

# Storico

## DINNER

### ANTIPASTI

Burrata & Smoked Eggplant | 15 (v)  
Italian eggplant, Urfa Biber pepper, grilled bread  
ADD prosciutto di San Daniele | 5

Grilled Asparagus | 14 (gf)  
coddled egg, pecorino-bottarga butter

1/2 Dozen Beau Soleil Oysters | 16  
New Brunswick, CAN  
red wine mignonette, saltine crackers

Chicken Liver Mousse | 16  
grilled bread, pickled pearl onions, cornichons

Stone Fruit & Arugula Salad | 19 (v)(gf)  
Jersey peaches, walnuts, piave Vecchio, chianti  
vinaigrette

Heirloom Tomatoes | 19 (v)(gf)  
mixed NJ heirloom tomatoes, lemon basil-yogurt,  
pistachio, thai basil

Mixed Baby Greens | 15 (v)(gf)  
sherry vinaigrette, shaved garden vegetables

### PASTA

Rigatoni | 22 (v)  
confetti tomatoes & pomodoro, mozzarella, basil,  
herbed streusel

Campanelle | 24  
turkey bolognese, Parmesan

Spaghetti | 20 (v)  
carrot pesto, sesame, seaweed, chili flake

Risotto | 23 (gf)  
prosciutto, charred sweet corn, heirloom tomatoes

### MANGIA!

Warm Olives | 4 (v)(gf)

Cheese Plate | 18  
caciocavallo, brie, Danish blue, almonds, apricot  
mostarda

Crispy Zucchini | 15  
lime aioli, parmesan

### SECONDI

Skirt Steak | 28  
charred tardivo, balsamic-prosciutto jus

Roasted Duck Breast | 32  
romano bean & summer corn ragu, sauce romesco,  
endive

Branzino | 27  
zucchini 'noodles', baby vegetables & potato,  
salmoriglio

Crispy Chicken | 28  
fava bean puree, confit tomatoes, grilled gem lettuce,  
vin cotto

### CONTORNI

Hen of the Woods Mushrooms | 14 (v)(gf)

Braised Romano Beans | 11 (v)(gf)

Broccoli Rabe | 8 (v)(gf)

Creamed Corn | 7 (v)(gf)

OUR KID'S MENU IS ALWAYS AVAILABLE! PLEASE ASK YOUR SERVER FOR A COPY.

\*Consuming raw or undercooked meat, eggs, seafood, or dairy products may increase your risk of foodborne illness.

\* (v) = vegetarian, (gf) = gluten free

Saturday, July 20th 2019