

# *As you wish*

An Event Planning Company

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**Trattoria No. 10**  
10 North Dearborn Street  
312.984.1718

Trattoria No. 10 is celebrating 20 amazing years of business! When was the last time you had lunch or dinner at this downtown gem? We thought as much! It is time to go back for another taste.

Descend down a winding staircase into an always bustling bar area and a beautiful dining room that reminds us of an Italian villa with arched doorways, murals and fresh flowers. Everyone in our dining group commented on the delicate pin-spot lighting at each and every table in the restaurant that allows you to read the menu without squinting or pulling out your reading glasses.

Ravioli is the specialty of the house, so we began our dinner with an appetizer portion of the roasted butternut and acorn squash ravioli with a sweet walnut butter sauce and another ravioli filled with Caciotta di Bufala Cheese accented by asparagus tips and a luscious sun-dried tomato sauce. Delicious little pillows!

The Caprese salad is a must with tomatoes bursting with flavor and the soft fresh flown-in-direct-from-Italy mozzarella that melts in your mouth. We enjoyed the seared sea scallops, perfectly prepared with a crisp, slightly salty sear and tender mild flavor. The Chef uses only sustainable fish and all fish flown in daily.

The beef selection is Waygu which is of similar quality to Kobe beef but not raised in Japan and therefore not as pricey. But, in our opinion, equally as good! And, since we tried two entrees with Waygu beef, we feel confident in saying that. The pan seared Waygu steak was presented medium rare, sliced and fanned on the plate accompanied by roasted corn, pancetta and garlic steak butter. We also could not resist a plate of creamy risotto with red wine braised Waygu beef cheeks and shaved Parmigiano-Reggiano.

Their pasta entrées are equally impressive. Farfalle pasta with confit of duck was rich and delicious with the addition of asparagus, wild mushrooms, pearl onions and the crunch of pine nuts. Our third ravioli choice (yes... another ravioli selection but only because it is the restaurant specialty!) was stuffed with house-made spicy sausage and topped with an arrabiata sauce. We believe that you eat with your eyes first and the presentations for each course were artful and creative.

Save us from the gluttony! But the dessert sampler plate was irresistible - hazelnut torte, tiramisu, orange-chocolate panna cotta (as light as air), warm apple croustade with vanilla gelato and fresh profiteroles filled with vanilla ice cream and drizzled with chocolate sauce. We loved the chocolate truffle cake with the surprise drizzle of pomegranate sauce instead of the usual raspberry. This collection serves 4 - 6 people and is perfect for sharing. Put it in the middle of the table and see what is left when you put your fork down!



**During the month of March 2008, bring this flyer to Trattoria No. 10 and your table will receive a complimentary dessert with purchase of entrée.**



For those of you looking for a quick bite before heading home, the bar buffet is served from 5:00 - 7:30 p.m., Monday through Friday and offers antipasti, shrimp cocktail, salads, pasta and more. For \$12.00 and a \$6.00 drink minimum, this is one of the best food deals in the city! Pre-theatre dining specials are also available.

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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*from the small details... to the big picture*

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## Hours

Monday - Friday (lunch): 11:30 a.m. - 2:00 p.m.  
Monday - Thursday (dinner): 5:30 p.m. - 9:00 p.m.  
Friday - Saturday (dinner): 5:30 p.m. - 10:00 p.m.

## Contact

Call for reservations  
312.984.1718

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