



# La Storia

Choose any starter and main or main and dessert per person to get a free glass of house wine or for an extra £1, we'll make it a glass of prosecco  
 \*Not available for groups of 8+

Tuesday - Friday 17:00 - 18:30  
 Saturday - 12 - 15:00  
 Sunday - 12 - 16:00  
 \*House Wine 175ml

## Antipasti - Starters

<b>Terrina di Funghi e Gorgonzola (V)</b>	6.50
Portobello and chestnut mushrooms with gorgonzola, cream, garlic and pecorino. Served with toasted crostini	
<b>Anatra con Clementine e Quercia (GF)</b>	7
In-house, oak smoked duck breast with fennel, radicchio, onion, olives, mint and clementines	
<b>Minestra di Ceci alla Marchigiana (V)</b>	6
Originating from the Marche region- braised chickpea minestrone with vegetables, spinach. Served with toasted garlic crostini	
<b>Bruschetta al Granchio e Arancia</b>	6.50
Marinated white crab meat, chilli, garlic, fennel, raw courgette, orange and pine nuts	

## Sharing Antipasti

<b>Tagliere di Carne for 2</b>	16
Mixture of salumi (cured meats), roast Mediterranean vegetables, parmesan, salsa verde, marinated olives, rocket, homemade breads and dipping sauce (oil, balsamic, oregano, basil, parmesan)	
<b>Dalla Terra for 2 (V)</b>	16
Buffalo mozzarella, marinated ricotta, pecorino cheese, homemade breads, pesto, rocket, marinated olives, roast Mediterranean vegetables, extra virgin olive oil/balsamic	
<b>Fritto Misto for 2</b>	16
Lightly battered and fried cod, calamari, king prawns and vegetables served with salsa verde, chilli, garlic and mint	
<b>Tagliere di Pane for 2 (V)</b>	7
Homemade breads, marinated olives and dipping sauce (oil, balsamic, oregano, basil, parmesan)	

## Contorni - Sides

<b>Broccoli con Cavolo Nero e Mandorle (V) (GF)</b>	4.50
Sautéed broccoli with cavolo nero and almonds	
<b>Pane all'aglio (V)</b>	4.50
Roast garlic, butter and parsley bread	
<b>Pane Fatto in Casa e Olio (V)</b>	3.50
Homemade bread, extra virgin olive oil and balsamic vinegar	
<b>Patate con Aglio e Rosmarino (V) (GF)</b>	3.50
Garlic and rosemary roast potatoes	
<b>Insalata Rucola e Parmigiano (GF)</b>	4
Rocket, parmesan and balsamic vinegar	
<b>Insalata alla Trevigiana (V) (GF)</b>	3.50
Fennel, mint, oregano, radicchio and clementine salad	
<b>Insalata della Casa (V) (GF)</b>	3
House salad with tomato, cucumber and red onion	

## Primi - Pasta Mains

<b>Gnocchi ai Quattro Formaggi (V)</b>	13.50
Potato gnocchi with spinach, broccoli and four cheeses of provolone, mozzarella, ricatino and ricotta	
<b>Rigatoni All'arrabbiata</b>	14
Large pasta with garlic and chilli marinated chicken thighs in a spicy tomato, olives and parmesan sauce	
<b>Linguine alle Vongole</b>	14
<i>Italian simplicity</i> - Fresh clams, white wine, garlic, chilli and parsley	
<b>Risotto al Radicchio e Gorgonzola Piccante (V) (GF)</b>	12
Creamy risotto with radicchio, gorgonzola and toasted hazelnuts	
<b>Lasagne al Forno</b>	12.50
Authentic Basilicata recipe with a pork and beef ragu, layered with pasta sheets, mozzarella and parmesan	

## Secondi - Mains

<b>Cotechino e Lenticchie con Cavolo Nero</b>	14.50
Originating and made in Modena - Cotechino sausage with braised lentils and vegetable broth with cavolo nero	
<b>Zuppa del Pescatore</b>	16
<i>Fish stew</i> - This version of the classic soup is kept simple to showcase the quality of the fish. Mussels, clams, monkfish, squid and prawns are cooked within a white wine and tomato broth. Served with garlic crostini	
<b>Saltimbocca della Storia (GF)</b>	16
Chicken breast wrapped in prosciutto with roast potatoes, kale and broccoli with a cream and sage sauce	
<b>Guancia di Bue Brasata al Vino Rosso (GF)</b>	16.50
Braised ox cheek ragu in red wine. Served with creamy parmesan polenta, roast fennel and cavolo nero	
<b>Parmigiana Classica (V)</b>	13.50
Char-grilled aubergine, stuffed with pomodoro, tomatoes, pecorino, mozzarella, basil and breadcrumbs. Served with broccoli and kale	
<b>Filetto di Merluzzo su Caponata</b>	15.50
Roast herb crusted cod fillet with a caponata of tomatoes, peppers, aubergine and courgette with boiled potatoes and kale	

## Dolci - Desserts

<b>Sformatino di Panettone e Cannella (V)</b>	6.50
Italian bread and butter pudding with cinnamon, raisins and orange crema	
<b>Tiramisu (V)</b>	7
A classic! Mascarpone, cream, ladyfinger biscuits, coffee and Tia Maria.	
<b>Torta di Polenta e Limone (V) (GF)</b>	6
Moist cake of lemon and polenta with white chocolate and creme fraiche	
<b>Arance Caramellate (V) (GF)</b>	5.50
Caramelised oranges, cinnamon, raisins, amaretto and vanilla ice-cream	

Lots of our dishes can be made with gluten free bread and pasta - Enquire with our staff. Please note, some of our dishes may contain bones

All prices include VAT. We accept both cash and card payments but not cheques. We do not accept American Express. For allergies and intolerances - Please speak to our staff if you want to know about our ingredients. Please note our food is made amongst gluten products in our kitchen

Don't forget our Italian Roasts on Sundays served 12-4pm!