

drinks

n10 signature cocktails

Redhead 22

Black Olive Infused Mezcal,
Blend of Red Bitters, Vermouth

The Alessandro 18

Tequila El Cristiano Reposado, Aperol, Italicus,
Liquore Strega, Passion Fruit, Lemon

Fashionista 22

Pineapple Mint Clarified Whiskey, Angostura Bitter,
Fernet Branca, Saffron

Gold Cocktail 20

Gin, Ederflower, Lemon Juice, Sage, Citrus, foam

Fake Pasta 22

Red Bell Pepper Cuban Rhum Liqueur, Lemon,
Cucumber, Basil

Espresso Martini 18

Vodka, Kahlúa, Italian Espresso

international cocktails 18

Italian aperitifs

Negroni 16

Bitter Campari, Red Vermouth,
London Dry Gin

Veneziano 14

Bitter Select, Prosecco, Sparkling Water

Americano 15

Bitter Campari, Red Vermouth, Soda

Aperol Spritz 14

Aperol, Prosecco

Ferrari Bellini 16

Peach puree, Ferrari Brut

beer

Peroni (lager) 9

Menabrea (amber) 9

mocktails

Passion 9

Passion Fruit, Lime, Soda

Colada Sbagliata 9

Coconut, Peppermint, Lime, Soda

Virgin Garibaldi 9

Orange Juice, Cranberry, Soda

soft drinks

Acqua Panna 7

Still Mineral Water, Tuscany, Italy

San Pellegrino 7

Sparkling Mineral Water, Italian Alps

Ice Tea 5**Soda 5**

Coke, Diet Coke, Sprite, Ginger Ale

Juice 5

Orange, Cranberry, Grapefruit

coffee & tea

Espresso 4**Double Espresso 6****Macchiato 4****Cappuccino 5****Latte 5****Americano 5****Hot Tea 5,50**

Please inform us of any allergies or dietary restrictions.
an automatic 18% service charge will be added to the bill

wine by the glass

sparkling & champagne

	Glass	Bottle
Prosecco , Canella, Brut, Veneto, Italy	14	65
Spumante , Ferrari, Brut, Trentino, Italy	16	75
Spumante Rosè , Ferrari, Brut, Trentino, Italy	18	85
Champagne , Drappier, Brut, France	24	115

white

Vermentino , Certified Organic, Casteani, Tuscany, Italy	14	65
Sauvignon Blanc , St. Clair, Marlborough, New Zeland	16	75
Pinot Grigio , Jermann, Friuli-Venezia Giulia, Italy	18	85
Chardonnay , "Sleepy Hollow", Talbott Santa Lucia Highlands, California	20	95

rosè

Rusada , Certified Organic, Casteani, Tuscany, Italy	16	75
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red

Sangiovese , Certified Organic, Chianti Cedro, Fattoria Lavacchio, Tuscany, Italy	16	75
Merlot , Certified Organic, "Tre" Brancaia, Tuscany, Italy	18	85
Cabernet Sauvignon , "Hilltop" by J. Lohr Paso Robles, California	20	95
Pinot Noir , Paul O'Brien, Willamette Valley, Oregon	22	100

dessert wine

Torrantes , Domingo Molina Hermanos, Salta, Argentina (500 ml)	48
Moscato d'Asti , Saracco, Piedmont, Italy (375 ml)	56



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wine by the bottle

white wine - old world

Sauvignon Blanc , "Ronco del Cero", Venica&Venica, Friuli-Venezia Giulia, Italy	70
Chardonnay , Villa Margon, Tenute Lunelli, Alto Adige, Italy	75
Trebbiano/Cortese/Garganega , Gorgo, Veneto, Italy	85
Sauvignon Blanc , "Vintage Tunina", Jermann, Friuli-Venezia Giulia, Italy	135
Chardonnay , "Were Dreams", Jermann, Friuli-Venezia Giulia, Italy	145

white wine - new world

Riesling , Trefethen, Napa Valley, California	70
Sauvignon Blanc , Twomey, Napa/Sonoma County, California	75
Chardonnay , Jordan, Russian River Valley, California	80
Sauvignon Blanc , Groth, Napa Valley, California	90
Chardonnay , Far Niente, Napa Valley, California	135

red wine - old world

Nebbiolo , Renato Ratti, Langhe, Piedmont, Italy	95
Nebbiolo , Reversanti, Barbaresco, Piedmont, Italy	125
Sangiovese , La Gerla, Brunello di Montalcino, Tuscany, Italy	135
Corvina , Allegrini, Amarone della Valpolicella, Veneto, Italy	145
Cabernet/Merlot , Super Tuscan, Tignanello, Antinori, Tuscany, Italy	225
Cabernet/Merlot , Super Tuscan, Tenuta Ornellaia, Tuscany, Italy	420

red wine - new world

Red Blend , "Pure Paso", by J. Lohr, Paso Robles, California	70
Pinot Noir , Raeburn, Russian River Valley, California	90
Cabernet Sauvignon , Louis Martini, Napa Valley, California	90
Red Blend , "8 years in the Desert" by Orin Swift, California	95
Pinot Noir , Rose Rock, Eola-Amity Hills, Oregon	115
Merlot , Trefethen, Napa Valley, California	135
Cabernet Sauvignon , "Jayson", by Pahlmeyer, Napa Valley, California	185

champagne

Bruno Paillard Rosè , Reims, France	135
Dom Perignon , Brut, Reims, France	450
Louis Roederer , Crystal Brut, Reims, France	485
Krug , Grand Cuvee, 165eme edition, Reims, France	485
Krug Rosè , Grand Cuvee, 165eme edition, Reims, France	485



