

## La Storia Spring Menu

### **Mozzarella in Carrozza al Tartufo (v) £8**

Typical Campanian fried bread parcel, stuffed with mozzarella and served with truffle mayonnaise

### **Bruschetta di Salsiccia alla Griglia £9**

Bruschetta with minced Italian sausage, chargrilled on pan pugliese bread and finished with dehydrated chilli and tomato

### **Antipasto Misto di Salumi £10.50 \**Gluten free available upon request***

A selection of cured meats, parmesan, buffalo mozzarella, roast vegetables, focaccia, pan pugliese, Cuvea extra virgin olive oil and balsamic vinegar

### **Panzanella Toscana ai Gamberi £9 \**Vegetarian available upon request***

Chargrilled king prawn panzanella, with cherry tomatoes, focaccia, red onion, basil and white wine vinegar (served chilled)

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### **Scialatielli al Ragú Molisano £16 \**Gluten free available upon request***

Fresh scialatielli with a typical ragú from Molise of lamb, veal, Italian pork sausage, red wine and tomato. Finished with grated pecorino

### **Rigatoni con Ragú di Tonno e La Sua Bottarga £17 \**Gluten free available upon request***

In-house made rigatoni with a ragú of diced tuna, white wine and cherry tomatoes. Finished with grated Sicilian tuna bottarga

### **Risotto ai Piselli e Taleggio (v) (gf) £15**

Risotto of new season British peas, fresh mint and creamy taleggio finished with pea shoots and mint oil

### **Tagliatelle al Ragú di Funghi e Gorgonzola (v) £15 \**Gluten free available upon request***

In-house made tagliatelle of chestnut, portobello and porcini mushroom ragú with white wine and gorgonzola cream. Finished with Gran Moravia

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### **Costata di Maiale al Mirto e Frittelle di Patate al Guanciale (gf) £18**

Chargrilled pork tomahawk, infused with Mirto (berry liqueur). Served with a potato and guanciale frittelle, rocket, lambs lettuce and organic cider vinegar salad

### **Involtini di Pollo, Speck e Ichnusa £18**

Stuffed free-range chicken thighs, cooked in Sardinian ichnusa beer, speck and butter. Served with wedges of heirloom potatoes and sautéed fresh artichokes

### **Merluzzo in Brodo di Ceci e Indivia Rossa (gf) £17.50**

Fillet of Shetland Isles cod poached in a light fish broth with chickpeas white wine garlic and chicory (may contain bones)

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Homemade focaccia, pan Pugliese, pan 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 (gf) £4

Sautéed seasonal greens and pangrattato (v) £4.50

*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*

Antipasti

Primi (Mains)

Secondi

Contorni

## Dolci

### Millefoglie alla Nutella (v) £8

Chocolate and hazelnut millefoglie with crema pasticciera and pistacchio

### Torta al Limone e Tegolina di Ricotta (v) (gf) £7.50

Amalfi lemon cream with sweet whipped ricotta and biscuit

### Tiramisu de La Storia (v) £8

Tiramisú with coffee, mascarpone, cream, egg, savoiardi biscuits and Tia Maria

### 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