

# LA STORIA

R I S T O R A N T E

## *Antipasti*

Served Family Style

### MOZZARELLA DI BUFALA

basil, pine nut, parmigiano-reggiano, tomato, 8 year balsamic

### POLPETTE DI VITELLO

veal meatballs, tomato sauce, pecorino romano, pine nuts

### AGNELLO

lamb chops, rosemary, green tomato mostarda, 8 year balsamic

## *Insalata*

Served Individually

### INSALATA PERA

endive, frisee, watercress, poached pears, gorgonzola, walnut, pear vinaigrette

## *Primi*

Served Individually

### RIGATONI

crispy lamb sausage, fontina, rapini, rosemary

## *Secondi*

Select One, Served Individually

### VITELLO

14oz Veal Chop, rapini and white bean ragu

### POLLO MILANESE

crispy chicken, chicken liver mousse, capers, citrus, watercress

### PESCE ARROSTO

whole Branzino, leeks, scallop mousse, white wine

## *Dolci*

Select One, Served Individually

### BOMBOLONI

Italian brioche donuts, blackberry, vanilla, nutella

### AFFOGATO AL CAFÉ

brown butter gelato, coffee espuma, biscotti crumble

## *Featured Wines*

### WHITE

Bibi Graetz Testamatta Bugio Toscana IGT, 2011, Toscana, Italy

### RED

Tomassi Amarone Dell Valpolicella Classico DOCG, 2011, Veneto, Italy