

TEN RESTAURANT  
VENEZIA

Sestiere S.Marco 3989

|          |  |       |
|----------|--|-------|
| STARTERS | <b>Gamberi in saor*</b> (1,2,3,5,6,7,8,9,10,11,12,13)  | 16,00 |
|          | sweet and sour mazzancolle (prawns), served with toasted homemade bread, white onion, langoustines raisins and pine nuts                 |       |
|          | <b>Baccalà mantecato*</b> (1,4,7)  | 16,00 |
|          | whipped cod with fried polenta   |       |
|          | <b>Salmon tartare*</b> (1,4,7)   | 19,00 |
|          | with sour cream, fennel, radishes and dill   |       |
|          | <b>Fassona beef tartare</b> (1,3,7,10,12)  | 19,00 |
|          | Piedmontese Fassona beef, shavings of Grana Padano cheese, sweet and sour onions, confit tomatoes and honey mustard sauce                |       |
|          | <b>TEN Platter</b> (1,3,12)  | 24,00 |
|          | <i>(soppressa vicentina dop, pancetta steccata, mortadella, bresaola, prosciutto crudo San Daniele dop, grana padano) for two people</i> |       |

|       |  |       |
|-------|--|-------|
| PINSA | <b>Crunch*</b> (1,6,7,8)   | 16,00 |
|       | burrata, mortadella<br>and pistachio crumbles                              |       |
|       | <b>Leggera*</b> (1,6,7)  | 16,00 |
|       | stracciatella, confit<br>tomatoes and basil                                |       |
|       | <b>Capriccio*</b> (1,6,7)  | 16,00 |
|       | stracchino cheese,<br>crudo S. Daniele ham                                 |       |
|       | <b>Carbonara*</b> (1,3,6,7)  | 19,00 |
|       | mozzarella, pecorino,<br>guanciale, salted zabaione<br>and black truffle   |       |
|       | <b>Cantabrica*</b> (1,4,6,7)   | 19,00 |
|       | burrata, confit tomatoes,<br>Cantabrian Sea anchovies,<br>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.*

|       |   |       |
|-------|---|-------|
| SOUPS | <b>Creamy pumpkin soup*</b> (1,7,8)   | 15,00 |
|       | with natural gorgonzola dop<br>fondue and toasted hazelnuts   |       |
|       | <b>Homemade soup*</b> (1,9)   | 14,00 |
|       | with barley and pearled spelt,<br>beans, lentils, chickpeas and<br>baby spinach                                     |       |
| PASTA | <b>Paccheri</b> (1,3,7)   | 13,00 |
|       | with tomato sauce, basil<br>and burrata cream   |       |
|       | <b>Lasagne*</b> (1,3,7)   | 14,00 |
|       | with traditional ragout   |       |
|       | <b>Linguine</b> (1,14)  | 18,00 |
|       | with clams and bottarga<br>(mullet roe)   |       |
|       | <b>Risotto "alla buranella"</b>   | 18,00 |
|       | Carnaroli rice, mussels, clams,<br>squid, prawns (1,2,3,4,7,8)<br><i>(price for one person, two-person minimum)</i> |       |
|       | <b>Spaghetti alla carbonara TEN*</b>  | 19,00 |
|       | savory zabaglione, pecorino<br>romano, crispy guanciale<br>and black truffle (1,2,4,7,14)                           |       |

MAINS

- Breaded pork cutlet\*** (1,3,6,11) 20,00  
with sourdough bread and  
Turin-style breadstick, served  
with arugula, datterini tomatoes,  
lemon zest and tartar sauce
- Roasted sea bass fillet\*** (4,7) 24,00  
with pumpkin cream,  
porcini mushrooms and  
white butter sauce
- Monkfish confit\*** (4,7) 25,00  
with small vegetables in oil,  
rosemary-flavored chickpea  
cream, sun-dried tomatoes  
and capers
- Grilled octopus\*** (2,4,7,14) 25,00  
saffron-infused potato cream  
with olive charcoal

