

# Storico

## TO BEGIN

Chicken Liver Mousse | 15  
*seasonal preserves, sourdough*

Eggplant Caponata (pine nuts) v | 15  
*torta frita*

Meatballs | 17  
*red sauce, parmesan*

Caramelized Onion Tart | 18  
*smoked gouda fondue, point Reyes blue cheese*

Beef Carpaccio | 20  
*shaved beef tenderloin, calabrian aioli, capers, shaved pecorino*

Cured Tuna Tartare | 21  
*lemon aioli, pickled berries, chili oil*

## SALAD

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

Antipasti gf | 18  
*burrata, green goddess dressing, chefs' choice of seasonal produce*

Summer Panzanella | 17  
*heirloom tomatoes, rustic focaccia croutons, pickled onions, herbs, red wine vinaigrette*

\*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

## ENTRÉES

Shakshouka | 19  
*poached eggs in spiced tomato sauce*

Dry Aged Heirloom Tomato Steak | 26  
*piquillo peppers, mascarpone cream, pincho olive emulsion*

Chicken Milanese | 27  
*mixed salad, shaved parmesan, lemon*

Porcini Crusted Pork Chop 14oz | 29  
*roasted tomato vinaigrette, pickled onion & watercress salad*

Charred Octopus | 29  
*shaved celery salad, chefs' choice of seasonal produce, picholine olives, pickled pearl onions, lemon vinaigrette*

Pan Seared Icelandic Cod | 30  
*roasted pepper sofrito, basil oil, pincho olives*

Steak & Eggs | 31  
*8 oz hanger steak, two over easy eggs, crispy potatoes, chimichurri*

## PASTA

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

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

Chicken Ragu Rigatoni | 24  
*whipped ricotta*

Mushroom Lasagna | 26  
*truffled mushroom espuma, parmesan*

## SOUP

Soup Of The Day ♦ | 10

## SANDWICHES

*served with french fries or mixed green salad with lemon vinaigrette*

Eggplant Parmesan | 24  
*ciabatta, tomato sauce, fresh mozzarella*

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

Chicken Parmesan | 25  
*ciabatta, tomato sauce, fresh mozzarella*

## SIDES

Pan Seared Salmon 4oz | 7

Herb Marinated Chicken 6oz | 6

Side Mixed Green | 6  
*lemon vinaigrette*

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*

Pavlova | 14  
*elderflower pastry cream, fresh seasonal berries*