

soups | appetizer

arancini (v) breaded Scotti Riso Originario, stringy mozzarella	14
fritto misto lightly fried calamari, prawns, vegetables	19
carne cruda* knife chopped raw beef, cured egg yolks, chives	18
octopus * (gf) asparagus, grapefruit, garbanzo beans, yogurt	18
bruschetta (v) grilled focaccia, vegetables, sun dried tomato, basil, olive oil	14
add burrata / prosciutto di Parma	4
cream of cauliflower soup (v) oven roasted vegetables, flavorsome, vegan	12
lobster bisque * smooth, highly seasoned soup, maine lobster, chives	18

pasta

bucatini alla carbonara* poached egg, 36 month aged prosciutto, black pepper	26
risotto porcini & tartufo (v) "invecchiato" Riso Scotti carnaroli, porcini mushroom, black truffle Urbani	34
lasagna fresh egg pasta, bolognese sauce, parmigiano-reggiano	26
cacio e pepe spaghetti, pecorino cheese, black pepper	22

main

crispy skin salmon* 8oz alaskan salmon, cooked to perfection	36
chicken succulent roasted organic half chicken, demi glaze	34
filet of beef* grilled 8oz USDA prime tenderloin	49
veal milanese* crumbed and pan fried 16oz veal cutlet, bone in	54
branzino whole filleted pan seared mediterranean seabass	42
tomahawk steak american wagyu tomahawk ribeye steak 36oz -your choice of two sides	125

salad

farro & shrimp spelt, shrimp, arugula, avocado, tomatoes, onions	16
artichoke & parmigiano (v) arugula, artichoke heart, parmigiano-reggiano	14
ceasar salad lettuce, croutons, ceasar dressing, parmigiano	14
quinoa salad (v) beets, corn, quinoa, carrots, chives, honey, vinaigrette	14
burrata (v) (gf) eggplant caponata, italian burrata, pinenuts, basil	18
tomato & mozzarella (v) italian buffalo mozzarella, heirloom tomatoes, basil pesto	16

tagliatelle al ragu all'antica shredded braised beef in san marzano sauce	28
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lobster paccheri* maine lobster, grape tomatoes, stracciatella di burrata, basil	38
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trofie al pesto (v) semolina & water fresh pasta, homemade basil pesto	22
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rigatoni scarpariello (v) rigatoni, san marzano tomato, butter, parmigiano	24
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sides

french fries add truffle oil	6 3
mashed potatoes	6
wild mushrooms	6
sauteed spinach	6
rapini	6
black rice 'venere' Riso Scotti	6
asparagus	6

focaccia

freshly baked focaccia extra virgin olive oil, herbs	8
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taglieri

tagliere emiliano Ferrarini
 prosciutto di parma dop, salame felino,
 prosciutto cotto,
 mortadella,
 balsamic glaze, gnocco fritto
24

tagliere emiliano Ferrarini - party size
 prosciutto di parma dop, salame felino,
 prosciutto cotto, mortadella,
 balsamic glaze, gnocco fritto
 n10 focaccia
44

pizze

regina margherita
 passata s. marzano, fior di latte, basil
20

tartufata
 bianca, bufala,
 Urbani black truffle sauce, shaved black truffle
34

prosciutto
 bianca, fior di latte, arugola, parma dop Ferrarini, shaved
 parmesan
26

capricciosa
 passata s.marzano,
 fior di latte, Ferrarini ham, mushrooms,
 artichoke, olives
26

pugliese
 passata s. marzano, burrata, Ferrarini spicy salami "rosetta"
24

marinara
 marinara sauce, made with roasted passata s.marzano,
 garlic, olive oil, dried oregano, salt
20

napoli
 passata s.marzano, fior di latte, anchioves, capers
24

n10
 passata s. marzano, fior di latte, basil, bresaola
26

dessert

tiramisu
 traditional recipe
14

pistacchio cheesecake
 a creamy pistacchio cheesecake on a graham cracker base
14

profiteroles au chocolate
 cream puffs filled with vanilla cream and dressed in chocolate
14

bomboloni
 soft fluffy fried dough filled with pastry cream
14

individual gelato flute
 hazelnut or limoncello
12.50

creme brulee
 custard cream, caramelized sugar
12.50

chocolat fondant
 moist chocolate cake with a heart of creamy rich chocolate, served with vanilla bean gelato
16.50