

La Storia Menu

Tigelle con Uva Arrostita e Radicchio (v) £7.50

Emilia-Romagna inspired tigelle with roast grapes, radicchio, olives and balsamic vinegar

Focaccia Farcita Cotto e Burrata Affumicata £8 *Gluten free available upon request

Prosciutto cotto with in-house smoked burrata cheese and olive focaccia

Scampi alla Marinara £9 *Gluten free available upon request

Sautéed Scottish langoustines in an anchovy and garlic oil with rustic tomato sauce and crostini

Crema di Broccoli e Stracciatella (gf) (v) £7.50

Creamy broccoli and potato soup with melted Stracciatella cheese and Cuvea extra virgin olive oil

Lasagna della Mamma Ruffino £14.50

A Ligurian family classic.... Layers of pork ragú, prosciutto cotto, tomato, béchamel, peas, mozzarella and parmesan

Ravioloni ai Fichie e Ricotta (v) £15

In-house made ravioloni pasta, filled with organic figs and ricotta. Served with a goats cheese, butter and marjoram sauce

Caserecce al Polpo e Acciughe £15 *Gluten free available upon request

In-house made caserecce pasta with braised octopus, white wine, tomato and chilli ragú. Served with a basil pangratatto

Risotto al Pesto di Pistacchi e Spinaci (gf) (v) £14.50

Creamy risotto with mascarpone, winter pistacchio and spinach pesto, chestnuts and pecorino cheese

Quaglia alla Girglia con Purea di Patate ai Funghi (gf) £17.50

Chargrilled spatchcock quail with porcini and oyster mushrooms, mashed potato, white wine and thyme braised onions

Pesce Spada Impanato e Patate Croccanti £18

Breadcrumbs swordfish, deep fried with crispy potatoes, rocket, lemon, gherkin and caper aioli

Filetto di Maiale al Gorgonzola e Radicchio (gf) £17

Gorgonzola crusted pork fillet with roast radicchio, potatoes and sage. Served with seasonal chard, white wine and cream sauce

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

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 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

Dolce

Cantuccini al Cioccolato e Zabaione (v) £7.50

The classic Zabione! Sweet warm custard, infused with marsala and served with homemade chocolate cantucci

Mousse al Caffè e Mascarpone (v) (gf) £7

Dark chocolate encased espresso mousse with mascarpone cream

Pere al Vino Rosso e Gelato (v) (gf) £7.50

Poached pear in appassimento red wine with vanilla gelato

Tagliere di Formaggi £12.50 *per person*

A great selection of regional cheese, orange and onion chutney, honey, thyme, celery and Italian dried bread

Digestivo

Limoncello	50ml	£3.50
Disaronno Amaretto	50ml	£5
Frangelico (hazelnut liqueur) served with lime	50ml	£4
Baileys	50ml	£4.50
Tia Maria	50ml	£4.50
Amaro Montenegro	50ml	£3.50
Moscato Passito Bianco	75ml	£6.50
Vecchioflorio Marsala Superiore 24-month aged	75ml	£8