

## La Storia Spring Bank Holiday

Three Course Set Menu - £38pp  
Please choose one dish from each course

### Antipasti

#### Fritto Misto

Lightly floured and fried king prawns and British squid,  
served with a Sicilian inspired dill mayonnaise

#### Burrata con Insalata e Olio al Limone (v) (gf)

Creamy Puglian burrata a salad of with olives, pinenuts, mixed leaves and spring onion.  
Finished with grated tomato and lemon oil

#### Antipasto Misto di Salumi (gf)

Antipasto misto of cured meats and stracciatella cheese with truffle

### Secondi

#### Risotto con Pesto di Peperoni e Scamorza (v) (gf)

Creamy carnaroli risotto with a roasted red pepper pesto, smoked scamorza cheese and finished with toasted almonds

#### Gnocchetti alla Campidanese -gf available upon request

Homemade gnocchetti pasta with a classic ragù from Sardinia of fennel seed sausage meat, tomato and white wine. Finished with grated parmesan cheese

#### Ravioloni al Tartufo e Speck Croccante -Vegetarian available upon request

Fresh ricotta and truffle ravioloni, served with a brown sage butter and finished with crispy speck

#### Calamarata ai Frutti di Mare -gf available upon request +£3.50 supplement

Sicilian calamarata pasta with scallops, diced monkfish and mussel meat in a sauce of confit tomatoes, white wine, chilli, taggiasca olives and basil

### Contorni

Nocellara and Cerignola olives with thyme and rosemary marinade (v) (gf) £5

Homemade focaccia, pane Carasau, extra virgin olive oil with balsamic (v) £5.25

Sautéed green beans with butter and Maldon sea salt (v) (gf) £6

Roast baby potatoes with rosemary, garlic, guanciale and dolce latte (gf) £6

Rocket with extra virgin olive oil, balsamic and parmesan (gf) £4.50

### Dolci

#### Sprisolona alle Fragole (v)

Warm short crust pastry tart filled with strawberry jam.  
Served with cherry gelato

#### Tiramisù Classico (v)

The classic! Savoiardi biscuits, mascarpone, cream, egg, espresso, Tia Maria.  
Finished with cocoa powder

#### Bavarese al Cocco e Nocciola -gf available upon request

Coconut bavarese with a base of hazelnut, caramel and Maldon sea salt.  
Finished with dark chocolate sauce and cornflakes

A discretionary service charge of 10% is added onto your bill. All of our dishes contain traces of allergens. If you have an allergy you must make sure this is discussed with a staff member prior to ordering