

LA STORIA SUNDAY MENU

Insalata di Mare ai Lamponi e Limoni Amalfatani (gf) £9.50

Amalfi lemon poached seafood salad of Scottish scallops, mussels and prawns with Italian cucumber, endive and raspberry citronette (served chilled)

Antipasti

Trio di Bruschette alle Ligure (v) £7 *Gluten free / vegan available upon request

Trio of bruschetta with Ligurian taggiasca tapenade; in-house made ricotta infused with thyme and honey; sautéed spinach and garlic. Finished with Cuvea extra virgin olive oil

Caprese con Mozzarella di Bufala (v) (gf) £7

Creamy buffalo mozzarella with British Summer tomatoes, basil and Cuvea extra virgin olive oil

Antipasto Misto di Salumi £7.50 *Gluten free available upon request

Mixture of cured salumi with roast Mediterranean vegetables, marinated olives, roast aubergine and garlic salsa, fresh focaccia and Pecorino Sardinolo

Risotto ai Funghi e Tartufo Nero Fresco (v) (gf) £15.50 *Vegan available upon request

Black Summer truffle shavings on a creamy risotto of porcini and chestnut mushrooms with mascarpone

Reginette Nere con Calamari e Pomodorini £15 *Gluten free available upon request

In-house made reginette squid ink pasta with sautéed British calamari, Fowey mussels, chilli, cherry tomatoes, white wine and parsley

Paccheri Rigati con Ragú di Verdure e Pecorino (v) £12.50 *Gluten free / vegan available upon request

Paccheri rigate in a Mediterranean vegetable tomato ragú with chilli and Pecorino Sardinolo cheese

Secondi

Lasagna alla Bolognese e 'Nduja Calabrese £13.50

Lasagna with a pork and beef ragú, Calabrian spicy 'nduja sausage, mozzarella and parmesan

Rana Pescatrice con Riso Venere e Salmoriglio £17 *Gluten free available upon request

Pan fried British monkfish with Amalfi lemon and caper salmoriglio dressing, white wine, butter, black rice and summer salad

La Storia Roasts... all served with roast potatoes, mashed potato, Yorkshire pudding, pork and sage stuffing, honey roast carrots and parsnips, seasonal greens and roasting gravy

Petto di Pollo Arrosto (gf) £15.50

Roast free-range chicken breast

Arrosto di Manzo (gf) £16

Roast sirloin of beef (served pink)

Arrosto di Maiale £15.50

Roast Packington free-range pork loin

Arrosto di Noci (v) (gf) £14.50

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

Contorni

Baked cauliflower with creamy taleggio, Gran Moravia, mustard and leek (v)(gf) £5.00 (Serves Two)

Homemade focaccia, pane Carasau and Cuvea extra virgin olive oil with balsamic (v) £4.50

Roast onion and potatoes (v) (gf) £3.00

Summer house salad (v) (gf) £3.50