nº10

LOS ANGELES

MEDITERRANEAN INSPIRED | CALIFORNIA MADE

DIGITAL MENÙ

nº10 LOS ANGELES

specialty cocktails $18

The Alessandro
Aperol, Vodka, Lime, Passion Fruit

Passion Fruit Margarita
El Cristiano Silver, Cointreau, Passion Fruit, Lime

N10 Manhattan
Bulleit Rye, Amaro, Amaretto, Orange Bitter

Tequila Negroni
El Cristiano Silver, Bitter Campari, Sweet Vermouth

Numero Dieci
The Bad Stuff Blanco, Grapefruit Jalapeno, Lime, Orgeat, Apricot

Spritz del Capitano
Prosecco 2Castelli, Aperol, Soda

Saffron Mezcal
Saffron Despacio Mezcal, Habanero

Espresso Martini
Vodka, Espresso Lavazza, Kalhua

Old Fashioned
Bulleit Rye, Sugar, Angostura

World Champ
Bourbon, Apple, Lemon, Cinnamon

beers $ 9

Peroni (lager), Italy

Estrella Damn (pilsener), Barcellona, Spain

Menabrea, (amber), Piedmont, Italy

Allagash White (Belgian style wheat), Maine, USA

soft drinks

Acqua Panna Still Mineral Water, Tuscany **$ 7**

San Pellegrino Sparkling Mineral Water, Italian Alps **$ 7**

Ice Tea - Sodas **$ 5** Fruit Juices **$ 6** Mocktails **$ 9**

appetizers | soup

	tapas	full portion
Sicilian Arancini (v) breaded rice balls, mozzarella, tomato sauce dip	8	14
Bruschetta con Verdure (pb) ciabatta bread, vegetables, basil, evoo	8	14
Bruschetta al Pomodoro (pb) ciabatta bread, tomatoes, garlic, basil, evoo	8	14
Add burrata or prosciutto di Parma	3	6
Smoked Salmon Avocado Toast	8	14
Fritto Misto lightly fried calamari & zucchini	10	19
Add shrimp	3	6
Filet Mignon Tartare* chopped raw beef, onions, capers, lemon. paprika	10	19
Add truffle	8	15
Grilled Octopus (gf) chickpea puree, haricots verts	10	19
Mussels Provençale	10	19
Ahi Tuna & Avocado Tartare*	10	19
Soup of the Day (v)		14

charcuterie boards

Tagliere Ferrarini - prosciutto di parma, salame, prosciutto cotto, mortadella, gnocco fritto — **24**

Tagliere Ferrarini Party Size - prosciutto di Parma, salame, prosciutto cotto, mortadella, gnocco fritto, focaccia, parmigiano reggiano — **48**

Please inform us of any allergies or dietary restrictions.
* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase the risk of food borne illness.

an automatic 18% service charge will be added to the bill

salads

Caesar 14

romaine lettuce, croutons, caesar dressing,

parmigiano-reggiano

Add chicken **6** salmon **9** shrimp **9**

Artichoke & Parmigiano (v) 16

arugula, fresh baby artichokes, parmigiano-reggiano

Nicoise 18

haricots verte, potatoes, boiled eggs, tomatoes,

lettuce, olives, tuna in olive oil

Greek (v) 18

bell peppers, olives, feta cheese, cucumbers,

red onions, oregano, evoo

Burrata (v) (gf) 20

heirloom tomatoes, roasted bell peppers,

fresh Italian burrata

Buffalo Caprese (v) 20

Italian buffalo mozzarella, ripe tomatos, basil

Farro & Shrimp 20

farro, shrimps, arugula, avocado, tomatoes, onions

pasta

Spaghetti al Pomodoro (pb) 24
spaghetti, san marzano tomatos, parmigiano, basil

Cacio e Pepe (v) 24
spaghetti, pecorino cheese, black pepper
Add truffle 15

Trofie al Pesto (v) 24
fresh pasta, homemade basil pesto

Bucatini alla Carbonara* 28
bucatini, eggs, guanciale, pecorino, black pepper

Lasagna 28
fresh egg pasta, bolognese ragu,
parmigiano-reggiano, bechamel

Tagliatelle al Ragu all'Antica 30
homemade tagliatelle,
braised beef in san marzano sauce

