

# Storico

## LUNCH

### SMALL PLATES

Crispy Sunchokes | 12 (gf)  
bagna cauda

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

Ribolita Soup | 16  
Tuscan inspired bean & vegetable stew, robiola  
crouton

Braised Octopus | 19  
fennel, calabrian chili, crispy potatoes

Crispy Zucchini | 14  
parmesan, lime

### SALADS

Cauliflower and Kale Salad | 19 (v)  
pine nuts, ricotta salata, dried cranberries, red  
pepper vinaigrette

Arugula Salad | 17 (v)(gf)  
granny smith apples, moody blue cheese, pickled  
red onions, candied hazelnuts,  
apple cider vinaigrette

ADD chicken | 7 steak | 5 tuna | 5 avocado | 5

### SANDWICHES\*

\*served with salad or sweet potato fries

Chicken Apple Sausage | 18  
chicken and pork sausage, brussel sprout and celery  
root slaw, whole grain mustard

Storico Burger | 19  
provolone, bacon, special sauce, brioche

Tuna Panino | 17  
marinated tuna, salsa tartara,  
hard boiled egg, ciabatta

Chicken alla Romana Sandwich | 17  
braised chicken, bell peppers, tomatoes, hearty roll

Genoa Salami Panino | 17  
buffalo mozzarella, lettuce, tomato, onion, herbed  
focaccia

### SNACKS

Warm Olives | 4 (v)(gf)

Sweet Potato Fries | 9 (v)(gf)

Hen of the Woods Mushrooms | 14 (v)(gf)

### PASTA

Rigatoni | 22 (v)  
smoked eggplant ragu, fresh ricotta,  
Calabrian chili, basil

Campanelle | 24  
beef, veal & pork bolognese, Parmesan

Spaghetti | 24 (v)  
walnut, almond & pinenut pesto, parsley,  
Parmiggiano Reggiano

Risotto | 22 (gf)  
braised chestnuts, confit leeks, pumpkin, Fontina

### ENTRÉES

Grilled Branzino | 25 (gf)  
castelvetrano olive salsa, cauliflower & radish salad

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

### SIDES

Roasted Brussel Sprouts | 9 (v)(gf)

Polenta | 7 (v)(gf)

Olive Oil Butterball Potatoes | 7 (v)(gf)

Sautéed Spinach | 7 (v)(gf)