

Menu Estivo
10/09/20 – 27/09/20

Antipasti

Minestrone Contadino con Pasta Mista Napoletana (V) Starter £6.50 / Main £11.50
Mixed seasonal minestrone with braised cavolo nero, beetroot, Gran Moravia cheese, pasta mista in a light vegetable broth

Fungo Ripieno di Ricotta e Gorgonzola al Forno (V) £7 * *Gluten Free available upon request*
Baked portobello mushroom with rosemary, ricotta, gorgonzola picante, herb pangrattato and rocket

Antipasto Misto £7 * *Gluten Free available upon request*
Mixed salumi, parmesan and pecorino cheese with marinated olives, roast vegetables and fresh focaccia

Crudo di Capesante con Riduzione di Crostacei (GF) £9
Fresh Scottish scallop crudo (raw), with a cold shellfish broth, Amalfi lemon oil and a chilli infused tomato relish

Primi (Pasta Mains)

Carbonara Romana £13 * *Gluten Free available upon request*
Fresh tagliatelle pasta with guanciale, egg yolk, black pepper and Pecorino Romano

Rigatoni con Bracioline di Manzo e Provolone £14.50
Originating from Southern Italy... Rigatoni pasta with stuffed beef bracioline of provolone cheese, garlic, breadcrumbs and bay leaf, cooked in tomato sauce

Risotto ai Gamberi Grigliati e Gin all'Arancia Rossa (GF) £14
Creamy risotto of chargrilled prawns, Malfy blood orange gin, butternut squash and mascarpone cheese

Secondi

Tonno alla Griglia con Riduzione di Aceto Balsamico alle Pesche (GF) £16.50
Chargrilled tuna steak (served pink) with Piedmont black rice, grilled peach and balsamic reduction, served with a fresh salad

Melanzana Ripiena di Verdure Miste e Provolone (V) £14.50 * *Gluten Free available upon request*
Sicilian stuffed aubergine with provolone cheese, roast Mediterranean vegetables, tomato sauce, braised broccoli, herb and caper cous cous

Arrostato di Agnello (GF) £16
Italian inspired joint of lamb rump with roast potatoes, roast carrots, parsnips, pork stuffing, seasonal greens and red wine gravy

Pollo Arrostato (GF) £15.50
Free range chicken breast with roast potatoes, roast carrots, parsnips, pork stuffing, seasonal greens and red wine gravy

Contorni

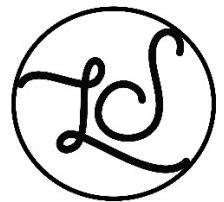
Focaccia, extra virgin olive oil and balsamic vinegar (V) £4
Summer salad leaves in extra virgin olive oil, sea salt and balsamic vinegar (V) (GF) £3.50
Roast Tuscan inspired potatoes in rosemary and garlic (V) (GF) £4

Dolce

Tiramisu (V) £6.50
The classic Tiramisu. Coffee, Amaretto, Tia Maria, mascarpone and savoiardi biscuits

Frangipane alle Prugne e Gelato alle Nocchie (V) £7
Frangipane and local plum tart with hazelnut gelato (contains almonds and hazelnuts)

Meringa alla Marmellata di Fichi con Pere e Mascarpone (V) (GF) £6.50
Crisp meringue and local fig jam with pears and sweet mascarpone



La Storia Nottingham