Spaghetti di Mare 32
manila clams, mussels, shrimps, calamari,
touch of spicy tomatoes

Risotto ai Porcini (v) 34
riso carnaroli, porcini mushroom
Add truffle 12

Spaghetti Vongole e Bottarga 34
manila clams, white wine, bottarga, parsley

Paccheri all'Astice 38
Maine lobster, grape tomatoes, basil

gourmet pizza

Focaccia 10
extra vigin olive oil, herbs

Regina Margherita 22
passata s. marzano, fior di latte, basil

Pugliese 26
passata s. marzano, burrata, Ferrarini spicy salami “rosetta”

Prosciutto (bianca) 26
fior di latte, arugula, prosciutto di Parma, shaved parmesan

Capricciosa 26
passata s.marzano, fior di latte, proscitto cotto,
mushrooms, artichoke, olives

Mortadella (bianca) 28
mortadella di Bologna, burrata, pistacchio, lemon zest

Buffalo Margherita 28
passata s. marzano, buffalo mozzarella, basil

N10 28
passata s. marzano, buffalo mozzarella,
arugula, bresaola

Salmone (bianca) 32
baked Roma tomatoes, goat cheese,
smoked salmon, chives

Tartufata (bianca) 36
bufala, Urbani black truffle sauce,
shaved black truffle

main courses

Calamari 38
grilled calamari, arugula, cherry tomatoes

Crispy Skin Salmon* 42
8oz Alaskan salmon, cooked to perfection, grilled asparagus

Pollo al Mattone 38
succulent roasted half organic chicken, demi glace,
mashed potatoes

Branzino 48
whole filleted pan seared Mediterranean seabass,
sautéed spinach

Tagliata di Tonno* 48
pan seared ahi tuna slices, rapini

Scaloppine di Vitello 48
veal scaloppini, mashed potatoes, mushrooms sauce

Seafood Platter 54
grilled salmon. calamari, ahi tuna, prawns,
grilled tomatoes and asparagus

Beef Filet Mignon* 54
grilled 8oz USDA prime tenderloin, wild mushrooms

Veal Milanese 60
16 oz veal chop Milanese, arugula,
cherry tomatoes

Tomahawk Steak* 145
American tomahawk ribeye steak 36oz
choice of two sides

sides

French Fries 6
Add truffle oil 4

Mashed Potatoes 8

Wild Mushrooms 8

Sautéed Spinach 8

Rapini 8

Asparagus 8

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Life is too short to drink bad wine

"Johann Wolfgang Von Goethe"

N 10 WINE SELECTION BY THE GLASS

sparkling & champagne

	5oz.	Glass.	Bottle
Prosecco, Tenuta 2Castelli, Brut Conegliano-Valdobbiadene, Italy	NV	14	56
Spumante, Ferrari, Brut, Trentino, Italy	NV	16	64
Spumante Rosé, Ferrari, Brut, Trentino, Italy	NV	18	72
Champagne, Nicolas Feuillatte, Brut, Reims, France	NV	24	96

white

	6oz.	Glass.	Bottle
Sauvignon Blanc, Craggy Range, Hawke's Bay, New Zealand	2021	14	56
Vermentino, San Felice, Tuscany, Italy	2019	15	60
Pinot Grigio, Jermann, Friuli Venezia Giulia, Italy	2020	16	64
Chardonnay, St. Michael Eppan, Alto Adige, Italy	2020	17	68
Pinot Bianco St. Michael Eppan, Alto Adige, Italy	2020	18	72

rosé

	6oz.	Glass.	Bottle
Tenuta le Colonne, Bolgheri, Toscana, Italy	2020	16	64

red

	6oz.	Glass.	Bottle
Sangiovese, Chianti Cedro, Fattoria Lavacchio, Tuscany, Italy	2018	16	64
Corvina, Valpolicella Classico Superiore, Domini Veneti, Veneto, Italy	2018	17	68
Pinot Noir, St. Michael Eppan, Alto Adige, Italy	2020	18	72
Syrah, Klinker Brick, California, USA	2017	19	76
Merlot, Cotarella Sodale, Lazio, ,Italy	2018	19	76
Cabernet Sauvignon, The Fableist, Paso Robles, California, USA	2021	20	80
Nebbiolo, Barolo, Tenute Nerano, Piemonte, Italy	2015	24	96

