

ENOTECA LA STORIA



FIRST COURSE

CHOICE OF

INSALATA MISTA ^{GF, V}

SPRING MIX, RED ONION, GRAPE TOMATOES, FENNEL, HOUSE WILDFLOWER VINAIGRETTE
OR

INSALATA CESARE

ROMAINE, EGG-ANCHOVY DRESSING, PARMESAN CHEESE, HOUSE MADE CROUTONS

ENTRÉE COURSE

CHOICE OF

PARMIGIANA DI MELANZANE ^{GF, V}

OVEN-ROASTED EGGPLANT, MOZZARELLA, PARMESAN, SAN MARZANO TOMATO SAUCE, BASIL
OR

PIZZA CON TRE CARNI

TOMATO SAUCE, SHREDDED MOZZARELLA, PEPPERONI, FENNEL SAUSAGE, GENOA SALAMI

OR

SALMONE ^{GF}

8 OZ OVEN ROASTED FARMED FILET, ASPARAGUS, BLISTERED TOMATOES

DESSERT

CHOICE OF

GLUTEN FREE COOKIES ^{GF V}

OR

CANNOLI ^V

WHIPPED RICOTTA, CANDIED CITRON IN A CRISPY SHELL, SHAVED DARK CHOCOLATE

\$33 PER PERSON

(EXCLUDES GRATUITY & TAX)

NO SUBSTITUTION PLEASE

GF-GLUTEN FREE

V-VEGETARIAN