



AT THE NEW-YORK
HISTORICAL
SOCIETY

CAFFÈ

STORICO

DINNER



New York State Motto : Ever Upward

ANTIPASTI

BABY LETTUCE &
CRISP VEGETABLES
honey lemon vinaigrette
8

BITTER GREENS
anchovy vinaigrette
10

SALUMI
selection of
5 cured meats
20



- MARINATED OLIVES 6
- KING CRAB SALAD 16
- OCTOPUS & POTATO 9
- ARANCINI 7
- MEATBALLS 11
- MOZZARELLA EN CARROZZA . . . 7
- HEIRLOOM SQUASH & 14
- PORK BELLY TERRINE
- GENTLY WARMED SALMON . . . 12

CICCHETTI

- WHIPPED BACCALA 10
- SHRIMP TRAMEZZINI 6
- CHICKEN LIVER CROSTINI 7
- LANGOSTINO FRITTO 18
- GRILLED CUTTLEFISH 14
- FOIE GRAS TERRINE 18
- BURRATA & ARTICHOKE 12
- SWEET & SOUR CIPPOLINI 7
- VEAL TARTARE 15

PRIMI

- RIGATONI WITH SAUSAGE RAGU . . . 16
pecorino di fossa
- RISOTTO ALLA MILANESE 18
bone marrow coin
- HAND ROLLED GARGANELLI 20
cauliflower, pine nuts & bottarga di muggine
- PAPPARDELLE WITH DUCK RAGU . . . 24
shaved chocolate & orange

- ARTICHOKE MEZZALUNA 20
porcini & parsley
- HUBBARD SQUASH TORTELLONI 16
sage & brown butter
- RISOTTO ALLA KRISTINA 22
oysters & prosecco
- RICOTTA CAVATELLI 22
lobster & black trumpet mushrooms

- GNOCCHI GRATINATA 18
black truffle fonduta

SECONDI

ROASTED SEA BASS
cannellini beans & herb salad
28

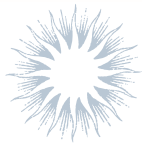
SLOW ROASTED CHICKEN
crisp fennel & chanterelles
24

DRY AGED SIRLOIN STEAK
patata al forno & broccolini
38

OLIVE OIL POACHED SALMON
*smothered onions &
brussels sprout leaves*
29



Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness



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INSALATE

BABY LETTUCE &
CRISP VEGETABLES
honey lemon vinaigrette
8

BITTER GREENS
anchovy vinaigrette
10

ARUGULA &
GRILLED CHICKEN
shaved fennel &
parmiggiano reggiano
16

SICILIAN TUNA
sweet & sour peppers,
fried capers
16

TONNO DEL CHIANTI
roast pork, borlotti
beans & arugula
14

SALUMI & CHEESE
selection of
3 cured meats &
3 artisanal cheeses
20

CICCHETTI

- MARINATED OLIVES 6
- KING CRAB SALAD 16
- OCTOPUS & POTATO 9
- ARANCINI 7
- MEATBALLS 11
- MOZZARELLA EN CARROZZA . . . 7
- HEIRLOOM SQUASH & 14

PORK BELLY TERRINE

- GENTLY WARMED SALMON . . . 12

- WHIPPED BACCALA 10
- SHRIMP TRAMEZZINI 6
- CHICKEN LIVER CROSTINI 7
- LANGOSTINO FRITTO 18
- GRILLED CUTTLEFISH 14
- FOIE GRAS TERRINE 18
- BURRATA & ARTICHOKE 12
- SWEET & SOUR CIPPOLINI 7
- VEAL TARTARE 15

PRIMI

- RIGATONI WITH SAUSAGE RAGU . . . 16
pecorino di fossa
- RISOTTO ALLA MILANESE 18
bone marrow coin
- GNOCCHI GRATINATA 16
black truffle fonduta

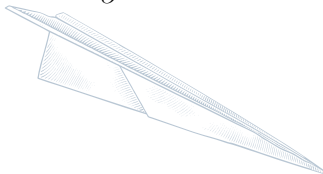
- ARTICHOKE MEZZALUNA 20
porcini & parsley
- HUBBARD SQUASH TORTELLONI . . . 16
sage & brown butter
- RICOTTA CAVATELLI 22
lobster & black trumpet mushrooms

PANINI

- TUNA & ARTICHOKE 12
black olive, lemon & parsley
- PROSCIUTTO SAN DANIELE 12
buffalo mozzarella & extra virgin olive oil
- BRESAOLA 12
air dried beef, arugula & horseradish

