

TEN RESTAURANT  
**FERRARA**  
P.zza del Municipio, 20

STARTERS	<b>Warm ricotta</b> (1,3,7)	14,00
	with zucchini cream, crispy Grana Padano and confit tomatoes	
	<b>Baccalà mantecato*</b> (1,4,7)	16,00
	whipped cod with fried polenta and chickpea sauce	
	<b>Bluefin tuna tartare*</b> (1,4)	19,00
	with tomatoes and avocado	
	<b>Fassona beef tartare</b> (1,3,7,10,12)	19,00
	Piedmontese fassona, Grana Padano shavings, sweet and sour onion, confit tomatoes and honey mustard sauce	

CHARCUTERIE AND CHEESEBOARDS	<b>Selection of cured meats</b>	24,00
	<i>(culatello, mortadella, Coppa di Parma, pancetta arrotolata, 24-month aged prosciutto di Parma)</i> served with our <i>giardiniera</i> (Italian pickled vegetables) (9,12) <b>for two people</b>	
	<b>Selection of cheese</b>	14,00
	<i>(latteria, montasio dop, morlacco dop, taleggio dop, gorgonzola dop)</i> with quince and honey mustard (7,9,10)	

PINSAs	<b>Crunch*</b> (1,6,7,8)	16,00
	burrata, mortadella and pistachio crumbles	
	<b>Leggera*</b> (1,6,7)	16,00
	straciatella, confit tomatoes and basil	
	<b>Capriccio*</b> (1,6,7)	16,00
	stracchino and San Daniele dop prosciutto	
	<b>Cantabrica*</b> (1,4,6,7)	19,00
	burrata, confit tomatoes, Cantabrian Sea anchovies, capers and basil	

*The "Pinsa" is an Italian specialty dough consisting of a flour mix - wheat, rice, and soy - finely processed to obtain a mixture with high water, low gluten, and low-fat content. The dough for our pinsa romana requires lengthy processing. It is hand-worked after 24 hours of leavening. The process makes it highly digestible, crunchy on the outside and soft on the inside.*

<b>PASTA</b>	<b>Potato Gnocchi*</b>	18,00
	“alla pescatora” with prawns, mussels, squid, cuttlefish and a touch of chilli pepper (1,2,4,12,14)	
	<b>Paccheri</b>	13,00
	with tomato, basil and burrata cream (1,7)	
	<b>Pumpkin Cappellacci*</b>	16,00
with beef ragout (1,3,7,8,9)		
<b>Spaghetti alla carbonara TEN*</b>	18,00	
savoury zabaione, pecorino romano and crispy guanciale (1,3,7,10,11)		
<b>Saffron rice “al salto”*</b>	15,00	
sautéed rice with zucchini cream and confit tomatoes (1,3,7,9,12)		

<b>MAINS</b>	<b>Roasted sea bass fillet*</b> (4)	24,00
	served with zucchini, confit tomatoes, Taggiasca olives, white butter sauce and basil oil	
	<b>Grilled octopus*</b> (4,7)	25,00
	with saffron potato cream and olive-charcoal	
	<b>Fritto*</b> (1,2,4,12)	24,00
	fried squid and prawns and salad with balsamic vinegar	
	<b>Breaded pork Cutlet*</b> (1,3,6,11)	20,00
	with sourdough bread and Turin breadstick, served with arugula, datterini tomatoes, lemon zest and tartar sauce	

THE STEAKHOUSE	<b>Beef Fillet</b>	29,00
	200g with baked potatoes	
	<b>Flat Iron Steak</b> (10)	25,00
	Piedmontese Fassona (Macelleria Oberto) 250g, with baked potatoes and honey mustard	
	<b>Beef tagliata</b> (3,7,12)	25,00
Piedmontese Fassona (Macelleria Oberto) 250g, with wild rocket, datterini tomatoes, Grana Padano shavings and balsamic vinegar cream		
<b>Ribeye Steak</b> ( (3,7,12)	55,00	
Piedmontese Fassona (Macelleria Oberto) 600g, with baked potatoes		
<b>Cheeseburger</b> * (1,6,7,11)	19,00	
(200g scottona patty, wavy lettuce, tomatoes, pickles, cheddar cheese, ketchup) with french fries		

