

La Storia Summer Menu

Antipasti

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

Fritto Misto £16

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

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

Primi

Risotto con Pesto di Peperoni e Scamorza (v) (gf) £18
Creamy carnaroli risotto with a roasted red pepper pesto, smoked
scamorza cheese and finished with toasted almonds

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

Tortelloni al Tartufo e Speck Croccante £21 *Vegetarian available upon request
Fresh ricotta and truffle tortelloni, served in a sauce of brown butter and sage.
Finished with crispy speck

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

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

Tomahawk di Maiale con Salmoriglio e Fragole (gf) £25
Nottinghamshire braised pork tomahawk, finished with a vibrant Sicilian salmoriglio.
Served with a salad of strawberries, hazelnuts, radish, spring onion, cabbage and balsamic

Filetto di Agnello con Pesto, Fave e Piselli (gf) £30
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

Dolci

Sprisolona alle Fragole (v) £9

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

Tiramisù Classico (v) £9.50

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

Bavarese al Cocco e Nocciole £9.50 - gf available upon request

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

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