

La Storia

Enoteca e cucina italiana

Menus

- Scopriamo la cucina -

3 Course Meal
(Starter, Main Dish and dessert)
52€ or 70€ with food and wine pairing

Vellutata di Zucca

*Cream of pumpkin and stracciatella,
toasted brioche and white truffle oil*

or

Insalata all'Italiana

*Italian Caesar salad, Parma ham
and marinated anchovies, olives and caper leaves,
focaccia croutons, Caesar sauce*

Tagliatelle Manzo e Porcini

*Artisanal tagliatelle, slow-cooked beef,
tomato sauce, ceps and juniper*

or

Trenette ai Frutti di Mare

Homemade seafood trenettes with basil pesto
(Sea almonds, clams and octopus)

Tiramisu Tradizionale in due fasi

Tiramisu with mascarpone, coffee and amaretto

- Cucina -

3 Course Meal
(Starter, Main Dish and dessert)
76€ or 102€ with food and wine pairing

Manzo Affumicato

*Smoked beef carpaccio with pomegranate
condiments and homemade pesto*

or

Carpaccio di Orata

*Carpaccio of marinated sea bream with citrus fruits,
olive oil with Sicilian lemons and limoncello*

Le Véritable Risotto alla Milanese

*Carnaroli rice from Vercelli «Tenuta Castello»
with saffron, marrow and parmesan*

or

Filetto alla Rossini

*Beef tournedos wrapped in pancetta, escalope of
foie gras, black truffle shavings and pan-fried
seasonal mushrooms*

Limone e Compagnia

The lemon in all its states

- Per i Bambini -

Kids Menu from 4 to 12 years old

22 €

Homemade pasta, tomato sauce or Bolognese

Chocolate, vanilla and hazelnut ice cream

Mineral Water 50 cl or soft drinks

La Storia

Enoteca e cucina italiana

- Da dividere come aperitivo, To share for appetizer -

« Dal Salumiere » / 29€

Tasting of charcuterie and cheeses

Culatello di Zibello DOP 12 months, ham nuts, Coppa di Parma,
Mortadella of Modena with truffles / Smoked Caciocavallo, Pecorino and Parmesan matured for 24 months

« Pizza Forestiera e Guanciale » / 27€

Pizza with cream and black truffle shavings, seasonal mushrooms
and thin slices of pork cheek with herbs

« Prosciutto di Parma e Pane Carasau » / 26€

20 months matured Parma Ham cut indoor and crispy tuile of Sardinian Bread

- Antipasti, Cold and Hot Starters -

« Carpaccio di Orata » / 34€

Carpaccio of marinated sea bream with citrus fruits,
olive oil with Sicilian lemons and limoncello

« Manzo Affumicato » / 29€

Smoked beef carpaccio with pomegranate condiments and homemade pesto

« Insalata all'Italiana » / 25€

Italian Caesar salad, Parma ham and marinated anchovies,
olives and caper leaves, focaccia croutons, Caesar sauce

« Vellutata di Zucca » / 24€

Cream of pumpkin and stracciatella, toasted brioche and white truffle oil

- Pasta e Risotto - Pasta and Risotto

« **Tagliatelle Manzo e Porcini** » / 27€

Artisanal tagliatelle, slow-cooked beef, tomato sauce, ceps and juniper

« **Ravioli al Tartufo** » / 29€

Truffle ravioli with cream and black truffle shavings

« **Trenette ai Frutti di Mare** » / 38€

Homemade seafood trenettes with basil pesto

(Sea almonds, clams and octopus)

« **Le Véritable Risotto alla Milanese** » / 36€

Carnaroli rice from Vercelli «Tenuta Castello» with saffron, marrow and parmesan

- Secondi - Meat and Fish

« **Filetto alla Rossini** » / 39€

Beef tournedos wrapped in pancetta, escalope of foie gras, black truffle shavings and pan-fried seasonal mushrooms

« **Guazzetto alla Scoglio** » / 31€

Sauté of seasonal shellfish: mussels, clams, sea almonds and razor clams with garlic, olive oil, crispy bread bruschetta and seasonal vegetables

- Dolci e Formaggio - Desserts and Cheeses

« **Formaggi** » / 16€

Mimolette in different textures, mascarpone with truffle, shallot jam, salad of the moment

