

La Storia

Enoteca e cucina italiana

MENUS

– Scopriamo la Cucina –

Saturdays and public holidays excluded

3-course menu (starter, main course and dessert)

55 € or 74 € with wine and food pairing

Carciofi alla mediterranea

Artichoke bouquet,
Mediterranean lightness

ou

Burrata e pomodorini

Burrata and its coloured tomatoes
tomato and savory water vinaigrette

Paccheri al Ragù di coniglio

Paccheri and his long-simmered rabbit ragout

ou

Taglierini pesto & frutti di mare

Taglierini with seafood and pesto

Tiramisù classico

Classic two-course tiramisu
with ice cream cornetto

ou

Pistacchio e lampone

Soft Bronte pistachio biscuit, pistachio mousse,
raspberry compote and caramelised pistachios

– Cucina –

3-course menu (starter, main course and dessert)

79 € or 107 € with wine and food pairing

Carpaccio di spigola

Rosette of sea bass in carpaccio,
cherry slivers and fennel finesse

ou

Carpaccio di manzo

Matured and smoked beef,
Piedmont hazelnuts and balsamic vinegar gel

Ossobuco e gnocchi

Long-braised osso buco with tomato,
gnocchi and spring vegetables

ou

Filetto di orata

Fillet of roasted sea bream, vegetable tian,
preserved lemon sauce

Babà fragole e basilico

Homemade Baba with basil, delicately whipped cream
and fresh strawberries

ou

Come una crostata al limone

Shortbread pastry, lemon madeleine biscuit,
lemon cream, Italian meringue

– Per i Bambini –

Children's menu up to 10 years

22 €

Fresh pasta with tomato or pesto sauce

Chocolate and vanilla ice cream with hazelnut coulis

Mineral water 50 cl or soft

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– Antipasti – Hot and cold starters –

Carciofi alla mediterranea 22 €

Bouquet of artichokes and peppers with a Mediterranean touch

Come una pizza 24 €

Red mullet tart with tomato paste and basil oil

Burrata e pomodorini 26 €

Burrata with colourful tomatoes, tomato water and savory vinaigrette

Carpaccio di spigola 28 €

Rosette of sea bass in carpaccio, cherry slivers and fennel finesse

Carpaccio di manzo 30 €

Matured and smoked beef, Piedmont hazelnuts and balsamic vinegar gel

– Pasta e Risotto – Pasta and Risotto –

Paccheri al ragù di coniglio 30 €

Paccheri and his long-simmered rabbit ragout

Taglierini pesto & frutti di mare 32 €

*Taglierini with seafood and pesto
(razor clams, cockles and octopus)*

Pasta ai calamari ripieni 34 €

Squid stuffed with anchovies, capers and pine nuts, Riso pasta

Risotto asparagi & spugnole 36 €

Carnaroli risotto with morels, green asparagus and 24-month Parmesan cheese

– *Secondi – Meat and fish* –

Ossobuco e gnocchi 32 €

Long-braised osso buco with tomato, gnocchi and spring vegetables

Filetto di orata 36 €

Fillet of roasted sea bream, vegetable tian, preserved lemon sauce

– *Formaggi – Cheeses* –

Formaggi Italiani 18 €

Plates of mature Italian cheeses

– *Dolci – Desserts* –

Tiramisù classico 16 €

Classic two-course tiramisu with cornetto ice cream

Pistacchio e lampone 16 €

Soft Bronte pistachio biscuit, pistachio mousse, raspberry compote and caramelised pistachios

Babà fragole e basilico 16 €

Home-made baba with basil, delicately whipped cream and fresh strawberries

Come una crostata al limone 16 €

Shortbread pastry, lemon madeleine biscuit, lemon cream, Italian meringue

– *Per finire – To conclude* –

Caffè gourmet 16 €

Gourmet coffee

Champagne gourmet 24 €

Champagne gourmand

DRINKS MENU

Champagne	14 cl	75 cl
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 Grand Cuvée		360 €

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

Classic aperitifs	6 cl
Martini Rosso, Martini Bianco	10 €
Martini Réserve speciale rubino	12 €

Rhum	4 cl
Zacapa 23 - 40°	10 €

Whiskies	4 cl
Johnnie Walker Black Label 12 ans - 40°	10 €
Rozelieures Single Malt - Fût unique Ex-Banyuls - 46°	13 €

