

La Storia

AGENDA

MENUS

PER INIZIARE

PER CONTINUARE

PER FINIRE

CARTA DELLE BIBITE

APERITIVI

LA CANTINA

**SELEZIONE
100% ITALIANA**

SOFT DRINKS

**ROYAL
HAINAUT**



MENUS



SCOPRIAMO

EXCLUDING FRIDAY EVENINGS, SATURDAY EVENINGS AND PUBLIC HOLIDAYS
€ 55 OR € 73 WITH A FOOD & WINE PAIRING (1 GLASS)

STARTERS

CROSTATINA AL POMODORO

TOMATO TARTLET, BURRATA,
ESPUMA OF LECCINO BLACK OLIVES

OR

GAZPACHO CON

OLIO EXTRAVERGINE

TOMATO GAZPACHO WITH OLIVE OIL
AND MEDITERRANEAN CRISPY GARNISH

MAIN COURSES

FILETTO DI PESCO

WEEVER FISH FILLET, CHERRY TOMATOES, CAPERS
AND POTATO ROSE

OR

LINGUINE ALLA GENOVESE

LINGUINE WITH PESTO, STRACCIATELLA
AND SPECK CRISP

DESSERTS

ZABAIONE CON

FRUTTA DI STAGIONE

SABAYON WITH SEASONAL FRUITS
AND PAIN DE GÈNES CAKE

OR

MILLEFOGLIE DI

GELATO ITALIANO

ITALIAN ICE CREAM MILLE-FEUILLE
PAIN DE GÈNES CAKE AND AMARETTO

CUCINA

€ 75 OR € 100 WITH A FOOD & WINE PAIRING ²

STARTERS

MANZO FROLLATO

DRY-AGED BEEF, RASPBERRY VEGETABLE
GEL AND PICKLES

OR

SCAMPI AI SAPORI D'ITALIA

SCAMPI, VEGETABLES AND
FLAVOURS OF ITALY

MAIN COURSES

MILANESE ALLA REALE

MILANESE VEAL ROYALE
WITH TOMATO SPAGHETTI

OR

POLPO SCOTTATO

SEARED OCTOPUS FREGOLA RISOTTO
WITH GARDEN VEGETABLES

DESSERTS

TROMPE-L'ŒIL

DI STAGIONE

SEASONAL TROMPE-L'ŒIL

OR

TORTINA DI CAPRI

DARK CHOCOLATE AND ALMOND
FONDANT FROM CAPRI

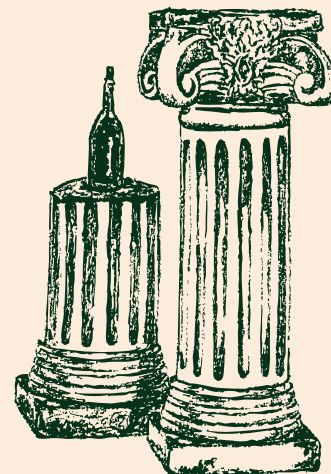
NET PRICES IN EUROS. CHEQUE PAYMENTS ARE NOT ACCEPTED. ALLERGEN INFORMATION AND THE ORIGIN OF OUR MEATS ARE AVAILABLE UPON REQUEST.

(1) THE MENU INCLUDES TWO GLASSES OF WINE. (2) THE MENU INCLUDES THREE GLASSES OF WINE.

