

La Storia

Enoteca e cucina italiana

MENUS

– Scopriamo la Cucina –

Excluding Saturdays and public holidays

55 € or 74 € with wine pairing

Creamy burrata

Burrata cremosa

with grilled zucchini and oregano, focaccia crisps

or

Artichoke heart bouquet

*Bouquet di germogli di carciofo
with aged parmesan cream*

Linguine with fresh pesto

*Linguine al pesto fresco
and burrata from Puglia*

or

Seafood spaghetti all'arrabbiata

*Spaghetti ai frutti di mare all'arrabbiata
mussels, clams, baby squid, scampi*

Choice of desserts

Excluding Champagne gourmand

– Cucina –

79 € or 107 € with wine pairing

Vitello Tonnato

*Veal slices with creamy tuna sauce and
red pepper confit*

or

Sea bream tartare

*Tartare di orata
with citrus olive oil and lemon pearls*

Veal medallions

*Bocconcini di vitello
with Milanese risotto and Marsala jus*

or

Crab and lobster ravioli

*Ravioli di granchio e aragosta
with Sichuan pepper bisque*

Choice of desserts

Excluding Champagne gourmand

– Per i Bambini –

Children's menu up to 10 years old

22 €

Fresh pasta with tomato or pesto sauce

Chocolate and vanilla ice cream sundae with hazelnut sauce

50 cl mineral water or soft drink

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– Antipasti – Cold and hot appetizers –

Vitello Tonnato 29 €

veal slices with creamy tuna sauce and red pepper confit

Sea bream tartare 29 €

Tartare di orata

with citrus olive oil and lemon pearls

Langoustine broth 29 €

Nuoto di scampi

with eggplant caviar and grapefruit emulsion

Creamy burrata 24 €

Burrata cremosa

with grilled zucchini and oregano, focaccia crisps

Artichoke heart bouquet 24 €

Bouquet di germogli di carciofo

with aged parmesan cream

– Pasta e Risotto – Pasta and Risotto –

Seafood spaghetti all'arrabbiata 31 €

Spaghetti ai frutti di mare all'arrabbiata

mussels, clams, baby squid, scampi

Linguine with fresh pesto 30 €

Linguine al pesto fresco

and burrata from Puglia

Conchiglioni 36 €

stuffed with two ricottas and spinach, tomato and basil reduction

Baked cannelloni 30 €

Cannelloni gratinati

with beef and veal, traditional style

– *Secondi – Meats and fish* –

Lightly cooked turbot fillet 34 €

Filetto di rombo appena cotto

with vegetable medley, leccino olives and savory sautéed potatoes

Veal Bocconcini 36 €

Bocconcini di vitello

Milanese Risotto with its Veal Jus in Marsala

Crab and lobster ravioli 36 €

Ravioli di granchio e aragosta

with Sichuan pepper bisque

– *Formaggi – Cheeses* –

Selection of aged Italian cheeses 18 €

Tagliere di formaggi italiani

– *Dolci – Desserts* –

Strawberry and Amaretto trompe-l'œil 16 €

Trompe-l'œil di fragole e amaretto

Limoncello and basil semifreddo 16 €

Limoncello Semifreddo e basilico

Come un Affogato 16 €

Affogato-style dessert with coffee textures, white coffee, vanilla

Chef's inspiration of the moment 16 €

Ispirazione del momento

Valentino's culinary vision

– *Per finire – To finish* –

Gourmet coffee 16 €

Caffè gourmet

Gourmet Champagne 24 €

Champagne gourmet

CARTE DES BOISSONS

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 Grande 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 €

Apéritifs classiques	6 cl
Martini Rosso, Martini Bianco	10 €
Martini Réserve spéciale rubino	12 €

Rhum	4 cl
Zacapa 23 - 40°	10 €

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

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

Gin	4 cl
Bombay Sapphire - 40°	10 €

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

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 €

Jus de fruits	
Granini - 25 cl	
Orange - Ananas - Fraise	6 €
Pamplemousse - Pomme	

Eaux Minérales	50 cl	100 cl
Vittel	4 €	6 €
San Pellegrino	4 €	6 €

CARTE DES VINS ITALIENS

Les Pétillants – Le Bollicine

		14 cl	75 cl
Valbodienne Prosecco	Veneto	9 €	40 €
Moscato D'Asti DOCG	Piemonte	10 €	38 €

Les Blancs – I Bianchi

Gewurtztraminer – Joseph DOC	Alto-Adige	12 €	52 €
Le Grillaie – Venacia di san	Toscana	9 €	37 €
Pinot Bianco Hofstätter	Alto-Adige	13 €	55 €
Il Bianco di Cicio DOC	Abruzzo	8 €	29 €
Feudo Antico Tullum DOCG	Abruzzo		42 €
Greco Sanio – DOC	Campania	9 €	38 €
Conte Hugues	Sicilia		90 €

Les Rosés – I Rosati

Bardolino Infinity Santi	Veneto	9 €	35 €
Prosecco Rosé Bolla	Veneto	8 €	36 €
Cerasuolo d'Abruzzo	Abruzzo	8 €	29 €
Kreos Rosato IGT	Puglia	10 €	39 €

