

La Storia

Scopriamo la Cucina⁽¹⁾ – €52

FOOD AND WINE PAIRING – €70⁽²⁾

BURRATA E COPPA

Burrata, coppa, and basil puff pastry breadsticks

or

VELLUTATA DI VERDURE DI STAGIONE

*Seasonal vegetable soup, perfect egg,
truffle oil*

LA VERA CARBONARA

*Spaghetti alla Chitarra, egg yolk,
guanciale, pecorino, and Parmesan cheese*

or

SPAGHETTI QUADRATI

*Spaghetti quadrati with shellfish, razor clams,
mussels, and candied lemon*

TIRAMISÙ IN DUE TEMPI

Tiramisu in two stages

or

TORRONE GHIACCIATO

*Frozen nougat, chocolate hazelnuts
and its orange coulis*

Cucina – €65

FOOD AND WINE PAIRING – €90⁽³⁾

TARTARE DI TONNO

*Tuna tartare with white lemon balsamic caramel,
capers, and arugula*

or

SFILACCI DI BRESAOLA E MANZO STAGIONATO

*Bresaola and aged beef, Piedmont hazelnuts, and balsamic
caramel*

AUTENTICO OSSOBUCO ALLA MILANESE

*Authentic Milanese ossobuco,
gremolata, and tagliatelle*

or

FILETO DI BRANZINO

*Sea bass fillet seared in citrus oil, lemon confit, capers, and
mashed potatoes*

LIMONE TROMPE-L'ŒIL

Lemon in trompe-l'œil

or

PAVLOVA AGLI AGRUMI

Citrus Pavlova

Per i Bambini

(Children's menu for children up to 10 years old)

Fresh pasta, tomato sauce,
Chocolate and vanilla ice cream sundae with hazelnut
sauce
Mineral water (50cl) or soft drink

€22

Prices are net in euros. Payment by check is not accepted. List of allergens and meat origins available upon request.

(1) Excluding Saturdays and public holidays. (2) The menu includes two glasses of wine. (3) The menu includes three glasses of wine.

La Storia

Da condividere

To share

PIZZA ALLA CREMA DI TARTUFO

Pizza with truffle cream, fior di latte mozzarella, truffle shavings, and aged Parmesan cheese

€23

Antipasti

BURRATA E COPPA

Burrata, coppa, and basil puff pastry breadsticks

€20

VELLUTATA DI VERDURE DI STAGIONE

Seasonal vegetable soup, perfect egg, truffle oil

€20

TARTARE DI TONNO

Tuna tartare with white lemon balsamic caramel, capers and rocket

€23

SFILACCI DI BRESAOLA E MANZO STAGIONATO

Shredded bresaola and aged beef, Piedmont hazelnuts, and balsamic caramel

€24

Pasta e Risotto

LA VERA CARBONARA

Spaghetti alla Chitarra, egg yolk, guanciale, pecorino, and Parmesan cheese

€25

MALFATTI CON CREMA DI TARTUFO

Malfatti with truffle cream, black truffle shavings, and aged Parmesan cheese

€29

SPAGHETTI QUADRATI

Square spaghetti with cockles, razor clams, mussels, and candied lemon

€29

RAVIOLI DI GRANCHIO E ARAGOSTA

Crab ravioli and lobster bisque

€32

La Storia

Secondi

RAGÙ ALLA NAPOLETANA

Neapolitan stew, gnocchi with herb butter

30€

AUTENTICO OSSOBUCO ALLA MILANESE

Authentic Milanese ossobuco, gremolata and tagliatelle

32€

FILETTO DI BRANZINO

Filet Sea bass fillet seared in citrus oil, preserved lemon sauce, capers and mashed potatoes

36€

Formaggi

TAGLIERE DU FORMAGGI ITALIANI

Italian cheese platter

16€

Dolci

TIRAMISÙ IN DUE TEMPI

Tiramisu in two stages

14€

TORRONE GHIACCIATO

Frozen nougat, hazelnut chocolate and orange coulis

14€

LIMONE TROMPE-L'ŒIL

Trompe l'oeil lemon

15€

PAVLOVA AGLI AGRUMI

Citrus pavlova

15€

Per finire

CAFFÈ GOURMET

16€

CHAMPAGNE GOURMET




24€

- Sparkling wine
- Red wine
- White wine
- Rosé wine

La Storia

Wine list


PIEDMONT

	14cl	75 cl		
Moscato d'Asti <i>Di Blanca DOCG</i>	€ 9	€ 39	●	
Brachetto d'Acqui <i>Di Blanca DOCG</i>	€ 8	€ 35	●	
Nebbiolo d'Alba <i>Milvet DOC</i>	€ 14	€ 65	●	

LOMBARDY

Mazè <i>Valtellina superiore DOCG</i>	€ 12	€ 59	●	
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SOUTH TYROL

Gewurtztraminer <i>Joseph Hölzlatter DOC</i>	€ 13	€ 55	●	
Weissburgunder <i>Joseph Hölzlatter DOC</i>	€ 12	€ 53	●	




