

La Storia Winter Menu
-Large party menu-

Complimentary welcome glass of prosecco upon arrival with homemade focaccia
Your evening comes to a great end with a limoncello liqueur
£45pp

All of our dishes contain traces of allergens and may not list every ingredient used within that dish. If you have an allergy you must make sure this is discussed with a staff member prior to arrival. A discretionary service charge of 10% is added onto your bill

Antipasti

Bruschetta con Scamorza Affumicata e Friarielli (v) *gf available upon request

Charred bruschetta with smoked scamorza cheese and topped with friarielli and chilli

Seppia in Padella con Cannellini e Timo (gf)

Pan fried British cuttlefish with thyme infused cannellini beans, garlic and white wine

Funghi Trifolati con Burrata Pugliese e Crostini (v) *gf available upon request

Marianted mushrooms in garlic and parsley with creamy Puglian burrata and served with a crostini

Bresaola con Insalata di Rucola, Grana e Nocciole (gf)

Cured beef bresaola with rocket, toasted hazelnuts and shaved grana padano

Secondi

Chicche di Patate alle Vongole e Gamberi *gf available upon request

Small potato gnocchi with palourde clams, prawns, garlic and white wine. Tossed with a marjoram and parsley oil

Ravioloni con Pecorino e Tartufo (v)

Large ravioli filled with ricotta, pecorino and truffle. Served with a herb and spring onion infused butter and finished with grated gran moravia cheese

Filetto di Manzo con Cavolo Rossa Brasato e Patate Arrosto (gf) *£10 supplement

Dry-aged fillet steak, basted with basil infused butter. Served with braised red cabbage and potato pureé (served pink)

Risotto con Crema di Zucca e Gorgonzola (v) (gf)

Vialone Nano risotto with roasted pumpkin, gorgonzola, mascarpone and toasted walnuts

Rigatoni con Ragú di Cinghiale e Anatra *gf available upon request

Rigatoni pasta with a 5-hour braised wild boar and duck ragú of red wine and tomato. Finished with grated grana padano cheese

Contorni

Nocellara and Cerignola olives with garlic marinade (v) (gf) £4.50

Homemade focaccia, ciabatta, pane Carasau, extra virgin olive oil with balsamic (v) £4.50

Roast potatoes with rosemary, garlic, guanciale and gorgonzola (gf) £5.50

Blanched green beans and Tropea red onions (v) (gf) £4.50

Sformatino di Pandoro alle Pere e Nutella (v)

Pandoro bread and butter pudding with pears and Nutella. Served with a warm vanilla crema

Tiramisú allo Zabaione Profumato all'arancia (v)

A twist on a classic... Savoiard biscuits, mascarpone, cream, egg, vin santo liqueur and orange zest

Dolci **Panna Cotta con Mele e Mirtilli Rossi (gf)**

Vanilla infused panna cotta with braised apples and cranberries

Tagliere di Formaggi *£2 Supplement

A great selection of regional cheese served with Italian dried bread:

Gorgonzola / Piemonte / Onion Jam

Grana Padano / Lombardia / Honey

Ubriaco / Veneto / Apple Jam
