

Menu Estivo
10/09/20 – 27/09/20

Antipasti

Impepata di Cozze alla Ligure £6.50 * *Gluten Free available upon request**

Fresh Fowey mussels, sautéed in garlic, chilli, lemon, white wine, parsley and Fresh Focaccia

Fungo Ripieno di Ricotta e Gorgonzola al Forno (V) £6.50 * *Gluten Free available upon request**

Baked portobello mushroom with rosemary, ricotta, gorgonzola picante, herb pangrattato and rocket

Antipasto Misto £6.50 * *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) £8.50

Fresh Scottish scallop crudo (raw), with a cold shellfish broth, Amalfi lemon oil and a chilli infused tomato relish

Primi (Pasta Mains)

Minestrone Contadino con Pasta Mista Napoletana (V) £11

Mixed seasonal minestrone with braised cavolo nero, beetroot, Gran Moravia cheese, pasta mista in a light vegetable broth

Carbonara Romana £12.50 * *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

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) £13.50

Creamy risotto of chargrilled prawns, Malfy blood orange gin, butternut squash and mascarpone cheese

Secondi

Saltimbocca de La Storia (GF) £15.50

Free-range chicken breast wrapped in sage and prosciutto with Tuscan garlic and rosemary roast potatoes, seasonal greens, cream and sage sauce

Tonno alla Griglia con Riduzione di Aceto Balsamico alle Pesche (GF) £16

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 * *Gluten Free available upon request**

Sicilian stuffed aubergine with provolone cheese, roast Mediterranean vegetables, tomato sauce, braised broccoli, herb and caper cous cous

Contorni

Focaccia, extra virgin olive oil and balsamic vinegar (V) £3.50

Summer salad leaves in extra virgin olive oil, sea salt and balsamic vinegar (V) (GF) £3

Roast Tuscan inspired potatoes in rosemary and garlic (V) (GF) £3.50

Dolce

Tiramisu (V) £6

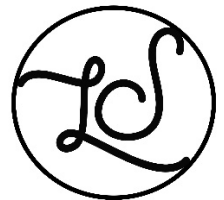
The classic Tiramisu. Coffee, Amaretto, Tia Maria, mascarpone and savoiardi biscuits

Frangipane alle Prugne e Gelato alle Nocchie (V) £6.50

Frangipane and local plum tart with hazelnut gelato (contains almonds and hazelnuts)

Meringa alla Marmellata di Fichi con Pere e Mascarpone (V) (GF) £6

Crisp meringue and local fig jam with pears and sweet mascarpone



La Storia Nottingham

