

Antipasti

Impepata di Cozze alla Ligure £6.50 * *Gluten Free available upon request**

Fresh Scottish mussels, sautéed in garlic, chill, lemon, white wine, parsley and fresh focaccia

Antipasto Misto di Formaggi (V) £6.50 * *Gluten Free available upon request**

Provolone, taleggio, Gran Moravia and pecorino cheese with roast vegetables, rocket, orange marinated olives and fresh focaccia

Fegatini di Pollo al Moscato e Funghi £6.50 * *Gluten Free available upon request**

Pan fried free-range chicken livers flamed in Sicilian Moscato with wild mushrooms, thyme, radicchio and toasted ciabatta (livers cooked pink)

Burrata Pugliese con Misto di Zucche e Pinoli (GF) £6.50

Creamy Puglian burrata with autumnal mixed squash, pine nuts, green oil and fresh oregano

La Storia Roasts

The below meat roasts are served with; Tuscan inspired roast garlic and rosemary potatoes, mashed potato, guanciale infused Yorkshire pudding, pork and sage stuffing, honey roast carrots and parsnips, green beans and roasting gravy

Arrostato Porcettato (GF) £14.50

Traditional free-range porchetta (pork belly and loin), stuffed and rolled with herbs and fennel seeds

Controfiletto di Manzo Arrostato (GF) £15

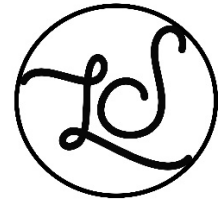
Roast sirloin of Derbyshire beef (served pink)

Petto di Pollo Arrostato al Timo (GF) £14.50

Thyme roasted free-range chicken breast

Arrostato di Noci (V) £13.50

La Storia nut roast with cashews, almonds, walnuts, pecans and brazil nuts. Served with Tuscan inspired roast garlic and rosemary potatoes, mashed potato, Yorkshire pudding, honey roast carrots and parsnips, green beans and porcini mushroom roasting gravy



La Storia Nottingham



Secondi

Rana Pescatrice alla Griglia con Fagioli (GF) £15.50

Butterflied and chargrilled monkfish tail in a light broth of mussels, white wine, borlotti and cannellini with buttered green beans and lemon oil

Pappardelle con Ragù alla Bolognese e Funghi £13 * *Gluten Free available upon request**

Fresh pappardelle pasta with a bolognese ragù of pork and beef with sautéed wild mushrooms and aged parmesan

Orecchiette alle Cime di Rapa (V) £12

A typical Puglian dish of orecchiette pasta with sautéed cime di rapa, white wine, chilli and pangrattato

Lasagnetta al Pesto Rosso (V) £12.50

Lasagna of roast red pepper and tomato pesto, green beans, mozzarella, béchamel, diced potato and Gran Moravia cheese

Dolce

Tiramisu (V) £6.50

The classic Tiramisu. Coffee, Amaretto, Tia Maria, mascarpone and savoiardi biscuits

Torta di Polenta al Limone Biellese (V) (GF) £6.50

Originating from Biella, Piemonte. Lemon and polenta cake with a citrus mascarpone cream and citrus icing

Budino al Cioccolato e Gelato alla Menta (V) (GF) £6.50

Milk chocolate budino with mint chocolate chip gelato, dark chocolate short bread crumb and white chocolate sauce