

TEN RESTAURANT
FERRARA

P.zza del Municipio, 20

STARTERS

- Robiola cheese tart*** (1,3,7,9) 15,00
with porcini mushrooms, black truffle and topinambur sauce
- Creamed cod*** (1,4,7) 19,00
with fried polenta
- Salmon tartare*** (1,4,7) 19,00
with sour cream, fennel, radishes and dill
- Fassona beef tartare** (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

CHARCUTERIE
AND CHEESEBOARDS

- Selection of cured meats** (9,7,12) 24,00
(culatello, mortadella, coppa di Parma, pancetta arrotolata, prosciutto crudo di Parma dop 24-month aged) with our pickled vegetables – **for two people**
- Selection of cheese** (7,9,10) 14,00
(latteria, montasio dop, asiago dop, Taleggio dop, gorgonzola dop) with quince and honey mustard

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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	
	Carbonara* (1,3,6,7,10)	19,00
	mozzarella, pecorino, guanciale, salted zabaione and black truffle	

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.

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SOUPS	Creamy pumpkin soup* (1,7,8)	15,00
	with natural gorgonzola dop fondue and toasted hazelnuts	
	Homemade soup* (1,9)	14,00
	with barley and pearly spelt, beans, lentils, chickpeas and baby spinach	
PASTA	Potato gnocchi*	18,00
	with rockfish ragu and a touch of chilli pepper (1,2,4,12,14)	
	Paccheri	13,00
	with tomato sauce, basil and burrata cream (1,3,7)	
	Pumpkin Cappellacci*	14,00
	with beef ragout (1,3,7,8,9)	
	Spaghetti carbonara TEN*	19,00
	savory zabaglione, pecorino romano, crispy guanciale and black truffle (1,3,7,10,11)	
	Tagliatelle*	19,00
	with San Daniele dop ham ragout and black truffle (1,3,7)	

MAINS

- Monkfish confit*** (4,11,14) 25,00
With small vegetables in oil,
rosemary-flavored chickpea cream,
sun-dried tomatoes and capers
- Roasted lamb shoulder*** (3,7) 23,00
with roasted potatoes and
topinambur cream
- Suckling pig belly*** (3,6,7) 25,00
slow-cooked with turnip tops
and melted Grana Padano cheese
- 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

THE STEAKHOUSE

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

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, 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	Mediterranean salad (1,12)	6,00
	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)	5,00

DESSERTS	Tiramisù (1,3,7)	7,00
	Apple pie* with ice cream (1,3,5,6,7,8,11)	7,00
	Montebianco* meringue, chestnut purée, cream, chestnut bavarian cream (1,3,5,6,7,8,11,12)	9,00
	Tender chocolate cake* (1,3,7)	7,00
	Cheesecake* with berries (1,3,5,6,7,8,11)	7,00
	Coffee affogato* vanilla ice cream drowned in coffee served with hazelnut crumble (1,3,5,6,7,8,11)	7,00

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 2,00

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PIZZAS

Bufala (1,7)	10,00
tomato pulp, mozzarella, buffalo mozzarella and 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, burrata, buffalo mozzarella, datterini tomatoes, fresh chili and basil	
Quattro formaggi (1,7)	9,50
mozzarella, stracchino, sweet gorgonzola, Grana Padano shavings and basil	
Diavola (1,7)	9,00
tomato pulp, mozzarella, pepperoni	
Prosciutto e funghi (1,7,12)	9,00
tomato pulp, mozzarella, cooked ham and sautéed champignon mushrooms	
Parigina (1,7)	9,00
tomato pulp, mozzarella and prosciutto crudo	
Capricciosa (1,7,12)	9,50
tomato pulp, mozzarella, cooked ham, sautéed champignon mushrooms and artichokes	

authentic dough TEN +1,00
(high and soft)