<b>SALADS</b>	<b>Caesar salad*</b> (1,3,4,6,7,9,11)	16,00
	wavy lettuce, cherry tomatoes, chicken breast, Caesar sauce, crispy bacon, Grana Padano shavings, croutons	
	<b>California*</b> (2,7,11)	16,00
	mixed green lettuce, cherry tomatoes, black and white sesame seeds, avocado, prawns	
	<b>Nizzarda*</b> (3,4)	16,00
	mixed green salad, tuna fillet in olive oil, hard-boiled eggs, green beans, potatoes, Taggiasca olives and cherry tomatoes	

<b>SIDE DISHES</b>	<b>Tomato salad</b> (1,12)	6,00
	with Taggiasca olives, croutons and balsamic sauce	
	<b>Mixed salad</b>	6,00
	mixed green salad, carrots and cherry tomatoes	
	<b>Steamed green beans*</b>	6,00
	with basil oil	
	<b>Potato Crock*</b> (1,3,10)	6,00
	with paprika mayonnaise	
	<b>French fries*</b> (1)	5,00

<b>DESSERTS</b>	<b>Tiramisù</b> (1,3,7)	7,00
	<b>Apple pie*</b> with ice cream (1,3,5,6,7,8,11)	7,00
	<b>Caprese cake*</b> chocolate and almonds (1,3,5,6,7,8,11,12)	7,00
	<b>Cheesecake*</b> with berries (1,3,5,6,7,8,11)	7,00
	<b>Coffee Affogato*</b> vanilla ice cream served with coffee and hazelnut crumbles (1,3,5,6,7,8,11)	7,00
	<b>Prosecco-marinated peaches*</b> with ice cream (1,3,5,6,7,8,11)	7,00



## ALLERGENS

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1 - GLUTEN



2 - SHELLFISH



3 - EGG



4 - FISH



5 - PEANUT



6 - SOY



7 - DAIRY



8 - NUT



9 - CELERY



10 - MUSTARD



11 - SESAME



12 - SULPHUR  
DIOXIDE & SULPHITES



13 - LUPIN



14 - MOLLUSCS

*All details on substances that may cause allergies and any other information you may need will be provided by our store manager upon request. Dishes marked with (\*) are prepared with either frozen or deep-frozen ingredients. Fish intended for raw consumption undergoes a temperature abatement process, in compliance with EC Regulation 853/2004. We do not guarantee the absence of cross-contamination.*

cover charge 2,00

<b>LA PIZZERIA</b>	<b>Regina Margherita</b> (1,7)	9,00
	Tomato pulp, mozzarella, buffalo mozzarella, basil.	
	<b>Margherita</b> (1,7)	8,00
	Tomato pulp, mozzarella, and basil.	
	<b>Marinara</b> (1)	7,00
	Tomato pulp, garlic, oregano, and basil.	
	<b>Napoli</b> (1,4,7)	8,00
	Tomato pulp, mozzarella, anchovies, capers, and basil.	
<b>La Burrata</b> (1,7)	11,50	
Tomato pulp, cherry tomatoes, burrata, buffalo mozzarella, fresh chili pepper, and basil.		
<b>Quattro formaggi</b> (1,3,7)	8,50	
Mozzarella, stracchino, sweet gorgonzola, Grana Padano shavings, and basil.		
<b>Diavola</b> (1,7)	9,00	
Tomato pulp, mozzarella, spicy salami, and basil.		
<b>Parigina</b> (1,4,7)	9,00	
Tomato pulp, mozzarella, prosciutto crudo, and basil.		

impasto verace TEN  
(alto e soffice) +1,00