

## Antipasti

---

Spiedoni di Gamberi e Merluzzo alla Siciliana (GF) £8

Sicilian inspired marinated and chargrilled king prawn and cod skewer with sweet peppers, romaine lettuce and salmoriglio dressing

Antipasto Misto di Formaggi (V) £6.50 \* *Gluten Free available upon request\**

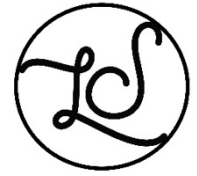
Provolone, taleggio, Gran Moravia and pecorino cheese with roast vegetables, rocket, orange marinated olives and fresh focaccia

Fegatini di Pollo al Moscato e Funghi £6.50 \* *Gluten Free available upon request\**

Pan fried free-range chicken livers flamed in Sicilian Moscato with wild mushrooms, thyme, radicchio and toasted ciabatta (livers cooked pink)

Burrata Pugliese con Misto di Zucche e Pinoli (GF) £6.50

Creamy Puglian burrata with autumnal mixed squash, pine nuts, green oil and fresh oregano



La Storia Nottingham



## Primi (Pasta Mains)

---

Pappardelle con Ragù alla Bolognese e Funghi £13 \* *Gluten Free available upon request\**

Fresh pappardelle pasta with a bolognese ragù of pork and beef with sautéed wild mushrooms and aged parmesan

Orecchiette alle Cime di Rapa (V) £12

A typical Puglian dish of orecchiette pasta with sautéed cime di rapa, white wine, chilli and pangrattato

Linguine al Nero di Seppia alla Ligure £13 \* *Gluten Free available upon request\**

Ligurian braised cuttlefish in ink with linguine, chilli, parsley and finished with fresh sautéed cuttlefish

Lasagnetta al Pesto Rosso (V) £12.50

Lasagna of roast red pepper and tomato pesto, green beans, mozzarella, béchamel, diced potato and Gran Moravia cheese

## Secondi

---

Rana Pescatrice alla Griglia con Fagioli (GF) £15.50

Butterflied and chargrilled monkfish tail in a light broth of mussels, white wine, borlotti and cannellini with buttered green beans and lemon oil

Petto di Pollo Marinato alla Sarda e Patate al Peperoncino (GF) £14.50

Sardinian marinated free-range chicken breast with paprika, garlic and chilli potatoes, white wine, butter and roast Mediterranean vegetables

Ossobuco di Agnello con Zucche e Cavolo Nero (GF) £16

Marinated and pan seared leg of lamb steak with mixed autumn squash, seasonal greens, olive oil mashed potato, rosemary and red wine sauce (lamb cooked pink)

## Contorni

---

Focaccia, extra virgin olive oil and balsamic vinegar (V) £3.50     Fresh salad leaves in a peach and balsamic dressing (V) (GF) £3

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

## Dolce

---

Tiramisu (V) £6.50

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

Torta di Polenta al Limone Biellese (V) (GF) £6.50

Originating from Biella, Piemonte. Lemon and polenta cake with a citrus mascarpone cream and citrus icing

Budino al Cioccolato e Gelato alla Menta (V) (GF) £6.50

Milk chocolate budino with mint chocolate chip gelato, dark chocolate short bread crumb and white chocolate sauce