THE STEAKHOUSE

|  |       |
|--|-------|
| <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>Blue cheese hamburger*</b> (1,7)  | 19,00 |
| Piedmontese Fassona hamburger with tender lettuce, caramelized onions and gorgonzola   |       |
| <b>Cheeseburger*</b> (1,6,7,11)  | 19,00 |
| (Piedmontese Fassona, wavy lettuce, tomatoes, pickles, cheddar cheese, ketchup) with french fries                                    |       |
| <b>Truffle-tartare burger*</b> (1,3,6,7,8,11,12)   | 22,00 |
| Piedmontese fassona beef tartare, mushroom cream, Piedmontese hazelnuts and egg yolk) with fries                                     |       |
| <b>Flat Iron Steak</b> (10)  | 25,00 |
| Piedmontese Fassona (Macelleria Oberto) 250g, with baked potatoes and honey mustard  |       |

**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, croutons

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

**SIDE DISHES** **Mixed salad** 8,00  
mixed green salad, carrots,  
cherry tomatoes, fennel  
and radishes

**Buttered spinach\*** (7) 6,00

**Roasted potatoes** 6,00

**Potato Crock\*** (1,3,10) 6,00  
with paprika mayonnaise

**French fries\*** (1) 5,50

KIDS MENU (UNDER 12 YEARS OLD)

|  |       |
|--|-------|
| <b>Penne</b> (1,7)<br>with tomato sauce              | 8,00  |
| <b>Penne*</b> (1,7)<br>with butter and Grana Padano  | 7,00  |
| <b>Chicken nuggets*</b> (1,3)<br>with potato dippers | 12,00 |
| <b>Cod nuggets*</b> (1,3,4)<br>with potato dippers   | 12,00 |



## PIZZAS

|   |       |
|---|-------|
| <b>Regina Margherita</b> (1,7)  | 12,00 |
| tomato pulp, buffalo mozzarella and basil   |       |
| <b>Prosciutto e funghi</b> (1,7,12)   | 12,50 |
| tomato pulp, mozzarella, sautéed champignon mushrooms and cooked ham                |       |
| <b>Vegetariana</b> (1,3,4,7)  | 13,00 |
| tomato pulp, mozzarella, grilled vegetables, arugula and Grana Padano shavings      |       |
| <b>La burrata</b> (1,7)   | 13,50 |
| tomato pulp, burrata, buffalo mozzarella, datterini tomatoes, fresh chili and basil |       |
| <b>Capricciosa</b> (1,4,7)  | 13,00 |
| mozzarella, sautéed champignon mushrooms, cooked ham, artichokes and basil          |       |
| <b>Quattro formaggi</b> (1,3,7)   | 13,00 |
| mozzarella, brie, sweet gorgonzola, Grana Padano shavings                           |       |
| <b>Calzone</b> (1,7)  | 13,00 |
| tomato pulp, mozzarella, cooked ham, sautéed champignon mushrooms                   |       |
| <b>Parigina</b> (1,7)   | 13,00 |
| tomato pulp, mozzarella and prosciutto crudo San Daniele dop                        |       |
| <b>Diavola</b> (1,7)  | 12,50 |
| tomato pulp, mozzarella, pepperoni  |       |
| <b>Porcini and truffle</b> (1,7)  | 18,00 |
| mozzarella, porcini mushrooms and black truffle                                     |       |
| <b>Parmigiana</b> (1,3,7)   | 13,00 |
| tomato pulp, buffalo mozzarella, fried aubergines, Grana Padano and basil           |       |
| <b>Baby viennese*</b> (1,4,7)   | 12,50 |
| tomato pulp, mozzarella, wurstel and rustic potatoes                                |       |

## 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

TEN RESTAURANT

VENEZIA

Sestiere S.Marco 3989

|          |   |      |
|----------|---|------|
| DESSERTS | <b>Tiramisù</b><br>(1,3,7)  | 7,00 |
|          | <b>Apple pie*</b><br>with ice cream<br>(1,3,5,6,7,8,11)   | 7,00 |
|          | <b>Montebianco*</b><br>meringue, chestnut purée,<br>cream, chestnut bavarian cream<br>(1,3,5,6,7,8,11,12)             | 9,00 |
|          | <b>Torta caprese*</b><br>chocolate and almonds<br>(1,3,5,6,7,8,11,12)   | 7,00 |
|          | <b>Cheesecake*</b><br>with berries<br>(1,3,5,6,7,8,11)  | 7,00 |
|          | <b>Coffee affogato*</b><br>vanilla ice cream drowned<br>in coffee served with<br>hazelnut crumble<br>(1,3,5,6,7,8,11) | 7,00 |