

# Storico

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## DINNER

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### ANTIPASTI

Tuna Tartare | 24 (gf)  
capers, avocado & sesame

Steamed Mussels | 20  
pomodoro sugo, grilled bread

Arugula & Butternut Squash | 19 (v)(gf)\*  
pickled red onions, candied walnuts,  
dried cranberries, piave vecchio,  
apple cider vinaigrette

Coppa Salami | 19 (gf)  
fresh apple, parmigiano reggiano

Crispy Zucchini | 16 (v)  
garlic-lime aioli

Kale Caesar | 16  
anchovy vinaigrette, rustic garlic croutons,  
grana padano

Chicken Liver Mousse | 16  
pickled cauliflower, grilled bread

### PRIMI

Porcini Risotto | 25 (gf)  
braised chestnuts, piave vecchio

Campanelle | 24  
turkey bolognese, parmesan

Spaghetti | 22 (v)  
broccoli pesto, parmigiano reggiano, sesame

Rigatoncini | 24  
black trumpet mushrooms, 'nduja sausage, amaretti

### CONTORNI

Brussels Sprouts | 9 (v)(gf)

Roasted Cauliflower & Golden Raisins | 9 (v) (gf)

Mixed Olives | 4 (v)

### SECONDI

Crispy Half Chicken | 28 (gf)  
polenta, roasted grapes, sauce bordelaise

Duck Breast | 31 (gf)  
roasted crescent duck breast, swiss chard,  
agrodolce cippolini onions

Steak & Fries | 29  
grilled angus bavette, calabrian-bottarga butter,

Pork Chop | 34  
organic berkshire rack of pork, creamed spinach,  
apple mignonette

Arctic Char | 33 (gf)  
fregola, pine nuts, golden raisins, roasted baby  
carrots, mint gremolata