

SUNDAY MENU – HOT TAKEOUT

Antipasti

Antipasto Misto di Salumi £7

Mixture of cured salumi: Prosciutto, coppa, salame finocchiona, calabrese piccante spianata with gorgonzola, gran moravia, olives, salsa rossa, roast vegetables and focaccia (can be GF)

Focaccina con Pesto e Pecorino £5 (V)

Fresh rosemary and Maldon sea salt focaccia with salsa rossa and pecorino sardolino

Farinata Ligure con Verdure Arrostate £5 (Vg) (GF)

Sicilian chickpea farinata with roast Mediterranean vegetables, fresh oregano and capers

Secondi

Lasagna ai Funghi e Olio al Tartufo £10 (V)

Porcini and chestnut mushroom lasagna with béchamel, gorgonzola, pangrattato and truffle oil

Lasagna al Forno £11

Classic ragù lasagna of pork and beef with basil, mozzarella and parmesan

Pappardelle con Gamberi e 'Nduja £11

Fresh pappardelle pasta with seared king prawns in a spicy Calabrian 'nduja sauce (can be GF)

Trofie al Pesto Rosso e Pistacchi £10 (Vg)

Trofie pasta with slow roasted tomato and red peppers, basil and pistachio nuts (can be GF)

Fesa di Agenello Arrosto £14.50 (GF) / Petto di Pollo Arrosto £13.50 (GF)

Roast Lamb rump or *Roast Chicken Breast* with Tuscan inspired roast potatoes, mashed potato, guanciale infused Yorkshire pudding, pork and sage stuffing, honey roast carrots and parsnips, seasonal greens and roasting gravy

Arrosto di Noci £13.50 (V) (GF)

La Storia nut roast with Tuscan inspired roast potatoes, mashed potato, Yorkshire pudding, honey roast carrots and parsnips, seasonal greens and roasting gravy

Dolce

Tiramisù (V) £6

Classic tiramisù of coffee, amaretto, Tia Maria, mascarpone, cream and savoiardi biscuits

Panna Cotta al Caramello Salato £6 (GF)

Classic panna cotta served with creamy salted caramel sauce and hazelnuts

Torta al Cioccolato Fondente Vegano £6 (Vg)

Vegan chocolate fudge cake with dark chocolate sauce and cherries

Meringa al Limone e Mascarpone £5.50 (V)

Baked meringue with lemon, sweet mascarpone and sugared pastry