- SMOKED SALMON 12
bibb lettuce & mascarpone
- SHRIMP SALAD 14
dill mayonnaise on toasted foccacia
- HERB ROASTED TURKEY 12
caramelized onion & fontina cheese

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BRUNCH



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CICCHETTI

- King Crab Salad
- 16
- Arancini
- 7
- Meatballs
- 11
- Whipped Baccala
- 10
- Burrata & Artichoke
- 12

CAFFÈ

- CAFFÈ 3.50
- ESPRESSO 3.50
- CAPPUCCINO 4.50
- MACCHIATO 4.00
- LATTE 5.00
- CAFFÈ DELLA CASA 6.00
- CAFFÈ CORRETTO . 5.00



ANTIPASTI

- SMOKED SALMON 14
- potato rosti, crème fraîche & capers
- CRESPELLE 12
- prosciutto cotto & fontina

- BABY LETTUCE & CRISP VEGETABLES .8
- honey lemon vinaigrette
- SALUMI & CHEESE 20
- selection of 3 cured meats & 3 artisanal cheeses

EGGS

- POACHED EGGS 10
- spicy tomato sauce, pancetta & grilled bread
- POLENTA & EGGS 10
- taleggio
- TWO EGGS ANY STYLE 10
- roast potato & grilled bread

- SPINACH FRITTATA 8
- mozzarella
- STEAK & EGGS 18
- roast potato & grilled bread
- SMOKED SALMON FRITTATA 10
- goat cheese & herbs

- FRITTATA DEL GIORNO 8

PASTA

- SPAGHETTI CARBONARA 14
- pancetta & sunny side egg
- TAGLIOLINI 14
- seasonal vegetables &
bottarga bread crumbs

- SEMOLINA GNOCCHI GRATINATA . . . 12
- parmiggiano reggiano
- RICOTTA CAVATELLI, 22
- lobster & black trumpet mushrooms

SWEET

- SWEET RICOTTA GNUDI 12
- crisp bacon & maple syrup
- CHOCOLATE CHESTNUT CRESPELLE . 12
- star anise cream

- ITALIAN TOAST 10
- lemon stuffed brioche &
seasonal fruit compote

PANINI

- TUNA & ARTICHOKE 12
- black olive, lemon & parsley
- PROSCIUTTO SAN DANIELE 12
- buffalo mozzarella & extra virgin olive oil
- BRESAOLA 12
- air dried beef, arugula & horseradish

- SMOKED SALMON 12
- bibb lettuce & mascarpone
- SHRIMP SALAD 14
- dill mayonnaise on toasted foccacia
- HERB ROASTED TURKEY 12
- caramelized onion & fontina cheese



CAFFÈ STORICO

AT THE NEW-YORK HISTORICAL SOCIETY

DOLGIE



SELECTION OF FIVE ARTISANAL CHEESES

with accompaniments

20

CHOCOLATE BUDINO . . . 9

*drunken prunes and
whipped crème fraîche*

TIRAMISU 9

*mascarpone mousse &
espresso*

AMARETTO SEMIFREDDO 9

heirloom squash caramel

MACERATED BERRIES . . . 9

zabaglione

LOCAL APPLE CROSTATA 10

fior de latte gelato

TRIO OF GELATI

OR SORBETTI 9



CAFFÈ STORICO

VINO DOLCE

(by the glass)

Vin Santo
Villa Puccini 2010 14

Malvasia Nero
Bricco Mondalino Gaudio 2010 . . . 12

Muscat
Zaccagnini Bianco Passito 2008 . . 16

AMARO

(by the glass)

Averna 12

Nonino 14

Meletti 11

Fernet Branca or Menta 11

Ramazotti 12

GRAPPA

(by the glass)

Marolo, *Grappa di Barolo* 18

Nonino, *Merlot* 16

Poli, *Moscato* 14

Tignanello 16

CAFFÈ

CAFFÈ
3.50

ESPRESSO
3.50

CAPPUCCINO
4.50

MACCHIATO
4

LATTE
5

CAFFÈ CORRETTO
5

CAFFÈ DELLA CASA
6

TÈ

CEYLON DECAF
5

EARL GREY RESERVE
5

LEMON GREEN
5

SERENITY
5

CRIMSON PUNCH
5

DRAFT BEERS

BOTTLE BEERS

Moretti Lager (Friuli) 8	Ama Bionda (Puglia) 9	Peroni (Roma) 8	Clausthaler Non-Alcoholic (Austria) 6
Sierra Nevada Pale Ale (California) 8	Amstel Light (Holland) 6		

