

LA STORIA

Bresaola con Rucola, Parmigiano Reggiano e Gorgonzola £8

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

Friggitelli in Padella e Formaggio (v) £7 *Gluten free / vegan available upon request

Fried Campanian friggittelli peppers in Maldon sea salt with fresh focaccia, Pecorino Sardo and 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

Bruschetta ai Gambari e Pesto alla Ligure £8.50 *Gluten free available upon request

Bruschetta of poached prawns, pine nut pesto, Ligurian sun dried tomatoes, rocket, lemon and Cuvea extra virgin olive oil

Risotto Zucca e Gamberi con Caviale di Salmone (gf) £15 *Vegan available upon request

Creamy butternut squash risotto with diced king prawns, lemon crème fraiche, butter and salmon caviar

Tagliatelle con Ragú di Manzo Brasato alla Genovese £14.50 *Gluten free available upon request

Fresh, in-house made tagliatelle with a braised beef, white wine and onion ragú with butter and 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 *Gluten free available upon request

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

Poussin alla Cacciatora e Guanciale Romano (gf) £16

Braised poussin cacciatora in a rich red wine, guanciale, chestnut mushroom and potato stew with sautéed oyster mushrooms

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

Cervo Flambato al Rum e Ciliegie £17 *Gluten free available upon request

Pan seared venison with creamy butternut squash, fregola, seasonal greens with a spiced rum and black cherry sauce (served pink)

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

Roast potatoes 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

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

Antipasti

Primi (Pasta Mains)

Secondi

Contorni

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 pistachios and grated white chocolate

Cremosa di Cioccolato e Amaretto (v) £7.50 **GF available upon request*

Dark chocolate cake with crushed amaretti biscuits, Sicilian orange brittle and an orange crema

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