiramisu Lady fingers soaked in espresso, cocoa liquor, layered with mascarpone, chocolate curls, chocolate covered strawberry.	**$10.00**
Caramel Budino Peanut brittle, amaretti cookie, toasted meringue, blood orange puree.	**$11.00**
Strawberry Rhubarb Cornucopia house made vanilla waffle cone, strawberry mascarpone cream, rhubarb compote, pineapple caramel sauce, micro basil	**$11.00**
Profiteroles Filled with gelato served with valrhona chocolate sauce.	**$12.00**

ITEM	PRICE
Torta di Cioccolato Flourless chocolate cake, ganache, tart cherry compote, vanilla gelato, pistachio praline.	**$11.00**
Sharing Platter Choice of three dessert.	**$30.00**
Gelato	**$10.00**
Sorbeto	**$10.00**
Artisan Cheese Selection 3 distinctive cheeses with housemade accompaniments.	**$16.00**

Beverages

ITEM	PRICE
Coffee	**$3.75**
Cappuccino	**$4.00**
Espresso	**$3.75**
Hot Tea	**$3.75**