

# STORIA CUCINA

RISTORANTE & BAR

## **OUR STORY**

San Francisco restaurateur Jonathan Cicotti is bringing classic Italian food and drinks to life with his new endeavor "Storia Cucina".

His mission is to create a comfortable, affordable place to hang out, share good stories, and eat good food.

**STORIANCUCINA.COM**

**@STORIANCUCINA**





**JONATHAN CICOTTI**

*Owner/Executive Chef*

**ARLEN COILEY**

*Chef DE Cuisine / Partner*

## **BRINGING ITALIAN FOOD & COCKTAILS TO BELLINGHAM**

### **JONATHAN CICOTTI**

Chef Jonathan opened a slow food restaurant "Hillside Supper Club" in San Francisco in 2012. He has received national attention in publications such as star chefs, Food & Wine, Zagat, as well as cooking in the famous James Beard house in NYC. In this time, he has become a mentor to Arlen, who relocated to SF to work under Jonathan. Jonathan couldn't be more proud of Arlen, or more excited to make him a co-owner of this project.

### **ARLEN COILEY**

Arlen graduated from Fairhaven College And has lived in Bellingham for the past six year's. Arlen lived in Treviso, Italy, learning the fundamentals of Italian cuisine. He is also a founder of Handshake Coffee Pop-Up.

## **BAR**

***Our beverage program will be Cocktail focused with a lively selection of Italian wines, amaros, and local beers. We will feature apertivo hour every day from 3-6 serving spirits, with Italian street food on the happy hour menu. We will have a house red and white, both will be available by the glass and carafe.***



## **RISTORANTE**

***In our kitchen we make everything from scratch with quality, local products, including our pastas and breads, made with freshly milled flour from Cairnspring mill. We will have a wood stone oven and be using a slow rise pizza dough. We will have rotating specials, and select dishes will be available on our happy hour menu.***

## cocktails

### APERITIVO

<b>Aperol Spritz</b>	aperol, prosecco, soda	10
<b>Americano</b>	campari, carpano rosso, soda	10

### HOUSE

<b>Mario Cicotti</b>	bourbon, nocino, borghetti, tobacco bitters	11
<b>A Monk's Dream</b>	mezcal, luxardo maraschino, green chartreuse, cucumber, lime	12
<b>La Serata</b>	tequila, creme de mure, sage, ginger, lime	9
<b>Portofino</b>	old tom gin, lemon, tonic, celery bitters, salt	10
<b>Calabrese</b>	aperol, vodka, grapefruit, calabrian chile	9
<b>La Vacanza</b>	'stiggins pineapple rum, tequila, dry curacao, mole, cinnamon, coconut, fire	13

### CLASSICS

<b>Negroni</b>	gin, campari, carpano classico	10
<b>Godfather</b>	bourbon, scotch, amaro meletti, black walnut bitters	12
<b>Profondo Rosso</b>	cappelletti, cynar, ginger, citrus, bitters	9
<b>Death in the Afternoon</b>	15 italicus, carpano classico, absinthe, soda	10
<b>Manhattan</b>	rye, carpano rosso, angostura	11
<b>Italian 75</b>	limoncello, prosecco, lemon	11

## pasta

(gluten free available)

<b>LUMACHE POMODORO</b>	di napoli tomato sauce, garlic, olive oil, basil, ricotta, parmigiano	14
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<b>CACIO E PEPE</b>	bucatini, butter, pecorino, cracked black pepper	16
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<b>SQUID INK GNOCCHETTI</b>	shrimp, clams, chili, white wine, crispy garlic	22
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<b>PAPPARDELLE BOLOGNESE</b>	local beef & pork, tomato, rosemary, parmigiano	18
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add ons for +4

pancetta  
burrata

sat & sun 10-3

## brunch additions

<b>BOMBOLINI</b>	italian donut, cinnamon sugar, nutella custard	16	<b>RICOTTA TOAST</b>	boozy hazelnuts, honey, sea salt	7
<b>CARBONARA PASTA</b>	pancetta, caramelized onions farm egg, parmigiano	16	<b>BUTTER BEANS + FARM EGGS</b>	sausage picante, salsa verde, basil, focaccia	12
<b>BUONGIORNO PIZZA</b>	house-made mozzarella, potato, pancetta, egg	17	<b>WAFFLE, LOCAL MILLED FLOUR</b>	1971 sourdough starter, blueberries, whipped marscapone	11
			<b>EGG SANDWICH</b>	fresh baked english muffin, calabrian chili aioli, fontina cheese, arugula	8

