

La Storia Three Course Set Menu £35 - for groups of 7-15
Homemade focaccia and olive oil on arrival with a glass of prosecco

*Supplement Charge

Please note: A discretionary service charge of 10% is added to your bill

Anatra Affumicata con Topinambur e Pere (gf)

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

Torta di Zucca alla Ligure (v)

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

Fritto Misto di Calamari e Gamberi (gf) *£1

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

Bruschetta ai Funghi (v) *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

Risotto ai Mirtilli Rossi e Gorgonzola (v) (gf) *Vegan available upon request

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

Tagliolini all'uovo con Scampi e Granchio *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 *Gluten free available upon request

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

Gnocchi Spinaci e Fontina Gratinati al Forno (v)

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

Saltimbocca della Storia (gf) *£2

Packington free-range chicken breast, wrapped in sage and prosciutto with Tuscan style potatoes, cima di rapa and a sage cream sauce

Guancia di Manzo Brasata e Polenta Taragna (gf) *£2

Red wine braised Nottinghamshire ox cheek with creamy polenta, carrots, seasonal greens and a reduced Montepulciano sauce

Halibut alla Griglia con Pomodorini e Agretti (gf) *£5

Chargrilled wild halibut with Venetian buttered potatoes, steamed agretti and an olive and tomato sauce (may contain bones)

Secondi

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

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Dolce

Tiramisú (v)

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

Panna Cotta al Vincotto e Cannella (gf)

Vanilla infused panna cotta with mulled berries and cinnamon

Sformantino di Panettone e Crema all'Arancia (v)

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

Tagliere di Formaggi *£2

Selection of Italian cheese, orange and onion chutney, honey, thyme and celery