Les Rouges – I Rossi

Barbera d'Asti Superiore	Piemonte		43 €
Chianti Classico DOCG	Toscana	10 €	43 €
Montepulciano d'Abruzzo	Abruzzo	9 €	32 €
Mazèr Superiore	Lombardia	12 €	49 €
Valpolicella Ripasso	Veneto		50 €
Sartiglia Cannoneau di Sardaigna	Sardegna	10 €	51 €
Corribante Malvasia IGT	Puglia	11 €	42 €
Taurasi Radici	Campania		77 €
Nadir Sicilia Tenuta Rapitala	Sicilia	11 €	48 €

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

WINES

PIEDMONT

14 cl 75 cl

Moscato d'Asti

Ca Bianca DOCG

9 € 39 € ●

Brachetto d'Acqui

Ca Bianca DOCG

8 € 35 € ●

Nebbiolo d'Alba

Michet DOC

16 € 65 € ●



LOMBARDY

Mazèr

Valtellina superiore DOCG

12 € 59 € ●



SOUTH TYROL

Gewurtztraminer

Joseph Höfstadter DOC

13 € 55 € ●

Weissburgunder

Joseph Höfstadter DOC

12 € 53 € ●



VENICE

Valbodienne Superiore

Bolla DOCG

10 € 40 € ●

Prosecco Rosé Bolla

DOC

8 € 36 € ●



PUGLIA

Coribante Rosso

Salento IGT

10 € 45 € ●



CAMPANIA

Lacryma Christi

del Vesuvio bianco DOP

8 € 35 € ●

Lacryma Christi

del Vesuvio rosso DOP

8 € 35 € ●

Taurasi Radici

Mastroberardino

12 € 56 € ●



ABRUZZO

14 cl 75 cl

Tralcetto Il Bianco

di Ciccio Abruzzo Bianco DOC

8 € 35 € ●

Pecorino biologico

Tullum DOCG

10 € 43 € ●

Tralcetto Cerasuolo

d'Abruzzo DOC

8 € 35 € ●

Tralcetto Montepulciano

d'Abruzzo DOC

8 € 35 € ●



SARDINIA

Sartiglia Cannonau

di Sardegna Contini DOC

12 € 51 € ●



UMBRIA

Vipra Rosso

Umbria IGT

7 € 28 € ●



TUSCANY

Granaio Chianti

Classico DOCG

10 € 40 € ●



CALABRIA

Bianco Critone

IGT

10 € 40 € ●



SICILY

Rosammuri Rosato

Terre Siciliane IGT Bio

7 € 29 € ●

Nadir Syrah

Sicilia DOC Bio

11 € 45 € ●



As part of the **EGalim** law aimed at reducing food waste, we invite you to take your unfinished bottle of wine home in a specially provided bag. Please ask the maître d' for more information.
Extend your Italian experience at home, all our wine references are also available for takeaway purchase.

Net prices. Service included, Excessive alcohol consumption is harmful to your health. Drink responsibly.

OUR FINEST GRAND CRU WINES

Il Bianco – The White

14 cl 75 cl

Conte Hugues Chardonnay Sicilia DOC

20 € 95 €

Born from a unique terroir, bathed in sunlight and kissed by sea breezes, this exceptional Chardonnay is the very expression of Italian elegance. Carefully vinified with respect for ancestral traditions, it unveils an enchanting aromatic palette: ripe exotic fruits, delicate white flowers, and a subtle woody touch that marks its refinement. Each sip transports you to the island's wild landscapes—terraced vineyards, hilltop villages, and the majestic shadow of Mount Etna.

A wine of true character, with a silky finish, that embodies the warmth and soul of Sicily.

I Rossi – The Reds

Santico Amarone della Valpolicella DOCG

25 € 130 €

Crafted from carefully dried grapes using the traditional appassimento method, this prestigious Italian red captivates with its intensity, powerful structure, and rare elegance. A true oenological gem, it unveils mesmerizing aromas of candied dark fruits, sweet spices, and cocoa in a refined harmony.

Each glass tells a story: of sun-drenched Venetian hills, hand-harvested grapes, and time-honored craftsmanship. A noble, charismatic wine to be savored slowly—for an unforgettable sensory experience.

Barolo La Morra DOCG bio

38 € 170 €

Rightly nicknamed the king of wines, this organic Barolo born on the noble lands of La Morra embodies the ultimate refinement of Piedmontese winemaking. Powerful, complex, and profoundly elegant, it reveals an enchanting bouquet of truffle, heirloom rose, aged leather, and ripe black cherry.

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

A rare and intense wine, crafted to honour great emotions and unforgettable moments.

HOT DRINKS

Teas

7 €

Darjeeling Black Tea

Chinese Green Tea

Coffee

Espresso 5 €

Double Espresso 8 €

Large White Coffee 8 €

Latte Macchiato (milk, coffee, milk foam) 8 €

Cappuccino 8 €

Flavoured teas

7 €

Peppermint Green Tea

Infusions

7 €

Chamomile, Lemon Verbena

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