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appetizers

Sicilian Arancini (vegetarian) 14

breaded rice balls, mozzarella, tomato sauce dip

Bruschetta al Pomodoro (vegan) 14

ciabatta bread, tomatoes, garlic, basil, evoo

Add burrata 6, prosciutto di Parma 6

Fried Calamari 19

lightly fried calamari & zucchini

Grilled Octopus (gluten free) 19

chickpea puree, haricots verts, cherry tomatoes

Filet Mignon Tartare* 19

chopped raw beef, onions, capers, lemon, paprika

Add truffle 6

Ahi Tuna & Avocado Tartare* 19

chopped raw tuna, avocado, balsamic vinegar, olive oil

Tagliere Piccolo 24

prosciutto di Parma, salame,
prosciutto cotto, mortadella, gnocco fritto

Add focaccia 10

Tagliere Party Size 48

prosciutto di Parma, salame, prosciutto cotto,
mortadella, gnocco fritto, focaccia, Parmigiano Reggiano

Lobster Bisque (gluten free) 14

salads

Caesar 14

romaine lettuce, croutons, caesar dressing,
Parmigiano Reggiano

Add chicken 6, salmon 9, shrimps 9

Artichoke & Parmigiano (vegetarian, gluten free) 16

arugola, fresh baby artichokes, Parmigiano Reggiano

Add chicken 6, salmon 9, shrimps 9

Buffalo Caprese (vegetarian, gluten free) 20

Italian buffalo mozzarella, ripe tomatoes, basil

Sub burrata 6

Farro & Shrimp 20

farro, shrimps, arugola, avocado, tomatoes, onions



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seafood or shellfish may increase the risk of food borne illness.

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homemade fresh egg pasta

Tagliatelle al Ragù 32

tagliatelle, braised beef in San Marzano tomato sauce

Lasagna 30

pasta, Bolognese ragù, Parmigiano Reggiano, bechamel

Lobster Tagliolini 42

tagliolini, cherry tomatoes, white wine, fresh lobster

Tortelloni 36

ricotta, spinach, San Marzano tomato cream

pasta (gluten free available) | risotto

Cacio e Pepe (vegetarian) 24

spaghetti, pecorino cheese, black pepper **Add** truffle 15

Bucatini alla Carbonara* 26

bucatini, egg, guanciale, Pecorino Romano, black pepper

Trofie al Pesto (vegan / vegetarian) 24

trofie, homemade basil pesto **Add** chicken 6, shrimps 9

Spaghetti di Mare 34

spaghetti, Manila clams, mussels, shrimps, calamari, spicy tomatoes

Spaghetti Vongole e Bottarga 34

spaghetti, Manila clams, white wine, cured fish roe, parsley

Spaghetti al Pomodoro (vegan) 24

spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil

Risotto ai Funghi Porcini (vegetarian, gluten free) 34

riso Carnaroli, Porcini mushrooms **Add** truffle 15

gourmet pizzas

Regina Margherita (vegetarian) 22

San Marzano tomato sauce, fior di latte mozzarella, basil

Sub burrata 6, buffalo mozzarella 6

Pugliese 26

San Marzano tomato sauce, burrata, spicy salame

Prosciutto (bianca) 26

fior di latte mozzarella, arugola, prosciutto di Parma, shaved Parmigiano Reggiano

Capricciosa 26

San Marzano tomato sauce, fior di latte mozzarella, prosciutto cotto, mushrooms, artichokes, olives

N10 28

San Marzano tomato sauce, buffalo mozzarella, arugola, bresaola

Tartufata (bianca, vegetarian) 36

buffalo mozzarella, black truffle sauce, shaved black truffle

Focaccia (vegan) 10

extra virgin olive oil, mediterranean herbs



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main land

Pollo al Mattone (gluten free) 38

roasted half organic chicken, demi glace,
mashed potatoes

Beef Filet Mignon* (gluten free) 54

grilled 8oz USDA prime tenderloin, wild mushroom
Add truffle 15

Veal Milanese 60

16oz veal chop Milanese, arugula, cherry tomatoes

Tomahawk Steak* (gluten free) 145

American tomahawk ribeye steak 360oz
choice of two garden sides

main sea

Branzino (gluten free) 48

whole filleted pan seared Mediterranean seabass,
sautéed spinach

Crispy Skin Salmon* (gluten free) 42

filleted 8oz Alaskan salmon
grilled asparagus

Fritto Misto 40

lightly fried calamari & shrimps, french fries

garden sides (vegan, gluten free)

French Fries 8

Add truffle oil 4

Mashed Potatoes 8

Add truffle oil 4

Wild Mushrooms 8

Sautéed Spinach 8

Asparagus 8



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dessert

Gelato (vegetarian, gluten free) 12

vanilla, chocolate or strawberry

Mixed Berries (vegan, gluten free) 12

Bomboloni 12

soft fluffy fried dough filled with pastry cream, nutella dip

Affogato (vegetarian, gluten free) 14

vanilla gelato and Espresso

Dolce del Giorno 14

dessert of the day

Profiteroles Au Chocolate 14

cream puffs filled with vanilla cream, chocolate coulis

Crème Brûlée 14

custard cream, caramelized sugar, berries

Tiramisù 14

traditional recipe with mascarpone cream, sponge cake and finger biscuits coffee soaked

Chocolat Fondant 16

moist chocolate cake filled with creamy rich chocolate, vanilla bean gelato

n°10
LOS ANGELES

Alto Luce
10

LOS ANGELES