

CHRISTMAS 2025

STORIA





# CHRISTMAS at STORIA

Celebrate Christmas at Storia, in one of our beautifully welcoming restaurants across the South East. Whether you're planning an intimate dinner, a meal with friends, or a full Christmas party, Storia delivers with style and simplicity.

Choose from any of our locations — Tring, Maidenhead, Shepperton, Redhill, Woodford Green or Radlett — each offering a warm, festive ambience. Let Storia's authentic food, convivial spirit, and welcoming spaces set the scene for your celebration.

Our Christmas Menu and Vegan Christmas Menu come with a choice of optional extras. For parties of 15 or more, we kindly request a pre-order in advance. A deposit of £,10 per head is required for all bookings.

As a thank you, for parties of seven or more the organiser will receive a £50 voucher to enjoy in January.

Please note: menus may be subject to minor tweaks up until November.











3 Courses £,35 | With nibbles + a glass of Prosecco £,45



**NIBBLES** 

Xmas Garlic Bread Pizzette v

With goat's cheese, mozzarella, cranberry, rosemary

Puglian Olives gf VEGAN

Queen green olives (contain stones)

**STARTERS** 

Ribollita Soup v gf

A hearty Tuscan soup of bread, cannellini beans, cavolo nero, and vegetables

Burrata v gf

Handmade creamy mozzarella, heritage tomatoes, basil oil

Calamari

With red chilli, coriander, lemon, black garlic aioli

Chicken and Apricot Terrine

With grilled zucchini ribbons, dill mayo, focaccia

Nduja Prawns gfo

Prawns, nduja sausage, tomato, cream, focaccia

Beef Carpaccio (£5 Supplement) gf Beef carpaccio, rocket salad, truffle, olive oil, parmesan Beetroot Gnocchi v

Filled with goat's cheese served with pesto cream

Rigatoni al Ragu gfo

Slow cooked beef shin ragu, dash of pesto, pecorino

Pizza Prosciutto e Fichi

Prosciutto, gorgonzola, fig, rocket, fig balsamic, fior di latte mozzarella, tomato

Chicken Milanese

Breaded, served with taglioni pomodoro or beef ragu (contains pesto)

Calzone

Salami piccante, chicken, pancetta, red chilli, fior di latte mozzarella, bolognese, tomato Porchetta

MAINS

Roasted pork belly with a nduja, vegetable, and white bean ragu

Pizza Zucca e Gorgonzola

Roasted butternut, gorgonzola, fior di latte mozzarella, béchamel (no tomato) rocket and pumpkin seeds

Steak Tagliata (£7.50 Supplement) 10oz grilled sirloin on a bed of pasta shells with porcini ragu, truffle, pecorino

Prawn and Saffron Risotto

Prawns, saffron, red chilli, arborio rice

Pumpkin Salad v

Goat's cheese, roasted butternut, beetroot, puy lentils, cherry tomatoes, rocket, balsamic glaze

**DESSERTS** 

Homemade Tiramisu

Bread and Butter Panettone Pudding

With vanilla ice cream

v Vegetarian gf Gluten free gfo Gluten free option



Our chefs have created a selection of vegan dishes for you to choose from, available from the menu below.

	STARTERS				MAINS		
Edamame Beans gf With sea salt	4.5	Puglian Olives gf Queen green olives (contain stones)	4	Penne Arrabiata gfo Fresh tomato sauce, crushed chilli	14	Penne with Meatballs symplicity meatballs, with garlic, fresh tomato sauce	17
Ribollita Soup A hearty soup of vegetables, beans, cavolo nero	7.5	Polpette symplicity meatballs, fresh tomato sauce, foccacia	9	Penne Con Salsiccia symplicity Italian sausage, tenderstem broccoli, garlic, chilli, fresh tomato sau	17	Vegan Sausage Pizza symplicity Italian sausage, tomato béchamel, fresh basil, tomat	16.5
					DESS	SERTS	
				Sorbet gf Blood orange or passion fruit. Two scoops of your choice	5.5	Gelato gf Two scoops of vanilla	5.5
				Affogato gf Vanilla gelato, espresso shot Add a shot of Grand Marnier	5.5 8.5		
v Vegetarian gf Gluten free gfo	Gluten f	ree option					



### SIDES FOR THE TABLE

Fries/Truffle Fries v

Tenderstem Broccolli VEGAN

With chilli, garlic, ponzu

Cavolo Nero v

Italian black cabbage in a creamy Bella Lodi cheese sauce

Green Salad VEGAN

Baby gem, peas, cucumber, avocado, homemade vinaigrette

Smashed Potatoes gf VEGAN

With fresh rosemary and garlic



## AFTER DINNER

C		

Espresso, Macchiato or Americano	3.5
Cappuccino, Double Espresso or Café Latte	4
Liqueur Coffee	9.5
Baileys, Tia Maria, Jameson whisky	
	125ml glass/375ml bottle
Dessert Wine	10/28

Valdivieso, Semillon

Celebration Cake POA

Please let us know if you would like us to organise a bespoke celebration cake

v Vegetarian gf Gluten free gfo Gluten free option



# Add a little extra sparkle to your celebration. Preorder in advance to receive these special Christmas offers



SPARKLING

Save up to £,10

COCKTAILS

Save up to £,15

Glass of Prosecco 5 (Save £3)

2 x Bottles of Prosecco 54 (Save £10)

Bollinger Special Cuvee Champagne 75 (Save £10)

Aperol Spritz

Aperol, prosecco, Fever-Tree soda and a slice of orange

The Hugo

Elderflower liqueur, prosecco, Fever-Tree soda, a slice of lime and fresh mint

Prosecco Royale

Prosecco and Chambord

Peach Bellini

Prosecco and peach purée

Espresso Martini

Vodka and Kahlua with a shot of espresso

Re-Storia

A pink gin spritz – malfy rosa, mediterranean Fever-Tree lemonade, prosecco

Old Fashioned

Woodford Reserve bourbon, syrup, angostura bitters

Porn Star Martini

Passion fruit, orange juice, vanilla vodka, prosecco shot

Campfire Negroni

Campfire gin, Campari, Martini Riserva Speciale





As a thank you, for parties of seven or more the organiser will receive a £,50 voucher to enjoy in January.

Maidenhead

11 Bridge St, Maidenhead SL6 8LR 016 2876 9350

#### Radlett

82 Watling Street, Radlett WD7 7AB 019 2361 8577

#### Shepperton

109 High Street, Shepperton, Surrey TW17 9BL 019 3236 1691 Tring

69 High Street, Tring, HP23 4AB 014 4296 7812

#### Redhill

33 London Road, Redhill, Surrey RH1 1NJ 017 3730 0267

#### Woodfod Green

8 Johnston Road, Woodford Green, IG8 0XA 020 8138 9656

