

Storico

TO BEGIN

Young Beets & Strawberry * gf | 15
orange vinaigrette, pepita seeds, goat cheese

Chicken Liver Mousse | 15
seasonal preserves, sourdough

Meatballs | 17
red sauce, parmesan

Beef Carpaccio | 19
shaved beef tenderloin, calabrian aioli, capers, shaved pecorino

Eggplant Caponata (pine nuts) v | 15
torta frita

SOUP

Soup Of The Day ♦ | 9

SALAD

Caesar Salad ♦ | 15
gem lettuce, rosemary focaccia, garlic dressing, marinated anchovies

Antipasti gf | 18
burrata, green goddess dressing, kiwi berry, shaved sugar snap

ENTRÉES

Hanger Steak | 30
chimichurri, crispy potato, herb butter

Chicken Milanese | 27
mixed salad, shaved parmesan, lemon

Roasted Salmon | 28
shaved zucchini & piquillo pepper salad, spiced almonds, dill oil, buttermilk vinaigrette

Charred Octopus | 27
shaved celery salad, kiwi berries, picholine olives, pickled pearl onions, lemon vinaigrette

Shakshuka | 19
2 eggs, spicy tomato sauce, feta, sourdough toast

PASTA

Homemade Campanelle | 23
charred corn & piquillo pepper pesto, parmesan

Homemade Squid ink Bucatini | 24
shrimp, calamari, white wine, lemon, garlic, chili flakes

Mushroom Lasagna v | 26
broccoli rabe

Lamb Bolognese Rigatoni | 23
sage, pecorino

SANDWICHES

served with french fries or mixed green salad with lemon vinaigrette

Storico Burger ♦ | 25
cheddar, lettuce, tomato, storico sauce

Chicken Parmesan | 25
ciabatta, tomato sauce, fresh mozzarella

Eggplant Parmesan | 24
ciabatta, tomato sauce, fresh mozzarella

SIDES

Broccoli Rabe * v, gf | 7
garlic, chili flake

Parmesan Fries gf | 7
storico sauce

DESSERT

Artisanal Homemade Ice Cream | 5/each scoop
(please ask server for flavor)

Tiramisu | 14
coffee panna cotta, mascarpone espuma, lemon olive oil lady finger

Sticky Toffee Pudding | 14
dates, caramel sauce, vanilla ice cream

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

v - vegetarian • gf - gluten free

* - vegan on request • ♦ - gluten free on request