

## 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.

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## appetizers

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**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**

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## salads

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**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.

## 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

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**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

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## main sea

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**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

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## garden sides (vegan, gluten free)

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**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*  
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LOS ANGELES