VINI BIANCHI D'ITALIA

	BTL	GL
Arneis, Cascina Ca Rossa,	45	
'10, MERICA, ROERO <i>White Flowers, Almond, Tangerine</i>		
Chardonnay, Antinori,	50	12
'09, BRAMITO DELLA SALLA, UMBRIA <i>Vanilla, Cinnamon, Baked Apple</i>		
Chardonnay, Passopisciaro,	93	
'10, GUARDIOLA BIANCO, MT ETNA <i>Full Bodied, Creamy, Orange Zest</i>		
Coda di Volpe, Occone Cerere,	43	
'10, TABURNO <i>Smoky, Refreshing, Lime Zest</i>		
Fiano, Fattoria la Rivolta O,	53	
'10, CAMPANIA <i>Medium Bodied, Nutty, Pineapple Rind</i>		
Garganega, Inama,	58	12
'09, FOSCARINO, SOAVE CLASSICO <i>Anise, Caramel, Lemon Verbena</i>		
Gewurztraminer, St Michael Eppan,	48	
'10, LINEA CLASSICO, ALTO ADIGE <i>Roses, Honey-suckle, Lychee</i>		
Kerner, Linea Vigneti,	53	
'09, ALTO ADIGE <i>Racey, Lavendar, Mango</i>		
Passerina, Fausti	38	9
'10, <i>Cheese Rind, Flinty, White Cherry</i>		
Pinot, Grigio,	43	
'10, LIVON, <i>Marzipan, Light, Honeydew Melon</i>		
Riesling, Jermann,	64	
'10, FRIULI, <i>Petrol, Slightly Sweet, Nectarines</i>		
Sauvignon Blanc, Villa Russiz,	50	12
'08, COLLIO, <i>Grassy, Herbacious, White Grapefruit</i>		
Sauvignon Blanc, Pinot Grigio, Bertani,	45	
'10, DUE UVE, VENETO <i>Elderflower, Refreshing, Peach</i>		
Tocai, Vialla Chioporis,	43	
'09, FRIULI <i>Wildflowers, Anjou Pear, Lemon</i>		
Veltliner, Nossing,	75	
'10, ALTO ADIGE <i>Caraway, Sesame, White Pepper</i>		
Verdicchio dei Castelli di Jesi,	42	10
Conti di Buscareto,		
'10, MARCHE <i>Seabreeze, Light, Clementine</i>		
Vernaccia di San Gimignano, Teruzzi & Puthod	55	
'09, <i>Medium Bodied, Briny Finish, Guava</i>		
Vermentino di Sardegna, Il Nuraghe,	46	11
'09, DON GIOVANNI <i>Savory Herbs, Lemongrass, Lime Blossom</i>		
Weissburgunder, Erste e Neue,	40	
'10, ALTO ADIGE, <i>Clean, Crisp, Macintosh Apple</i>		
Blanc de Morgex, La Valdotaine,	34	8
'09, VAL D'AOSTA <i>Delicate, Pure, Refreshing</i>		
Pinot Grigio, Zemmer,	40	
'10 ALTO ADIGE <i>Hazelnut, Zippy, Charentais Melon</i>		

SPUMANTE

	BTL	GL
Greco, Feudi Dubi,	95	
NV, SPUMANTE, CAMPANIA <i>Volcanic Minerality, Complex, Exotic Citrus</i>		
Chardonnay Blend, Montenisa,	85	
NV, FRANCIACORTA <i>Creamy, Brioche, Golden Apple</i>		
Chardonnay Blend, Ferrari,	54	13
NV, BRUT, TRENINO <i>Medium Bodied, Toasty, Anjou Pear</i>		
Lambrusco, Barbolini Lancillotto Grasparossa di Castelvetro,	42	10
NV, Menthol, Smoked Meat, Red Cherry		
Moscato, Perrone,	46	11
NV, SOURGAL, PIEDMONT <i>Airy, Off-Dry, Ripe White Peach</i>		
Prosecco, Nino Franco,	38	9
NV, VENETO <i>Light, Cheerful, Tart Green Apple</i>		

COCKTAILS

VIVALDI <i>aperol, prosecco, soda</i> 12	MEDICI <i>Bombay gin, grapefruit cordial, tonic</i> 12
BOTTICELLI <i>rye, amareto, cardamaro</i> 12	GALILEO <i>Bacardi rum, lime, hazelnut</i> 12
DANTE <i>Grey Goose vodka, cocchi americano, blood orange, ginger</i> 12	

