

LA STORIA

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

Amalfi lemon poached seafood salad of Scottish scallops, mussels and prawns with mixed leaves and raspberry citronette (served chilled)

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 bietole 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 Sardiniano

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 Ragù di Verdure e Pecorino (v) £12.50 *Gluten free / vegan available upon request

Paccheri rigate in a Mediterranean vegetable tomato ragù with chilli and Pecorino Romano cheese

Conchiglioni alla Bolognese e 'Nduja Calabrese £13.50

Conchiglioni pasta with a Bolognese ragù of pork, beef, Calabrian spicy 'nduja sausage and parmesan

Lonza di Maiale alla Griglia con Uva Spina e Finocchio (gf) £15

Chargrilled Packington free-range pork loin steak with roast onion and potatoes. Served with sliced fennel, gooseberry, Fiano white wine and butter sauce

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

Controfiletto di Manzo al Gorgonzola (gf) £16

Roast sirloin of beef with sautéed bietole, horseradish and parmesan mashed potato and a gorgonzola cream sauce (served pink)

Mixed olives (v) (gf) £3.00

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

Antipasti

Primi (Pasta Mains)

Secondi

Contorni

LA STORIA IN TERRAZZA

Dolce

Tiramisu alla Nutella (v) £7.50

Tiramisu of coffee, Nutella, Frangelico liqueur, mascarpone, cream and savoiardi biscuits (contains hazelnuts)

Semifreddo ai Limoni Amalfitani (v) (gf) £7

Amalfi lemon semifreddo with torched Italian meringue

Cheesecake di Ricotta alla Siciliana (v) £7.50 **GF available upon request*

Sicilian sweet ricotta and white chocolate cheesecake with an oat crumb base, Southwell strawberries and basil syrup

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