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

Gin	4 cl
Bombay Sapphire - 40°	10 €

Softs	
Coca-cola/Zéro 33 cl - Sprite 33 cl	7 €
Schweppes Tonic 25 cl	

Liqueurs et Eaux-de-vie	5 cl
Marsala	6 €
Averna	8 €
Sheridan's (café, vanille)	9 €
Baileys	9 €
Amaretto Disaronno	9 €
Cointreau	9 €
Limoncello	10 €
Sambuca molinari	10 €
Grappa Piave	10 €
Frangelico (noisettes)	10 €

Fruit juices	
Granini - 25 cl	6 €
Orange - Ananas - Fraise	
Pamplemousse - Pomme	

Mineral Waters	50 cl	100 cl
Vittel	4 €	6 €
San Pellegrino	4 €	6 €

ITALIAN WINE CARD

The Sparkling – Le Bollicine

		14 cl	75 cl
Moscato D'Asti DOCG	Piemonte	9 €	38 €
Prosecco DOC Extra Dry BIO	Veneto	8 €	35 €
Lambrusco Righi Secco	Emilia – Romagna		30 €
Lambrusco Amabile Righi	Emilia – Romagna		30 €

The Whites – I Bianchi

Neroametà Campania Bianco Mastroberardino	Campania		48 €
Abruzzo Bianco DOC Villa Gemma	Abruzzo	12 €	48 €
Pinot Bianco Hofstätter	Alto-Adige		48 €
Greco di Tufo Novaserra	Campania	11 €	46 €
Fiano Radici Mastroberardino	Campania	11 €	46 €
Chardonnay Le Cave	Marche	10 €	43 €

Rosé wines – I Rosati

Lacrimarosa Rosato Mastroberardino	Campania	10 €	43 €
Lambrusco Rosé Demi Sec	Emilia – Romagna	9 €	38 €
Cerasuolo d'Abruzzo DOC Villa Gemma	Abruzzo	12 €	48 €

The Reds – I Rossi

Barbera d'Asti Superiore	Piemonte		43 €
Chianti Classico DOCG	Toscana	10 €	43 €
Montepulciano d'Abruzzo	Abruzzo		43 €
Lagrein Hofstätter	Alto-Adige		53 €
Valpolicella Classico Bolla	Veneto		45 €
Valtellina Superiore Mazèr	Lombardia		49 €
Aglianico Redimore Mastroberardino	Campania	12 €	47 €
Rosso Conero DOC	Marche	10 €	43 €
Taurasi Radici Mastroberardino	Campania		72 €
Barolo DOCG	Piemonte		85 €

OUR GREAT ITALIAN WINES

II Bianco – The White

Malvasia d'Abruzzo DOC « Iskra » Masciarelli 90 €

From the golden, semi-aromatic grapes of the Malvasia Istriana variety, originally from Croatia but transplanted to the foothills of the Abruzzo mountains in the Loreto Aprutino cru, comes this hidden gem of Italian oenology. A mineral and vegetal white wine, powerful in its incomparable final notes of hydrocarbons and white flowers. Iskra: the sparkle.

I Rossi – The Reds

Montepulciano d'Abruzzo DOC Riserva « Iskra » Masciarelli 100 €

The Montepulciano grape variety, originally from Abruzzo, has found its home in the Controguerra region, amidst the clay-limestone soils at the foot of the Twin Mountains overlooking the Adriatic Sea. Cardinal purple for this great red wine with aromas of leather, tobacco, black cherry and plum and an incomparable blackberry finish. Powerful, fruity and elegant.

Taurasi Radici DOCG Riserva Mastroberardino 120 €

Piero Mastroberardino's masterpiece of southern Italian oenology. Volcanic soils to the north of Vesuvius that climb towards the mountains of «Verte Irpinia». Here, the Aglianico grape unleashes its full potential with elegant fruity notes of redcurrant and spicy cocoa, coffee and cloves. Velvet in the glass. A great volcanic red wine. Nectar, Power and Balance.

Brunello di Montalcino DOCG «La Palazzetta» 140 €

Among the red limestone soils of the Tuscan hills of Montalcino, the Sangiovese grape, the ancient «Sanguis Jovis», the Blood of Jupiter, gives us this great red wine. Aged for three and a half years in French oak barrels and 6 months in the bottle, this is a full-bodied, spicy red wine with aromas of Mediterranean undergrowth, black cherry and burnt blood orange peel. Tuscany in a glass.

HOT DRINKS

Teas 7 €

Thé noir Darjeeling

Thé vert de Chine

Flavoured teas 7 €

Thé vert à la menthe poivrée

Coffee

Espresso 5 €

Double Espresso 8 €

Grand crème 8 €

Latte Macchiato (lait, café, mousse de lait) 8 €

Cappuccino 8 €

Infusions 7 €

Camomille

Verveine