PER INIZIARE

PICCOLI PIATTI TO SHARE

TAGLIERE ALL'ITALIANA
ITALIAN CHEESE AND CHARCUTERIE BOARD
€ 24



ANTIPASTI COLD & HOT STARTERS

CROSTATINA AL POMODORO
TOMATO TARTLET, BURRATA,
LECCINO BLACK OLIVE ESPUMA
€ 20

MANZO FROLLATO
DRY-AGED BEEF, RASPBERRY VEGETABLE GEL
AND PICKLES
€ 27

**GAZPACHO CON
OLIO EXTRAVERGINE**
TOMATO GAZPACHO WITH OLIVE OIL AND A
MEDITERRANEAN-STYLE CRISPY TOPPING
€ 20

TARTARE DI ORATA
SEA BREAM TARTARE WITH CITRUS FRUITS,
RICOTTA CREAM
€ 23

SCAMPI AI SAPORI D'ITALIA
SCAMPI, VEGETABLES AND ITALIAN FLAVOURS
€ 26

PER CONTINUARE

PIATTI PASTA, MEAT & FISH

**OSSO BUCO
ALLA MILANESE**
OSSO BUCO «SOFRITO»
WITH ROASTED RISOTTO
€ 36

MILANESE ALLA REALE
VEAL MILANESE ROYALE
WITH TOMATO SPAGHETTI
€ 35

LINGUINE ALLA GENOVESE
LINGUINE WITH PESTO, STRACCIATELLA
AND SPECK CRISP
€ 25

POLPO SCOTTATO
SEARED OCTOPUS, FREGOLA RISOTTO
WITH GARDEN VEGETABLES
€ 35

FILETTO DI PESCO
WEEVER FISH FILLET, CHERRY TOMATOES,
CAPERS AND POTATO ROSE
€ 29

PER FINIRE

FORMAGGI

FORMAGGI ITALIANI

ITALIAN CHEESES

€ 18

DOLCI

TIRAMISÙ TRADIZIONALE

PREPARED TABLESIDE ACCORDING TO
ITALIAN TRADITION

€ 16

ZABAIONE CON FRUTTA DI STAGIONE

SABAYON WITH SEASONAL FRUITS
AND PAIN DE GÈNES CAKE

€ 14

TORTINA DI CAPRI

DARK CHOCOLATE AND ALMOND
FONDANT FROM CAPRI

€ 15

TROMPE-L'ŒIL DI STAGIONE

SEASONAL TROMPE-L'ŒIL

€ 15

MILLEFOGLIE DI GELATO ITALIANO

ITALIAN ICE CREAMS MILLE-FEUILLE,
PAIN DE GÈNES CAKE AND AMARETTO

€ 15

GOURMET COFFEE

€ 16

GOURMET CHAMPAGNE

€ 24



PER I BAMBINI

CHILDREN'S MENU UP TO 10 YEARS OLD

€ 22

FRESH PASTA, TOMATO
SAUCE OR PESTO

&

ICE CREAM SUNDAE, CHOCOLATE &
VANILLA WITH HAZELNUT COULIS

&

MINERAL WATER 47 CL
OR SOFT DRINK

La Storia

DRINKS MENU & WINE LIST



APERITIVI

CHAMPAGNES

	14 CL	75 CL
TAITTINGER PRESTIGE BRUT	€ 16	€ 85
CHASSENAY D'ARCE ROSÉ	€ 14	€ 70
MOËT ET CHANDON BRUT IMPÉRIAL		€ 98
VEUVE CLICQUOT CARTE JAUNE		€ 108
TAITTINGER PRESTIGE ROSÉ	€ 18	€ 100
TAITTINGER BRUT MILLÉSIMÉ		€ 125
TAITTINGER COMTES DE CHAMPAGNE		€ 230

COCKTAILS

	14 CL
LA STORIA HOMEMADE COCKTAIL	€ 12
COCKTAIL BELLINI CIPRIANI PROSECCO, PEACH CREAM	€ 13
NEGRONI SBAGLIATO / GIN	€ 13
MILANO MILANO TORINO	€ 12
SPRITZ APÉROL APÉROL, PROSECCO, SPARKLING WATER	€ 11
SPRITZ LIMONCELLO LIMONCELLO, PROSECCO, SPARKLING WATER	€ 11
SPRITZ SAINT-GERMAIN SAINT-GERMAIN, PROSECCO, SPARKLING WATER	€ 13
SPRITZ CHAMPAGNE CHAMPAGNE, PROSECCO, SPARKLING WATER	€ 15
SOLE DI SICILIA NON-ALCOHOLIC COCKTAIL	€ 9

APERITIFS

	6 CL
PORTO ROSSO	€ 6.5
PORTO BIANCO	€ 6.5
MARTINI ROSSO	€ 7
MARTINI BIANCO	€ 7
MARTINI EXTRA DRY	€ 6.5

SPIRITS

	4 CL
ZACAPA 23 RHUM, 40°	€ 10
JOHNNIE WALKER WHISKY BLACK LABEL 12 ANS, 40°	€ 10
NIKKA COFFEY GRAIN WHISKY 12 ANS, 45°	€ 10
BOMBAY SAPPHIRE GIN, 40°	€ 9

DIGESTIVES

	5 CL
LIMONCELLO 32°	€ 10
GRAPPA DI PIAVE 40°	€ 10
SAMBUCA MOLINARI 38°	€ 10
BAILEY'S ORIGINAL 17°	€ 9
FRANGELICO 20°	€ 10
MARSALA 18°	€ 6
AMARETTO DISARONNO 28°	€ 9



