

LA STORIA SUNDAYS

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

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

La Storia Roasts... all served roast potatoes, mashed potato, Yorkshire pudding, pork and sage stuffing, honey roast carrots and parsnips, seasonal greens and roasting gravy

Petto di Pollo Arrosto (gf) £16

Roast free-range chicken breast

Arrosto di Manzo (gf) £16

Roast sirloin of beef (served pink)

Arrosto di Noci (v) (gf) £14.50

La Storia nut roast with roast potatoes, mashed potato, Yorkshire pudding, honey roast carrots and parsnips, seasonal greens and roasting gravy

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

Baked cauliflower in taleggio and gran moravia cheese sauce (serves 2) (v) £5

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