

## LA STORIA

### **Bresaola con Rucola, Parmigiano Reggiano e Gorgonzola £8**

Cured bresaola (beef fillet) with rocket, gorgonzola, crisp crostini and aged parmesan

### **Funghi Gratinati con Formaggio di Capra e Miele di Rovo (v) (gf) £7.50**

Baked flat mushroom with goats cheese, ricotta, 'miele di rovo' honey, dressed rocket and truffle oil

### **Bruschetta con Cime di Rapa e Mozzarella (v) £7.50 \* *Gluten free / vegan available upon request***

Bruschetta of Puglian cime di rapa, buffalo mozzarella, black olives and Cuvea extra virgin olive oil

### **Insalatina di Gamberi e Puntarelle (gf) £8.50**

Autumnal crisp puntarelle and radicchio salad with poached king prawns, Ligurian sun dried tomatoes and anchovy dressing

---

### **Risotto alle Vongole e Crema al Prezzemolo (gf) £15 \**Vegan available upon request***

Vibrant parsley risotto with fresh clams, butter, garlic, chilli, anchovies and white wine

### **Tagliatelle con Ragù di Stinco di Maiale £14.50 \**Gluten free available upon request***

Fresh, in-house made tagliatelle with a braised ham hock, roasted chilli, garlic and tomato ragù with aged parmesan

### **Lasagna ai Funghi e Gorgonzola (v) £14**

Chestnut and porcini mushroom lasagna with béchamel, gorgonzola and mozzarella

### **Gemelli alla Barbabietola e Fontina (v) £13.50**

Fresh, in-house made gemelli pasta with creamy fontina cheese and mixed beetroot

---

### **Anatra alla Cacciatora e Guanciale Romano (gf) £16**

'Cacciatora' of braised duck leg and Italian fennel sausage in a rich red wine, guanciale, chestnut mushroom and potato stew

### **Caciucco alla Livornese £16.50 \**Gluten free available upon request***

A classic Livornese fish soup of Cornish hake, Scottish monkfish, Fowey mussels and king prawns in a light chilli, white wine and tomato sauce with garlic crostini

### **Spezzatino Brasato al Montepulciano (gf) £17**

Braised Nottinghamshire diced beef in montepulciano wine with green peppercorns, heritage carrots and creamy polenta

---

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

Sautéed Italian Autumnal greens with garlic and olive oil (v) (gf) £5

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

*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

### **Tiramisu (v) £7.50**

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

### **Risotto alla Veneziana (v) (gf) £7**

Creamy Venetian rice pudding with mascarpone and finished with toasted pistacchios and grated white chocolate

### **Mousse al Limone Frolla al Rosmarino (v) £7.50 *\*GF available upon request***

Amalfi lemon mousse with rosemary shortbread and lemon jelly

## 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 £4.50

**Vecchioflorio Marsala Superiore 24-month aged** 75ml £8