

# Storico

## TO BEGIN

Chicken Liver Mousse | 15  
*seasonal preserves, sourdough*

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

Meatballs | 17  
*red sauce, parmesan*

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

Cured Tuna Tartare | 22  
*saffron aioli, pickled stone fruit, candied pistachio*

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

Lobster Fritters | 21  
*calabrian aioli*

## SALAD

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

Christian's Autumn Panzanella | 18  
*harvest vegetables, bianca croutons, pickled onions, barrel aged feta*

Burrata | 18  
*puff pastry, harvest vegetables, truffle vinaigrette*

## SOUP

Soup Of The Day ♦ | 11

## ENTRÉES

Shakshouka | 19  
*poached eggs in spiced tomato sauce*

Faroe Island Salmon | 31  
*celery root, sweet & sour agrodolce, pine nuts*

Braised Short Ribs | 33  
*pickled onions, watermelon radish, mascarpone polenta*

Eggs Benedict | 22  
*hollandaise sauce, allan brother's pork cutlet, hand cut fries*

Steak & Eggs | 29  
*7oz. 45-day dry aged ribeye, hand cut fries, salsa verde, eggs anyway*

Citrus Raisin Panettone French Toast | 21  
*butter toasted panettone, sabayon, seasonal fruit*

## PASTA

Braised Oxtail Tagliatelle | 26

Casarecce | 25  
*wild mushrooms*

Squid Ink Spaghetti | 26  
*shrimp, calamari, white wine, butter sauce*

## KID'S MEAL

Kid's Pasta | 15  
*butter or red sauce*

## SANDWICHES

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

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

Grilled Portobello Sandwich | 24  
*marinara, mozzarella, wild arugula, brioche bun*

Herb Marinated Chicken Sandwich | 25  
*rosemary aioli, mozzarella, lettuce, tomato, ciabatta*

## SIDES

Marinated Gigante Beans | 9

Broccoli Rabe | 9

Hand Cut Fries | 9

Celery Root Purée | 9

Mixed Greens Salad | 9

5oz Herb Marinated Chicken | 9

4oz Salmon Fillet | 9

House Made Focaccia | 8

## 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*

Seasonal Torta | 15  
*fruits, homemade 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