LA CANTINA



	14 CL	75 CL		14 CL	75 CL
1. PIEDMONT			• CERASUOLO D'ABRUZZO	€ 8	€ 35
• MOSCATO D'ASTI	€ 9	€ 39	TRALCETTO DOC		
CA BIANCA DOCG-NORD ITALIE			• MONTEPULCIANO	€ 8	€ 35
• BRACHETTO D'ACQUI	€ 8	€ 35	D'ABRUZZO TRALCETTO DOC		
CA BIANCA DOCG-NORD ITALIE			8. SARDINIA		
• NEBBIOLO D'ALBA	€ 16	€ 65	• SARTIGLIA CANNONAU	€ 12	€ 51
MICHET DOC-NORD ITALIE			DI SARDEGHA CONTINI DOC		
2. LOMBARDY			9. CAMPANIA		
• MAZÈR	€ 12	€ 59	• LACRYMA CHRISTI	€ 8	€ 35
VALTELINA SUPERIORE DOCG			DEL VESUVIO BIANCO DOP		
3. SOUTH TYROL			• LACRYMA CHRISTI	€ 8	€ 35
• GEWURTZTRÄMINER	€ 13	€ 55	DEL VESUVIO ROSSO DOP		
JOSPEH HÖFSTÄTTER			• TAURASI RADICI	€ 12	€ 56
• WEISSBURGUNDER	€ 12	€ 53	MASTROBERARDINO		
JOSPEH HÖFSTÄTTER			10. APULIA		
4. VENETO			• CORIBANTE ROSSO	€ 10	€ 45
• VALBODIENNE SUPERIORE	€ 10	€ 40	SALENTO IGT		
BOLLA BOCC			11. CALABRIA		
• PROSECCO ROSÉ BOLLA	€ 8	€ 36	• CRITONE BIANCO	€ 10	€ 40
DOC			IGT		
5. TUSCANY			12. SICILY		
• GRANAIO CHIANTI	€ 10	€ 40	• ROSAMMURI ROSATO	€ 7	€ 29
CLASSICO DOCG			TERRE SICILIANE IGT BIO		
6. UMBRIA			• NADIR SURAH	€ 11	€ 45
• VIPRA ROSSO	€ 7	€ 28	SICILIA DOC BIO		
UMBRIA IGT					
7. ABRUZZO					
• TRALCETTO IL BIANCO	€ 8	€ 35			
DI CICCIO ABRUZZO BIANCO DOC					

EXTEND YOUR ITALIAN EXPERIENCE AT HOME, ALL OUR WINES ARE ALSO AVAILABLE FOR TAKEAWAY PURCHASE.



GRANDI VINI



WHITE WINE

14 CL € 14 **CHARDONNAY SICILIA DOC CONTE HUGUES** 75 CL € 70

Born from a unique terroir, bathed in sunshine and caressed by sea breezes, this exceptional Chardonnay is the very expression of Italian elegance. Carefully crafted in keeping with ancestral traditions, it reveals an enchanting aromatic palette: ripe exotic fruits, delicate white flowers, and a subtle hint of oak that reflects its refinement.

Each sip transports you to the wild landscapes of the island, between terraced vineyards, hilltop villages and the majestic shadow of Mount Etna.

RED WINE

14 CL € 14 **AMARONE DELLA VALPOLICELLA DOCG** 75 CL € 79

Crafted from grapes carefully dried using the traditional appassimento method, this great Italian red wine captivates with its intensity, powerful structure and rare elegance. A true oenological gem, it reveals enchanting aromas of ripe black fruits, sweet spices and cocoa, blended in a refined harmony.

Each glass tells a story: that of the sun-drenched hills of Veneto, hand-picked harvests and centuries-old expertise.

RED WINE

14 CL € 18 **BAROLO DOCG LA MORRA BIO** 75 CL € 115

Rightly known as the King of Wines, this organic Barolo, born in the noble lands of La Morra, embodies the ultimate refinement of Piedmontese winemaking. Powerful, complex and deeply elegant, it reveals an enchanting bouquet of truffle, old rose, fine leather and ripe black cherry.

Each sip transports you to the misty hills of Piedmont, between steep vineyards and historic villages.

SELEZIONE 100% ITALIANA

SOFT DRINKS

FRUIT JUICES

	20 CL
GRANINI	€ 6
ORANGE / APPLE / PINEAPPLE / MIXED FRUIT / STRAWBERRY / APRICOT / TOMATO / GRAPEFRUIT	

SODAS

	33 CL
COCA-COLA	€ 5.5
COCA-COLA ZERO	€ 5.5
SCHWEPPE'S TONIC	€ 5.5

MINERAL WATERS

	47 CL	75 CL
FILETTE STILL	€ 5.5	€ 7.5
FILETTE SPARKLING	€ 5.5	€ 7.5

HOT DRINKS

ESPRESSO	€ 5
DOUBLE ESPRESSO	€ 8
LARGE CAFÉ CRÈME	€ 8
CAPPUCCINO	€ 8
LATTE MACCHIATO	€ 8
TEA	€ 7
DARJEELING BLACK TEA / CHINESE GREEN TEA / MINT GREEN TEA	
HERBAL TEAS	€ 7
CHAMOMILE / VERBENA	

CREAM LIQUEURS

	4 CL
MARZADRO PISTACCHIO	€ 8
MARZADRO LIMONE	€ 8
MARZADRO NOCCIOLA	€ 8



**AN
EXCEPTIONAL
HOTEL**

LA GALERIE
TRADITIONAL
BRASSERIE

LA CHAPELLE
FOR YOUR
EVENTS

79 CHAMBRES
& SUITES

LES BAINS
SPA &
TREATMENTS

LES SALONS
RELAXATION

LA STORIA
ITALIAN
RESTAURANT

LA VERRIÈRE
BAR
LOUNGE

LE BAR ROYAL
BAR
BILLARD



