

La Storia

Enoteca e cucina italiana

MENUS

– *Scopriamo la Cucina* –

Excluding Saturdays and public holidays

€55 or €74 with food and wine pairing

Creamy artichoke soup

Vellutata di carciofi

Soft-boiled egg, parmesan shavings and truffles

or

Candied Sardines

Sarde confit

With olive oil, oregano, Timut pepper

Vegetarian Carnaroli Risotto

Risotto Carnaroli vegetariano

With forgotten winter vegetables and truffle shavings

or

'The Real Carbonara'

'La Vera Carbonara'

Spaghetti alla Chitarra, egg yolks, guanciale, pecorino, parmesan and black pepper

DESSERTS OF YOUR CHOICE

Excluding gourmet Champagne

– *Cucina* –

€79 or €107 with food and wine pairing

Octopus carpaccio

Carpaccio di polpo

With citrus fruits, taggiasche olives and pine nuts

or

Beef strips

Sfogliata di manzo stagionato e affumicato

Matured and smoked, iodized aspic (oysters)

Saltimbocca

Veal rump steak wrapped in Parma ham and sage

Viennese, Taglierini with Parmesan cream

or

Noix de Saint-Jacques

Capesante

Black truffle contisée, venerated rice
and its white coral butter

DESSERTS OF YOUR CHOICE

Excluding gourmet Champagne

– *Per i Bambini* –

Children's menu up to 10 years old

22 €

Chocolate ice cream sundae, vanilla and hazelnut coulis

Chocolate ice cream sundae, vanilla and hazelnut coulis

Mineral water 50 cl or soft drink

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– Antipasti – Meats and fish –

Roasted prawns 24 €

Vellutata di carciofi

Soft-boiled egg, parmesan shavings and truffles

Lobster 'like a pizza' 28 €

'Come un pizza'

Blue lobster tart, crushed tomatoes, basil oil

Octopus carpaccio 28 €

Carpaccio di polpo

With citrus fruits, taggiasche olives and pine nuts

Candied sardines 26 €

Sarde confit

With olive oil, oregano, Timut pepper

Matured and smoked beef strips 30 €

Sfogliata di manzo stagionato e affumicato

Iodized aspic (oysters) and samphire

– Pasta e Risotto – Pasta and Risotto –

Paccheri with duck ragout 32 €

Paccheri al ragù di anatra

And its fricassee of porcini mushrooms

Fagotini with raw ham 31 €

Fagottini al prosciutto crudo

Gorgonzola cream and roasted squash

Vegetarian Carnaroli Risotto 36 €

Risotto Carnaroli vegetariano

With forgotten winter vegetables and truffle shavings

'The Real Carbonara' 31 €

'La Vera Carbonara'

Spaghetti alla Chitarra, egg yolks, guanciale, pecorino, parmesan and black pepper

– *Secondi – Meats and fish* –

Roasted prawns 35 €

Gamberoni arrosto

With lemon, rosemary and fresh tagliatelle

Saltimbocca 35 €

*Veal rump steak wrapped in Parma ham and sage Viennese,
Taglierini with Parmesan cream*

Noix de Saint-Jacques 38 €

Capesante

Black truffle contisée, venerated rice and its white coral butter

– *Formaggi – Cheeses* –

Plate of mature Italian cheeses 18 €

agliere di formaggi italiani

– *Dolci – Desserts* –

Baba-style tiramisu 16 €

Tiramisù alla maniera del babà

Mascarpone Chantilly, whipped coffee ganache, amaretto caramel sauce

The delicacy of the moment 16 €

La delicatezza del momento

Inspired by Valentino

Like an orange 16 €

Come un'arancia

Orange sorbet, orange zest parfait, melting meringues

Cannolo revisited with lemon curd 16 €

Cannolo in revisione con lemon curd

Light Ricotta and Cardamom Caramel

– *Per finire – To finish* –

Gourmet coffee 16 €

Caffè gourmet

Gourmet Champagne 24 €

Wine 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 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 €

Classis appetizers	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 €
Nikka 12 years - 45°	13 €

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

Gin	4 cl
Bombay Sapphire - 40°	10 €

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

Liqueurs and Brandies	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 (hazelnuts)	10 €