VENICE

Valbodienne Superiore <i>Bolla DOCG</i>	€ 10	€ 40	●	
Prosecco Rosé Bolla <i>DOC</i>	8 €	36 €	●	

PUGLIA

Coribante Rosso <i>Salento IGT</i>	€ 10	€ 45	●	
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CAMPANIA

Lacryma Christi <i>del Vesuvio bianco DOP</i>	€ 8	€ 35	●	
Lacryma Christi <i>del Vesuvio rosso DOP</i>	€ 8	€ 35	●	
Taurasi Radici <i>Mastroberardino</i>	€ 12	€ 56	●	

ABRUZZO

	14cl	75 cl		
Tralchetto Il Bianco <i>d'Alcorno Abruzzo Bianco DOC</i>	€ 8	€ 35	●	
Pecorino biologico <i>Tellum DOCG</i>	€ 10	€ 35	●	
Tralchetto Cerasuolo <i>d'Abruzzo DOC</i>	€ 8	€ 56	●	
Tralchetto Montepulciano <i>d'Abruzzo DOC</i>	€ 8	€ 35	●	

SARDINIA

Sartiglia Cannonau <i>d'Isola dei Capri DOC</i>	€ 12	€ 51	●	
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UMBRIA

Vipra Rosso <i>Umbria IGT</i>	€ 7	€ 28	●	
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TUSCANY

Granaio Chianti <i>Classico DOCG</i>	€ 10	€ 40	●	
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CALABRIA

Bianco Critone <i>IGT</i>	€ 10	€ 40	●	
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SICILY

Rosammuri Rosato <i>Terre Siciliane IGT Bio</i>	€ 7	€ 29	●	
Nadir Syrah <i>Sicilia DOC Bio</i>	€ 11	€ 45	●	

La Storia

Our exceptional fine wines

Il Bianco

14cl 75cl

Conte Hugues Chardonnay - Sicilia DOC

€14 €70

Born from a sun-drenched terroir, this Sicilian Chardonnay combines elegance, intensity, and freshness. Exotic fruits, white flowers, and a hint of oak come together in a silky, vibrant palate. The sunny soul of Sicily in a bottle.

I Rossi

Santico Amarone della Valpolicella - DOCG

€14 €79

Produced using the traditional "appassimento" method, this Amarone displays a unique aromatic richness. Candied black fruits, cocoa, and spices express themselves with fullness and elegance. A great wine that is both powerful and captivating.

Barolo La Morra DOCG - BIO

€18 €115

An icon of Piedmont, this organic Barolo embodies strength and refinement. Truffle, old rose, and black cherry compose a noble bouquet. A deep wine with a majestic structure and a long finish.

Want to prolong the pleasure ? The house wines are also available to take away.

Champagnes

14cl 75cl

Taittinger Prestige Brut

€21 €95

Chassenay d'Arce Rosé

€16 €80

Moët & Chandon Brut Impérial

• €100

Veuve Clicquot Brut Carte Jaune

• €110

Taittinger Prestige Rosé

€25 €115

Taittinger Brut Millésimé

• €125

Taittinger Comtes de Champagne Blanc de Blancs

• €300

Krug La Grande Cuvée

• €360

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Cocktails

	15cl	24cl
Cocktail Bellini Cipriani	€15	·
Americano	€15	·
Campari & Prosecco	·	€15
Spritz Apérol	·	€15
Spritz Limoncello	·	€15
Spritz Saint-Germain	·	€16
Spritz Champagne	·	€18
Negroni Sbagliato	€15	·
Negroni Gin	€16	·

Aperitivi

	6cl
Martini	€10
Martini Rosso, Martini Bianco	€12
Martini Riserva speciale rubino	€12

	4cl
Rhum	€10
Zacapa 23, 40°	€10

	4cl
Whiskies	€10
Johnnie Walker Black Label 12 ans, 40°	€13
Nikka 12 years old, 45°	€13

	4cl
Cognacs	€8
Courvoisier VS, 40°	€12
Hennessy Very Special, 40°	€12

	4cl
Gin	€10
Bombay Sapphire, 40°	€10

	5cl
Liqueurs and Spirits	€6
Marsala	€8
Averna	€9
Sheridan's (coffee, vanilla)	€9
Baileys	€9
Amaretto Disaronno	€9

	5cl
Cointreau	€9
Limoncello	€10
Sambuca molinari	€10
Grappa Piave	€10
Frangelico (hazelnuts)	€10

Bibite

Coca-Cola, Coca-Cola Zéro, Sprite	33cl	€7
Schweppes Tonic	25cl	€7

Fruit juice

Granini	25cl	6
Orange - Pineapple - Strawberry -Grapefruit - Apple		

Mineral Waters

	50cl	75cl
Vittel	€4	€6
San Pellegrino	€4	€6

Caffé e té

Coffee

Espresso	€5
Double Espresso	€8
Grand crème	€8
Latte Machiatto	€8
Cappuccino	€8

Tea

Darjeeling black tea	€7
Chinese green tea	
Green tea with mint	

Infusions

Chamomile	€7
Vervain	

