

Antipasti

La Storia Spring Menu

Fritto Misto £16

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

Antipasto Misto di Salumi £12.50 *gf available upon request
Antipasto misto of cured meats, stracciatella cheese with truffle,
and homemade rosemary and sea salt focaccia

Bruschetta Pomodori Arrostiti e Carciofi £9.50 *gf available upon request
Bruschetta with roasted tomato, artichoke and mozzarella cheese.
Topped with anchovies

Burrata con Insalata e Olio al Limone (v) (gf) £9.50
Creamy Puglian burrata a salad of with olives, pinenuts, mixed leaves and spring onion.
Finished with grated tomato and lemon oil

Primi

Risotto Zafferano ed Asparagi e Piselli (v) (gf) £18
Saffron risotto with British asparagus and peas.
Finished with a Roman inspired cacio e pepe sauce

Gnocchetti alla Campidanese £19.50 *gf available upon request
Homemade gnocchetti pasta with a classic ragu from Sardinia of fennel seed sausage
meat, tomato and white wine. Finished with grated parmesan cheese

Lasagna alla Norma (v) £18.50
Baked 'alla Norma' style vegetarian lasagna, layered with homemade pasta, aubergine,
tomato, ricotta and mozzarella. Finished with grated gran moravia and stracciatella cheese

Calamarata ai Frutti di Mare £23 *gf available upon request
Sicilian calamarata pasta with scallops, diced monkfish and mussel meat in a
sauce of confit tomatoes, white wine, chilli, taggiasca olives and basil

Secondi

Costine di Manzo alla Griglia (gf) £29.50
Short beef ribs glazed in tomato and red wine, cooked on a Konro barbecue.
Served with grilled baby gem lettuce and roast potatoes

Pesce alla Mugnaia (gf) £26.50
Pan seared wild Cornish hake fillet, cooked with butter and Amalfi lemon.
Served with braised potatoes and shallow fried, marinated courgettes

Filetto di Agnello con Pesto, Fave e Piselli (gf) £27
Local lamb loin pan fried with baby carrots, peas, broad beans
and roasted celeriac. Served with a pesto of basil, garlic and almonds

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

A discretionary service charge of 10% is added onto your bill. Please advise a member of staff if you'd like to amend the amount.
All dishes contain traces of allergens, if you have an allergy, you must make sure this is discussed with a staff member prior to ordering