



Trattoria No. 10

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



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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, fris��e, 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 pur��e.	\$18.00
Shaved Asparagus Salad Green and white asparagus, pea shoots, arugula, watermelon radishes, grapefruit gel��e, 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

ITEM	PRICE
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
Torta di Cioccolato Flourless chocolate cake, ganache, tart cherry compote, vanilla gelato, pistachio praline.	\$11.00
Sharing Platter Choice of three dessert.	\$30.00

ITEM	PRICE
Gelato	\$10.00
Sorbeto	\$10.00
Artisan Cheese Selection	\$16.00
3 distinctive cheeses with housemade accompaniments.	

Beverages

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