## pizza

1971 sourdough starter

<b>MARGHERITA</b>	14
san marzano tomato, house-made mozzarella, basil	

<b>MARINARA</b> <input checked="" type="checkbox"/>	12
san marzano tomato, oregano, garlic, basil	

<b>PEPPERONI</b>	16
san marzano tomato, house-made mozzarella, pepperoni	

<b>SEASONAL</b>	MP
please see board for seasonal ingredients	

+ 2	+ 3	+ 4
arugula	sausage	pancetta
castavelstrano olives	pepperoni	burrata
pickled peppers	anchovies	
mushrooms	vegan cheese	

12-4 daily

## lunch additions

(gluten free available)

<b>GARDEN SALAD</b>	12	<b>MUSHROOM PANINI</b>	10
baby kale, hard boiled egg, garbanzo beans, pepperoncini, pecorino, balsamic vinaigrette		italian roll, fontina cheese, basil pesto, pickled peppers	
		add pancetta +4	

<b>ITALIAN JOB</b>	12	<b>Add seasonal soup or side salad</b>	+5
italian roll, spicy coppa, salami, mortadella, provolone, lettuce, pepperoncini, mustard			

## vino

	glass	.5 L	bottle
<b>SPUMANTE</b>			
Prosecco, 'Acinum' Veneto IT NV	10		40
Lambrusco, 'Emilia' Frico IT NV	8		
<b>ROSÉ</b>			
Rosé Terre Siciliane, 'Purato' Sicily IT 2018	9		36
<b>BIANCO</b>			
House white, Fruili Chardonnay blend, 'Scarpetta' Frico Bianco, Tuscany IT 2017	8	20	40 1L
* Monferrato Bianco, 'Ercole' Piedmont IT 2017	9		45
Arneis, 'Tiebaldi Sisters', Piedmont IT 2018	11		44
<b>ROSSO</b>			
House Red, Sangiovese blend, 'Scarpetta' Frico Rosso, Tuscany IT 2018	8	20	40 1L
* Barbera del Monferrato, 'Ercole' Piemonte IT 2019	9		45
Nebbiolo, 'Cantine Elvio Tintero' Langhe IT 2016	11		44

\* 1 litre bottle

<b>DRAFT 6</b>
Kulshan Heliotrope IPA
Wander Uncommon Amber
Chuckanut Pilsner
Asian Cosmic Dreams IPA

<b>BOTTLE/CAN</b>
Peroni
Lost Giants Cider
Structures' Pizza Siammin'
Ghostfish Grapefruit IPA

<b>NON-ALCOHOLIC 5</b>
San Pellegrino 500ml
Ginger Beer
Limonata
Mexican Coca-Cola
Rosemary Cucumber Soda
Ginger, thyme, lime soda
Ice Tea

## antipasti

<b>HOMEMADE FOCACCIA</b> <input checked="" type="checkbox"/>	4
1971 sourdough starter, rosemary, olive oil, marinara <i>add burrata +4</i>	
<b>SEASONAL SOUP</b> <input checked="" type="checkbox"/>	7
please see board for seasonal ingredients	
<b>CICOTTI MEATBALLS</b>	12
beef, pork, tomato sauce, basil, pecorino, served with focaccia	
<b>TAYLOR SHELLFISH CLAMS</b> <input checked="" type="checkbox"/>	14
garlic, shallot, white wine, butter, parsley	
<b>ROASTED DELICATA SQUASH</b> <input checked="" type="checkbox"/>	9
ricotta, almond relish, pomegranate	
<b>ARANCINI</b>	11
marinara, fontina, calabrian chili aioli	