Vintages are subject to change

sparkling

Prosecco, Tenuta 2Castelli, Brut Conegliano-Valdobbiadene, Italy	NV	56
Spumante, Ferrari, Brut, Trentino, Italy	NV	64
Spumante Rosé, Ferrari, Brut, Trentino, Italy	NV	72
Spumante, Giulio Ferrari Riserva, Brut, Trentino, Italy	2007	245

champagne

Champagne, Nicolas Feuillatte, Brut, Reims, France	NV	96
Dom Perignon, Brut, Reims, France	2010	450
Louis Roederer, Crystal Brut, Reims, France	2009	485
Krug, Grand Cuvee 165eme edition, Reims, France	2010	485

champagne rosé

Piper-Heidsick, Cuvee, Reims, France	NV	100
Krug, Grand Cuvee 165eme edition, Reims, France	2010	585

rosé - new and old world

Tenuta le Colonne, Bolgheri, Toscana, Italy	2019	58

white - old world

Pinot Grigio, Domini Veneti, Veneto, Italy	2020	54
Vermentino, San Felice, Tuscany, Italy	2021	56
Pinot Grigio, Jermann, Friuli Venezia Giulia, Italy	2021	60
Chardonnay, Villa Margon, Tenute Lunelli, Alto Adige, Italy	2018	62
Chardonnay, St. Michael Eppan, Alto Adige, Italy	2020	64
Pinot Bianco St. Michael Eppan, Alto Adige, Italy	2020	64
Trebbiano/Cortese/Garganega, Gorgo, Veneto, Italy	2021	66
Sauvignon Blanc, Sanct Valentin, St. Michael Eppan, Alto Adige, Italy	2017	95

Vintages are subject to change

white wine - new world

Sauvignon Blanc, Craggy Range, Marlborough, New Zealand	2021	56
Riesling, Eroica, Columbia Valley, WA	2020	66
Chardonnay, Jordan, Russian River, CA	2019	82
Chardonnay, JReserve, Ettore Organic Winery, Mendocino, California	2018	86
Sauvignon Blanc, Groth, Napa Valley, CA	2021	92
Chardonnay, Stag's Leap, Napa Valley, CA	2020	96
Sauvignon Blanc, Moraga, Bel Air, California	2017	145

red wine - old world

Chianti Classico, Cedro, Fattoria Lavacchio, Tuscany, Italy	2018	64
Valpolicella Ripasso Classico Superiore, Domini Veneti, Veneto, Italy	2018	68
Pinot Noir, St. Michael Eppan, Alto Adige, Italy	2020	72
Sangiovese, Chianti Classico Riserva, Il Grigio, Toscana, Italy	2017	74
Syrah, Klinker Brick, California, USA	2017	76
Merlot, Cotarella Sodale, Lazio, Italy	2018	76
Sangiovese, Rosso di Montalcino, San Polo, Toscana, Italy	2019	85
Barbaresco, Produttori del Barbaresco, Piemonte, Italy	2017	98
Cabernet Sauvignon, Vigorello, San Felice, Toscana, Italy	2018	120
Merlot, Bell'aja Bolgheri Superiore, Toscana Italy	2018	120
Sangiovese, Brunello di Montalcino, Citille di Sopra, Tuscany, Italy	2012	135
Corvina, Amarone della Valpolicella, Domini Veneti, Veneto, Italy	2016	135

