

La Storia Sunday Menu

Stuzzichini

Nocellara and Cerignola olives with thyme and rosemary marinade (v) (gf) £5
Homemade focaccia, pane Carasau and extra virgin olive oil with balsamic (v) £5.25
Homemade focaccia with garlic butter (v) £5

Antipasti

Tonno alla Genovese (gf) £16

Fresh tuna loin skewered and grilled over charcoal. Served with a Genovese salad of potatoes, green beans, mixed leaves, and a pine nut, basil pesto (served pink)

Antipasto Misto di Salumi £13 · gf available upon request

Antipasto misto of cured meats, Calabrian caciocavallo, parmesan emulsion and homemade rosemary and sea salt focaccia

Sfogliatina con Ceci e Barbabietole (v) £9.50

Baked sfogliatina tart with a cream of dolce latte, dill and chickpeas.
Finished with roasted beetroot and pistachio

Panzanella e Mozzarella di Bufala (v) £9.50 · gf available upon request

Campanian buffalo mozzarella with a Tuscan inspired panzanella of focaccia croutons, tomatoes, red onion and basil

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 ragù 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

Tagliatelle Granchio, Limone e Zucchine £24 · gf available upon request

Homemade tagliatelle pasta with south coast white crab meat, butter, chili, Amalfi lemon, fresh basil and courgette. Finished with crushed pistachio

Secondi

Petto di Pollo Arrosto (gf) £21

Thyme roast chicken breast with roast potatoes, duchessa potato, Yorkshire pudding, pork and fennel stuffing, honey roast carrots and parsnips, seasonal greens and roasting gravy

Arrosto di Manzo (gf) £24

Roast sirloin of beef (served pink) with roast potatoes, duchessa potato, Yorkshire pudding, pork and fennel stuffing, honey roast carrots and parsnips, seasonal greens and roasting gravy

Arrosto di Noci (v) (gf) £19

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

Contorni

Baked cauliflower in a gran moravia cheese sauce (v) (gf) £6.50 (serves 2)

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

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

Dolci

Torta Caprese al Cioccolato Bianco e Limoncello (v) (gf) £9
Classic cake from Capri with almonds, white chocolate and limoncello.
Served with a limoncello gel and vanilla 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*