Fruit juice	
Granini - 25 cl	
Orange - Pineapple - Strawberry	6 €
Grapefruit - Apple	

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

- Sparkling
- Red wine
- White wine
- Rosé wine

WINE LIST

PIEDMONT

	14 cl	75 cl	
Moscato d'Asti <i>Ca Bianca DOCG</i>	9 €	38 € ●	
Barbera d'Asti <i>Superiore</i>		43 € ●	
Barolo DOCG <i>Ca Bianca DOCG</i>	21 €	95 € ●	

LOMBARDY

Mazèr <i>Valtellina Superiore</i>	11 €	49 € ●	
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ALTO-ADIGE

Gewurtztraminer <i>Joseph DOC</i>	12 €	52 € ●	
Pinot Bianco <i>DOC</i>	13 €	55 € ●	


VENETO

Bardolino Infinity Santi <i>Joseph DOC</i>	8 €	35 € ●	
Prosecco Rosé Bolla <i>Joseph DOC</i>	8 €	36 € ●	
Valbodienne Prosecco <i>Joseph DOC</i>	9 €	40 € ●	
Valpolicella Ripasso <i>La Poiane DOC</i>		50 € ●	

TUSCANY

Le Grillaie <i>Venacia di san</i>	8 €	37 € ●	
Chianti Classico DOCG	9 €	43 € ●	

ABRUZZO

	14 cl	75 cl	
Cerasuolo Abruzzo <i>DOC</i>	7 €	29 € ●	
Il Bianco di Cicio <i>DOC</i>	7 €	29 € ●	
Montepulciano Abruzzo <i>DOC</i>	8 €	32 € ●	
Feudo Antico Tullum <i>Pecorino DOCG</i>		42 € ●	

SARDINIA

Sartiglia <i>Cannoneau di Sardaigna</i>	12 €	51 € ●	
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APULIA

Kreos Rosato <i>Salento IGT</i>	9 €	39 € ●	
Corribante Malvasia <i>Salento IGT</i>	10 €	42 € ●	

CAMPANIA

Greco Sanio <i>Taburno DOC</i>	9 €	38 € ●	
Tauraisi Radici		77 € ●	

SICILY

Nadir Sicilia <i>Tenuta Rapitala</i>	11 €	48 € ●	
Conte Hugues <i>Tenuta Rapitala</i>		90 € ●	

OUR GREAT ITALIAN WINES

The white wine – Il Bianco

14 cl 75 cl

Malvasia d'Abruzzo DOC « Iskra » Masciarelli 16 € 77 €

From the golden, semi-aromatic grapes of the Malvasia Istriana variety, of Croatian origin but transplanted to the foot of the Abruzzo mountains in the Loreto Aprutino cru, this hidden pearl of Italian oenology is born. A mineral and vegetal white wine, powerful in its incomparable final notes of hydrocarbons and white flowers. Iskra: the spark.

The red wine – I Rossi

Montepulciano d'Abruzzo DOC Riserva « Iskra » Masciarelli 21 € 100 €

From the Controguerra vintage, in the middle of the clayey-calcareous soils at the foot of the Twin Mountains overlooking the Adriatic Sea, the grape variety from Abruzzo Montepulciano finds its preferred territory. Cardinal purple for this great red wine with aromas of leather, tobacco, black cherry and plum with an incomparable finish of blackberry. Power, fruit and elegance.

Taurasi Radici DOCG Riserva Mastroberardino 21 € 100 €

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

Brunello di Montalcino DOCG «La Palazzetta» 23 € 110 €

Among the red and calcareous soils of the Tuscan hills of Montalcino, the Sangiovese grape variety, the ancient "Sanguis Jovis", the Blood of Jupiter, gives us this great red wine. Three and a half years of aging in French oak barrels and 6 months in the bottle give us a full-bodied and spicy red wine with aromas of Mediterranean undergrowth, black cherry and burnt blood orange peel. Tuscany in the glass.

HOT DRINKS

Teas 7 €

Darjeeling black
Chinese tea
Green tea

Flavored Tea 7 €

Peppermint Green Tea

Coffees

Espresso 5 €
Double Espresso 8 €
Grand crème 8 €
Latte Macchiato (milk, coffee, milk foam) 8 €
Cappuccino 8 €

Infusions 7 €

Camomille
Verbena