Vintages are subject to change

ADP10's italian finds

Nebbiolo, Barolo, Tenute Nerano, Piemonte, Italy	2015	96
Merlot, Super Tuscan, Atos Corte Medicea, Tuscany, Italy	2014	125
Malbec/Cabernet, Legatum, Central Coast, California	2016	135
Petite Sirah, Legatum, Central Coast, California	2018	135
Cabernet/Merlot, Super Tuscan Tenuta San Guido, Guidalberto, Toscana, Italy	2020	145
Corvina, Amarone, Marchese Fumarelli, Veneto, Italy	2017	155
Sangiovese, Brunello di Montalcino, Tenuta Silvio Nardi, Toscana, Italy	2016	165
Cabernet Sauvignon/Merlot/Petit Verdot, Moraga, Bel Air, California	2015	212
Cabernet/Merlot, Super Tuscan, Tignanello, Antinori, Toscana, Italy	2019	225
Cabernet/Merlot, Super Tuscan, Tenuta Ornellaia Toscana, Italy	2010	420
Barbaresco, Gaja, Piemonte, Italy	2013	620

red wine - new world

Pinot Noir, Ponzi Tavola, Willamate Valley, OR	2017	75
Malbec/Cabernet Sauvignon, Harmonicus, Central Coast, CA	2020	125
Syrah, Dumol, Russian River, CA	2019	135
Cabernet Sauvignon, Austin Hope, Paso Robles, CA	2020	145
Cabernet Sauvignon, Caymus, Napa Valley, CA	2018	145
Cabernet Sauvignon, Aleksander Reserve, Paso Robles, CA	2012	175
Merlot, Nickel & Nickel, Napa Valley, CA	2015	180

magnums 1500ml

Cabernet Sauvignon, Tenuta Bolgheri, Sassicaia, Toscana, Italy	2014	1200
Nebbiolo, Barbaresco, Produttori del Barbaresco, Piemonte, Italy	2014	375
Cabernet/Merlot, Vigorello, San Felice, Toscana, Italy	2015	230

dessert wines

Torrontes, SDomingo Molina Hermanos, Salta, Argentina (500 ml)	2021	48
Moscato d'Asti, Saracco, Piedmont, Italy (375 ml)	2021	56
Sauternes, Chateaux Grand Jauga, Bordeaux, France (375 ml)	2018	64
Passito, Lantieri, Malvasia delle Lipari, Isola di Vulcano, Sicilia, Italy	2012	78

Vintages are subject to change

NIO

COCKTAILS

ready to drink cocktails $14,50

Boulevadier
Bulleit Bourbon, Campari, sweet Vermouth

Cosmopolitan
Ketel one, Cointreau, Cranberry and lime

Daiquiri
Pampero Rum Blanco and Lime

Garden of Russia
Fresh and fragrant take on the vodka Sour with an Elderflower Twist

Gin Sour
Dry Tanqueray Gin, Sugar, Bitter Lemon

Manhattan
Bulleit Bourbon, Cocchi Vermouth.

Milano Torino
Cocchi Vermouth, Campari

Negroni
Cocchi Vermouth, Dry Tanqueray Gin, Campari

Old Fashioned
Bulleit Bourbon, Angostura and Orange Bitters

Tommy's Margarita
Jose Cuervo, Lime, Cointreau,

Whiskey Sour
Bulleit Bourbon, Lemon,

Espresso Martini Cocktail
Ketel One Vodka (made in Netherlands) | Fair Cafe Liqueur

nº10
LOS ANGELES

shop

T-SHIRT
30

HAT
30

HOODIE
70

JACKET
200

MUG
15

STICKERS
5

SPORTS BOTTLE
10

OLIVE OIL
25

desserts

Gelato (v) (gf) - vanilla, chocolate or stawberry **12**

Three Chocolates **12**
dark, milk and white chocolates creams

Bomboloni **12**
soft fluffy fried dough filled with pastry cream, nutella dip

MIxed Berries (pb) **12**

Dolce del Giorno - dessert of the day **14**

Profiteroles Au Chocolate **14**
cream puffs filled with vanilla cream, chocolate coulis

Creme brulee **14**
custard cream, caramelized sugar, berries

Affogato al Caffe (v) (gf) **14**
vanilla ice cream and Lavazza Espresso

Tiramisu **14**
traditional recipe and Lavazza Espresso

16

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

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