La Storia Sunday Menu

Stuzzichini

Nocellara and Cerignola olives with thyme and rosemary marinade (v) (gf) £5
Homemade focaccia, pane Carasau and "the puglian EVO" oil with balsamic (v) £5.25
Homemade focaccia with garlic butter (v) £5

Antipasti

Gamberi al Finocchietto e Cipollino (gf) £14.50
Pan fried king prawns in a sauce of white wine, cream and dill.
Finished with spicy Calabrian 'nduja oil and spring onion

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

Arancini Pecorino e Tartufo (v) £9.50
Truffle and Pecorino Romano arancini with a chive and hazelnut mayonnaise

Burrata con Caponata Siciliana (v) (gf) £10
Creamy Puglian burrata with Sicilian caponata, pine nuts and "the Puglian EVO"

Primi

Caserecce Funghi, Patate e Nocciole £18 (v) **gf available upon request*
Homemade caserecce pasta with a sauce of wild mushroom, hazelnut and
potato. Finished with grated gran moravia

Fregola ai Gamberi e Nero di Seppia £22 **gf available upon request*
Sardinian fregola pasta, cooked with cuttlefish ink, diced king prawns,
white wine and butter. Finished with basil creama and crushed pistacchio

Lasagna Genovese (v) £18.50
Baked lasagna with homemade pasta, layered with bèchamel, mozzarella, green beans,
potato and a Genovese pesto of basil and pine nuts. Finished with grated gran moravia

Calamarata con Polpette al Sugo £20 **gf available upon request*
Calamarata pasta with pork meatballs, cooked in a Roman inspired sauce
of guanciale, black pepper and tomato. Finished with grated parmesan

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 dolcelatte (gf) £6

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