

La Storia Vegan Menu

We always cook with fresh ingredients and because of that, we can make dishes to suit your own tastebuds, so long as we have the ingredients

Antipasto

Crostini di Funghi Saltati all'aglio (can be GF) 6.50
Wild mushroom, garlic and rosemary crostini

Antipasti (can be GF) 6.50
Homemade breads, caponata, marinated olives, roast mediterranean vegetables, balsamic vinegar and olive oil

Tagliere di Pane 5.50
Homemade breads, marinated olives and dipping sauce (oil, balsamic, oregano, basil)

Secondi

Risotto al Radicchio e Spinaci (GF) 11
Risotto with radicchio, spinach and olives

Linguine con Verdure Arrosto e Pomodoro 12
Linguine pasta with roast mediterranean vegetables, garlic, chilli and tomato sauce

Rigatoni con Fungo e Nocciola 11.50
Rigatoni pasta with mushrooms, garlic and hazelnuts

Parmigiana con broccoli e Cavolo Riccio 12
Chargrilled aubergine, stuffed with breadcrumbs, garlic, pomodoro, tomatoes and basil. Served with broccoli and kale

Minestra di Ceci alla Marchigiana 10
Originating from the Marche region- braised chickpea minestrone with vegetables and spinach. Served with garlic crostini

Contorni (sides)

Homemade breads with extra virgin olive oil and balsamic vinegar **3.50**

Sautéed broccoli with cavolo nero and almonds **4.50**

A mixture of roast vegetables in garlic and extra virgin olive oil **3.50**

House salad with tomato, cucumber and red onion **3**

Garlic and rosemary roast potatoes **3.50**

Dolce

Limoncello sorbet shot (GF) **4**

Vegan Ice Cream (GF) **5**
(Subject to Availability)

SemiFreddo 6.50
Chocolate and hazelnut semi frozen dessert (GF)

Arance Caramellizzate (GF) 5
Caramelised oranges, cinnamon, raisins and amaretto

Affogato Amaretto (GF) 6
Vanilla ice cream, espresso and liqueur