## contorni

<b>ROASTED CAULIFLOWER</b> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	6
calabrian chilies, garlic, capers, parsley	
<b>ARTICHOKE SALAD</b> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	6
white beans, celery, olives, fresh herbs	
<b>LOCAL GREENS SALAD</b> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	5/10
balsamic vinaigrette, shaved radish	
<b>KALE CAESAR SALAD</b>	6/12
focaccia croutons, radish, parmigiano, lemon vinaigrette <i>add white anchovy +3</i>	

## happy hour

<b>TIGELLE</b> (italian street sandwich)	3
<b>ARANCINI</b>	7
<b>MARGHERITA PIZZA</b>	10
<b>PERONI</b>	3
<b>APEROL SPRITZ</b>	6
<b>BEER &amp; HOUSE WINE</b>	5
<b>NEGRONI</b>	7
<b>ITALIAN TRIO</b> peroni + frenet + tigelle	10

3 to 6 DAILY  
10 to 11 FRI-SAT

## SCARPETTA

 "Little shoe" is a piece of bread used to mop up one's plate during a meal  
**available upon request**

vegan  gluten free

## dolce

<b>CHOCOLATE PANNA COTTA</b> <input checked="" type="checkbox"/>	7
espresso, caramel, cardamom cream, cocoa nibs	
<b>PANNA GELATO, PIZZELLE</b>	6
with olive oil, sea salt	
<b>AFFOGATO</b> <input checked="" type="checkbox"/>	6
vanilla gelato, espresso pour over	
<b>TIRAMISU</b>	8
ladyfingers, coffee, rum, marscarpone	
<b>LEMON SORBETTO</b> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>	6
<b>DIGESTIVO</b>	
Amaro	*see list*
Grappa	7
Housemade Limoncello	6
Coffee Cocktail	11

*ask about our amaro selection*

## coffee & tea

Coffee	3
Americano	3
Espresso <i>regular &amp; decaf</i>	3
Cappuccino	4
Latte	5
Tea	3
<i>earl grey, peppermint, chamomile, lemon ginger</i>	



## General Information

This new restaurant is making its home in the old renovated building that used to be Michael's Bookstore, with its beautiful 18ft ceilings, original brick wall and a giant skylight overlooking the kitchen. One wall will display a 30ft long illustrated mural of an Italian dinner scene inspired by vintage Italian travel ads.

**Storia Cucina's** translation means "kitchen history". Every dish and cocktail will have a rich connection to Italy's food history while adding Pacific Northwest flair. Their mission is to create a comfortable and affordable place to hangout, share stories and eat good food.

The restaurant opened its doors in May 2020 and offers lunch on weekdays, brunch on the weekends and a special happy hour featuring classic Italian aperitivo and street food. For dessert they will be offering gelato, bombolinis (Italian donuts) and rotating special items. The bar will offer many classic Italian beverages, as well as a few inspired house cocktails. "We are especially excited about the selection of Amari, an Italian herbal liqueur, best enjoyed after a great meal", says Chef Jonathan.

Chef Jonathan touts, "Our house made fresh pasta, from locally milled Cairnspring flour, is the backbone of our menu. We will also be making naturally leavened slow rise pizzas and focaccia in our Woodstone oven using the same local flour. All the other ingredients will be sourced from small local farmers and will change with the seasons to keep the menu authentic, simple and fresh".

[STORACUCINA.COM](http://STORACUCINA.COM)  
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## LOOK & FEEL

To brand Storia Cucina, we wanted to marry a historical feeling with a modern vibe. Bringing past and present together reminds us of the power cooking and sharing a meal has in our lives.

**Brand designer and ceramic artist Pinckney Templeton met Jonathan when he walked into her ceramic studio in San Francisco eager to learn how to make his own dinnerware. You'll be able to find his work around the restaurant.**

[PINCKNEYTEMPLETON.COM](http://PINCKNEYTEMPLETON.COM)

