

## La Storia Festive Sunday Menu

### **Anatra Affumicata con Topinambur e Pere (gf) £8.50**

In-house apple wood smoked duck breast with radicchio, Jerusalem artichoke and pear dressing (served chilled)

### **Torta di Zucca alla Ligure (v) £7.50**

Typical Winter Ligurian Filo pastry pie of sweet pumpkin, arborio rice, ricotta and pecorino cheese

### **Fritto Misto di Calamari e Gamberi (gf) £9**

Lightly floured and fried prawns, British calamari, fennel and courgette with lemon aioli

### **Bruschetta ai Funghi (v) £7.50 \*Gluten free / vegan available upon request**

Crisp bruschetta of marinated chestnut, portobello and king oyster mushrooms with garlic and white wine vinegar (served chilled)

Antipasti

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### **Risotto ai Mirtilli Rossi e Gorgonzola (v) (gf) £14 \*Vegan available upon request**

Creamy risotto of gorgonzola, mascarpone, cranberries, hazelnuts and radicchio

### **Tagliolini all'uovo con Scampi e Granchio £15.50 \*Gluten free available upon request**

Fresh, in-house made tagliolini pasta with a tomato, chilli and white wine ragú of langoustine and Devonshire white crab meat

### **Rigatoni con Ragú di Cervo e Cinghiale £15 \*Gluten free available upon request**

Rigatoni rigate pasta with a rich red wine, wild boar and venison ragú. Finished with aged parmesan

### **Gnocchi Spinaci e Fontina Gratinati al Forno (v) £14**

Baked potato gnocchi with ricotta, spinach, creamy fontina cheese and finished with pangrattato

Primi (Pasta Mains)

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*La Storia Roasts... all served 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) £16**

Prosciutto wrapped roast free-range chicken breast

### **Arrosto di Manzo (gf) £16**

Roast sirloin of beef (served pink)

### **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

Secondi

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

Roast potatoes with rosemary, garlic and sea salt (v) (gf) £3.50 / Mixed olives (v) (gf) £3.50

Rocket and parmesan salad with balsamic vinegar (v) (gf) £4

Contorni

*All of our dishes contain traces of allergens. If you have an allergy you must make sure this is discussed with a staff member prior to ordering. Thank you*

*La Storia* Festive Dolce Menu

**Tiramisú (v) £8**

Tiramisu of coffee, Tia Maria, amaretto, mascarpone, cream and savoiardi biscuits

**Panna Cotta al Vincotto e Cannella (gf) £8**

Vanilla infused panna cotta with mulled berries and cinnamon

**Sformantino di Panettone e Crema all'Arancia (v) £8**

Panettone and mixed currant bread and butter pudding with Nutella and an orange crema (contains hazelnuts)

**Tagliere di Formaggi £12.50 per person**

A great selection of five Italian cheese, orange and onion chutney, honey, thyme, celery, rosemary ciappe and pane Carasau

**Digestivo**

<b>Limoncello</b>	<b>50ml</b>	<b>£3.50</b>
<b>Disaronno Amaretto</b>	<b>50ml</b>	<b>£5</b>
<b>Frangelico (hazelnut liqueur) served with lime</b>	<b>50ml</b>	<b>£4</b>
<b>Baileys</b>	<b>50ml</b>	<b>£4.50</b>
<b>Tia Maria</b>	<b>50ml</b>	<b>£4.50</b>
<b>Amaro Montenegro</b>	<b>50ml</b>	<b>£3.50</b>
<b>Moscato Passito Bianco</b>	<b>75ml</b>	<b>£4.50</b>
<b>Vecchioflorio Marsala Superiore 24-month aged</b>	<b>75ml</b>	<b>£8</b>