VINI ROSSO D'ITALIA

	BTL	GL		BTL	GL
Aglianico, Villa Matilde,	43		Nebbiolo, G.D. Vajra,	88	18
'08 CAMPANIA <i>Deep Black Cherries, Earthy</i>			'06 BAROLO, <i>Structured, Tart Cherry, Earthy Finish</i>		
Barbera, Giacomo Conterno,	98		Nebbiolo, Marchesi di Gresy,	165	
'09 CASCINA FRANCA, PIEDMONT. <i>Medium, Red Cherries, Soft Tannins</i>			'01, GAIUN MARTINENGA, BARBARESCO <i>Orange Zest, Dried Roses, Bing Cherries</i>		
Bonarda, Mazzolino,	46	11	Nebbiolo, Sandro Fay,	53	
'09 OLTREPO PAVESE, <i>Soft, Purple Flowers, Red Plum</i>			'07, SASSELLA, VALTELLINA, <i>Ripe Red Berries, Figs, Full Bodied</i>		
Brunello di Montalcino, Il Cole,	92		Pinot Noir, Crotta di Vegneron,	42	10
'05 TOSCANA, <i>Tarragon, Full Bodied, Cranberry</i>			'10, VAL DEL ACATE, <i>Feminine, Soft Tannins, Potpourri</i>		
Cabernet Franc, Russiz Superiore,	58		Pinot Nero, Lageder,	98	
08 COLLIO <i>Savory Herbs, Green Pepper, Blackberry</i>			'07 KRAFUSS, ALTO ADIGE, <i>Lilacs, Soft Finish, Pomegranate</i>		
Cabernet Sauvignon, Marion,	98		Primitivo, Feudi di San Gregario,	43	9
'20 VENETO <i>Full Bodied, Mocha, Cassis</i>			'08 OGNISSOLE, APULIA, <i>Red and Black Raspberry, Clove, Anise</i>		
Cabernet Sauvignon Blend, Il Bruciato,	78		Prugnolo Gentile, Avignonesi,	68	
'08 TOSCANA, <i>Coffee, Leather, Boisenberry</i>			'08 VINO NOBILE DI MONTEPULCIANO, <i>Dusty, Blood Orange, Basil</i>		
Carignano del Sulcis, Sella & Mosca,	37		Ruche di Castagnole, Tavijin,	58	14
'20 SARDEGNA <i>Smooth, Medium Bodied, Wild Strawberry</i>			'10 MONFERRATO, <i>Myrtleberries, Juicy, Rocky Minerality</i>		
Corvina, Bussola, Ca Del Laito Ripasso,	54	13	Sagrantino di Montefalco, Antonelli,	90	
'06, VALPOLICELLA SUPERIORE <i>Rich, Raisins, Yellow Plums</i>			'05 UMBRIA, <i>Inky, Mirabelle, Black Currant</i>		
Dolcetto d'Alba, Roagna,	45		Sangiovese, Le Cupole,	75	
'09 PIEDMONT, <i>Violets, Crushed Rocks, Blueberry</i>			'08 TOSCANA, <i>Thyme, Red Apple Skin, Lingonberry</i>		
Nero, D'Avola,	38	9	Sangiovese, Palagetto,	38	9
'09 SICILIA, <i>Figs, Licorice, Cardamom</i>			'07 CHIANTI COLLI SENESI, <i>Velvety, Red Gooseberry, Grilled Clementine</i>		
Freisa, Giuseppe Mascarello,	50	12	Teroldego, Foradori,	50	12
'05, TOETTOPIEDMONT, <i>Strawberries, Soft Tannins, Wild Flowers</i>			'08 ROTALIANO, TRENINO ALTO ADIGE, <i>Blueberry, Soft, Plush</i>		
Lagrein, Nusserhoff,	70		Syrah, Planeta,	75	
'06 ALTO ADIGE, <i>Smoked Meat, Pepper, Brambleberry</i>			'09 SICILIA, <i>Salumi, Prunes, White Peppercorn</i>		
Merlot & Cabernet Blend, Ciacci Piccolomini,	62				
'08 SANT ANTIMO <i>Tomato Water, Plums, Mushroom</i>					
Nebbiolo, Cantalupo,	73				
'06 GHEMME, <i>Red Cherries, Truffles, Orange Rind</i>					

