

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

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

Hanger Steak | 30
chimichurri, crispy potato, herb butter

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