

Storico

DINNER

SMALL PLATES

Crispy Sunchokes | 12
bagna cauda

Delicata Squash & Burrata | 15
pomegranate, mint, balsamic, grilled bread
ADD prosciutto di parma | 5

Crispy Zucchini | 14
lime, Parmesan

Butternut Squash Soup | 16
maple gastrique, feta crouton

Steak Tartare | 20
hared boiled eggs, apples, Parmigiano Reggiano

SALADS

Kale & Broccoli | 18
lacinato kale, roasted broccoli & tomatoes, radish,
rustic croutons, caraway-buttermilk vinaigrette,
asiago

Arugula | 17
Granny Smith apples, moody blue cheese,
pickled red onions, candied nuts, apple cider
vinaigrette

PASTA

Campanelle | 24
beef, veal & pork bolognese, Parmesan

Bucatini | 25
lamb ragu, olives, Pecorino Romano

Rigatoni | 22
smoked eggplant ragu, fresh ricotta,
calabrian chili, basil

Spaghetti | 26
sweet crab, chili, chorizo, clam broth, basil, mint

Risotto | 22
cacio e pepe, ricotta, black truffle vinaigrette

ENTRÉES

Crispy Chicken | 26
half roasted chicken, butterball potatoes, salsa
verde

Tri Tip Steak | 27
polenta, broccoli pesto, Parmesan fonduta

Braised Halibut | 36
cranberry bean ragu, saffron, clams

Grilled Branzino | 25
taggiasca olive salsa, cauliflower & radish salad

SIDES

Butterball Potatoes | 8

French Fries | 7

Roasted Brussels Sprouts | 9

Polenta | 7



OUR KID'S MENU IS ALWAYS AVAILABLE! PLEASE ASK YOUR SERVER FOR A COPY.

*Consuming raw or undercooked meat, eggs, seafood, or dairy products may increase your risk of foodborne illness.

01.02.18