

TEN RESTAURANT
PADOVA
Via Bronzetti, 34

Menu and wine pairing

STARTERS	Raw seafood platter* (3,7)	38,00
	“Italian sashimi” selection of four fishes with garnish	
	<i>Metodo Classico</i>	+ 4,00
	<i>Arnaldo Caprai Brut</i>	
	Baccalà mantecato* (1,4,7)	16,00
	whipped cod with fried polenta and grass pea sauce	
	Bluefin tuna tartare*	19,00
	(1,4,7,8)	
	tomato gazpacho, burrata and roasted hazelnuts	
	<i>Bianco Veneto IGT</i>	+ 4,00
	<i>“Ode Bianco” Vignalta</i>	
	Prosciutto (9,12)	18,00
	San Daniele dop prosciutti, burrata and confit tomatoes	
	Warm Ricotta* (3,7)	14,00
	with zucchini cream, crispy Grana Padano and confit tomatoes	

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

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.

PASTA	Carbonara di tonno*	18,00
	(1,3,7,10,11)	
	with tuna, savoury zabaglione and lime	
	<i>Arneis "Blangè" Ceretto</i>	+ 5,00
	Potato gnocchi	18,00
	"alla pescatora"* (1,2,4,12,14)	
with prawns, mussels, squid, cuttlefish and a touch of chili pepper		
Pacchero* (1,3,7,8)	13,00	
tomato, basil and burrata cream		
<i>Morellino di Scansano "Lohsa"</i>	+ 4,00	
<i>Terre del Poliziano</i>		
Risotto (3,7)	16,00	
"mantecato" with lemon and rosemary cream (two-person minimum)		
Bigoli* (1,3,7)	18,00	
with Bolognese Sauce		

MAINS	Fritto* (3,7)	24,00
	fried squid and prawns and salad with balsamic vinegar	
	<i>Sauvignon "Sanct-Valentin"</i>	+5,00
	<i>Sant Michael Eppan</i>	
	Roasted octopus* (1,3,6,11)	22,00
	with saffron potato cream and olive-charcoal	
	Roasted sea bass fillet*	24,00
	served with zucchini, confit tomatoes, white butter sauce and basil oil (4,7)	
	<i>Grechetto "Grecante"</i>	+ 4,00
	<i>Arnaldo Caprai Brut</i>	
	Gamberi in saor	16,00
	(1,2,3,5,6,7,8,9,10,11,12,13)	
	sweet and sour mazzancolle (prawns), served with toasted homemade bread, white onion, raisins and pine nuts	
	Pork Cutlet* (3,10)	20,00
	breaded with sourdough bread, Turin breadsticks, served with cherry tomato, rocket, lemon zest and tartar sauce	
	<i>Aglianico "Taurasi" Feudi di San Gregorio</i>	+ 5,00

SALADS

Caesar salad* (1,3,4,6,7,9,11) 16,00
wavy lettuce, cherry tomatoes,
chicken breast, Caesar sauce,
crispy bacon, Grana Padano
shavings and croutons

California* (2,7,11) 16,00
mixed green lettuce, cherry
tomatoes, black and white
sesame seeds, avocado cream
and prawns

Nizzarda* (3,4) 16,00
mixed green salad, tuna fillet
in olive oil, hard-boiled eggs,
green beans, potatoes, Taggiasca
olives and cherry tomatoes

KIDS MENU

Penne (1,7) with tomato sauce	7,00
Penne* (1,7) with butter and Grana Padano	7,00
Chicken nuggets* (1,3) with Potato Dippers	12,00
Cod nuggets* (1,3,4) with Potato Dippers	12,00
Potato dippers* (1)	6,00

DESSERTS	Tiramisù (1,3,5,6,7,8,11)	8,00
	Caprese cake* chocolate and almonds (1,3,5,6,7,8,11,12)	8,00
	Cheesecake* with strawberries (1,3,5,6,7,8,11)	8,00
	<i>Recioto della Valpolicella</i> <i>"Fiorato" Tommasi</i>	+ 5,00
	Prosecco-marinated peaches* with ice cream (1,3,5,6,7,8,11)	8,00

ALLERGENS



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 2,50

LA PIZZERIA	Regina Margherita (1,7)	10,00
	Tomato pulp, mozzarella, buffalo mozzarella, basil	
	Margherita (1,7)	8,00
	Tomato pulp, mozzarella, and basil.	
	Marinara (1)	7,50
	Tomato pulp, garlic, oregano, and basil.	
	Napoli (1,4,7)	9,50
Tomato pulp, mozzarella, anchovies, capers, and basil.		
La Burrata (1,7)	12,00	
Tomato pulp, cherry tomatoes, burrata cheese, buffalo mozzarella, fresh chili pepper, and basil.		
Quattro formaggi (1,3,7)	9,50	
Mozzarella, stracchino, sweet gorgonzola, Grana Padano shavings, and basil.		
Diavola (1,7)	9,00	
Tomato pulp, mozzarella, spicy salami, and basil.		

Verace dough TEN
(Incipient and fluffy) +1,00