

*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)

**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

*La Storia Roasts... all served with 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**

Thyme roast chicken breast

**Arrosto di Manzo (gf) £17**

Roast sirloin of beef (served pink)

**Arrosto di Noci (v) (gf) £15**

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 (gf) £4

Baked cauliflower in a fontina and gran Moravia cheese (v) £5 (serves 2)

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*

## 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

<b>Limoncello</b>	<b>50ml</b>	<b>£3.50</b>
<b>Disaronno Amaretto</b>	<b>50ml</b>	<b>£5</b>
<b>Frangelico (hazelnut liqueur) served with lime</b>	<b>50ml</b>	<b>£4</b>
<b>Baileys</b>	<b>50ml</b>	<b>£4.50</b>
<b>Tia Maria</b>	<b>50ml</b>	<b>£4.50</b>
<b>Amaro Montenegro</b>	<b>50ml</b>	<b>£3.50</b>
<b>Moscato Passito Bianco</b>	<b>75ml</b>	<b>£6.50</b>
<b>Vecchioflorio Marsala Superiore 24-month aged</b>	<b>75ml</b>	<b>£8</b>