« **Tiramisu Tradizionale in due fasi** » / 15€

Tiramisu with mascarpone, coffee and amaretto

« **Limone e Compagnia** » / 15€

The lemon in all its states

« **Come un bacio** » / 15€

Combination of textures around hazelnut, milk chocolate and passion fruit

Drinks

<i>Champagne</i>		14 cl	75 cl	<i>Cognacs</i>		4 cl
Moët & Chandon Brut Impérial			100€	Courvoisier VS - 40°		8€
Veuve Cliquot Brut Carte Jaune			110€	Hennessy Very Special - 40°		12€
Taittinger Prestige Brut	21€	95€		<i>Gin</i>		4 cl
Taittinger Prestige Rosé		115€		Bombay Sapphire - 40°		10€
Taittinger Brut Millésimé 2013		125€		<i>Rhum</i>		4 cl
<i>Classic Aperitifs</i>				Zacapa 23 - 40°		10€
Martini Rosso, Martini Bianco - 6 cl		10€		<i>Liquors and Eaux de vie</i>		5 cl
Martini Réserve speciale rubino - 6 cl		12€		Marsala		6€
Negroni Sbagliato - 15 cl		14€		Averna		8€
Cocktail Bellini Cipriani - 15 cl		14€		Sheridan's (café, vanille)		9€
Apérol Spritz - 24 cl		15€		Baileys		9€
<i>Seasonal Cocktails</i>				Amaretto Disaronno		9€
Whisky & Porcini - 4 cl		14€		Cointreau		9€
<i>Infusion of Whisky and dried porcini mushrooms, rosemary and malted barley</i>				Limoncello		10€
Spicy Gin - 15 cl		14€		Sambuca molinari		10€
<i>Gin Bombay flavoured with pink berries and rosemary, Schweppes Tonic</i>				Grappa Piave		10€
Maori Green - 15 cl		15€		Frangelico (hazelnut)		10€
<i>Kiwi puree, Prosecco Extra Dry Organic and Vodka</i>				<i>Softs Drinks</i>		
Spritz Cerasuolo - 15 cl		15€		Coca-cola/Zero - Sprite 33 cl		7€
<i>Aperol, Cerasuolo d'Abruzzo, Sparkling water</i>				Schweppes Tonic 25 cl		
Greta - 15 cl		15€		<i>Fruit Juices</i>		
<i>Lemonade, Midori, Chartreuse Verte, basil syrup and lime</i>				Granini - 25 cl		
Campari Orange - 15 cl		16€		Orange - Pineapple		6€
<i>Campari, Orange juice</i>				Strawberry - Grapefruit		
<i>Whiskies</i>			4 cl	Apple		
Johnnie Walker Black Label 12 ans - 40°		10€		<i>Mineral Waters</i>		50 cl
Puni Sole of - 46°		14€		Vittel	4€	6€
				San Pellegrino	4€	6€

The abuse of alcohol can harm your health, consume in moderation.

Net Prices in euros. Payment by cheque is not accepted.

Italian Wines

Sparkling - The Bollicine

		14 cl	75 cl
Prosecco DOC Extra Dry BIO	Veneto	8€	35€
Lambrusco Righi Secco	Emilia - Romagna		30€
Lambrusco Amabile Righi	Emilia - Romagna		30€

I Bianchi - White

Soave Classico Il Gambero Bolla	Veneto	9€	38€
Abruzzo Bianco DOC Zaccagnini	Abruzzo	10€	43€
Pinot Bianco Hofstätter	Alto-Adige	11€	45€
Moscato D'Asti DOCG	Piemonte	9€	38€
Gavi Tenimenti Cà Bianca	Piemonte		30€
Roero Arneis DOCG	Piemonte		45€
Gewürztraminer Hofstätter	Alto-Adige		49€

I Rosati - Rosé

Bardolino Chiaretto Bolla	Veneto	8€	35€
Lambrusco Rosé Demi Sec	Emilia - Romagna	9€	38€
Cerasuolo d'Abruzzo Zaccagnini	Abruzzo	9€	38€

I Rossi - Red

Bardolino Classico Bolla	Veneto	8€	35€
Barbera d'Asti Superiore	Piemonte	9€	38€
Chianti Classico DOCG	Toscana	9€	38€
Montepulciano d'Abruzzo	Abruzzo	10€	43€
Lagrein Hofstätter	Alto-Adige	12€	47€
Primitivo del Salento	Puglia		32€
Valpolicella Classico Bolla	Veneto		45€
Valtellina Superiore Mazèr	Lombardia		49€
Negroamaro del Salento	Puglia		55€
Nobile di Montepulciano DOCG	Toscana		60€
Barolo DOCG	Piemonte		75€
Brunello di Montalcino DOCG	Toscana		85€

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Our greatest Italian wines

Il Bianco - The White

Fiano di Avellino «Joaquin» 90€

Born in the vineyards of Montefalcione, in Campania, this white wine is the fruit of a harvest done in the beginning of november. Its straw yellow colour and its fruity notes are nuanced by spices and hazelnuts aromas.

I Rossi - The Reds

Amarone della Valpolicella «Tommasi» 160€

A true reference in its category, The Amarone della Valpolicella is a profound and powerful red wine. It is a blend of four rare Veneto grape varieties. After three years of resting in oak barrels, we find an austere, round and spicy wine.

Chianti Classico Riserva «Il Poggiale» 120€

Fruit of the Tuscan grape varieties, the Chianti distinguish itself by its intense and bright red ruby colour. The floral aromas mixed with black cherry notes makes it a true masterpiece in the history of italian oenology.

Montepulciano d'Abruzzo «Marina Cvetic» 100€

This wine from the Abruzzes is a real concentrate of aromas. With a blackberry, violets and Amarena fragrance, enhanced by cacao and vanilla notes. Discover the purity of this 16 months matured wine cultivated in an altitude of 3000m in the peaks of the Appennines.

Hot Drinks

Teas

7€

Darjeeling Black Tea from India - Dilmah
Sencha Extra Special Green Tea from China - Dilmah
« Silver Tips » Ceylan White Tea - Dilmah

Coffees

Espresso 5€
Double Espresso 8€
Large Cream 8€
Latte Macchiato (milk, coffee, milk mousse) 8€
Cappuccino 8€

Flavoured Teas

7€

Ceylan Green Tea with moroccan mint leaves - Dilmah
Green Tea from China with Jasmine Flowers - Dilmah
Blanc & Rose - Mariage Frères

Infusions

7€

Hibiscus Flowers and Rosehips - Dilmah
Vanilla Bourbon Red, Rooibos - Mariage Frères
Chamonilla - Mariage Frères
Verbena Citroedora - Mariage Frères

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