

# STORIA

RADLETT

## Nibbles

**PARMESAN  
EDAMAME** VO 4  
*Olive oil, balsamic, sea salt*

**PUGLIAN OLIVES** V 3.5  
*Large green olives  
(contain stones)*

**GARLIC & ROSEMARY FLAT BREAD** VO 7.5  
*With pecorino & fior di latte mozzarella  
(enough to share)*

## PRIMI

**BORLOTTI BEAN  
MINISTRONE** V 7  
*Homemade, served with sourdough bread*

**MELANZANE PARMIGIANA** V 7.5  
*Grilled aubergine, bella lodi cheese,  
taggiasche olives, tomato sauce*

**BURRATA** V 9  
*Handmade creamy mozzarella, tomato,  
red onion, fresh jalapeno, olive oil*

**TRUFFLE ARANCINI** V 8  
*Fried risotto balls, truffle oil, mushroom,  
bella lodi cheese, black garlic aioli*

**POLPETTE** 8  
*Homemade veal and beef meatballs,  
fresh tomato sauce, sourdough bread*

**WATERMELON & FETA SALAD** V 7.5  
*With red onions, cucumber, mint*

**CALAMARI** 8.5  
*Red chilli, coriander, lemon, black garlic aioli*

**SALMON STACK** 9.5  
*With mango, avocado, fresh jalapeno, spring onion*

## PASTA FRESCA

*Fresh pasta available as a starter or main*

**VODKA LINGUINE** V 7/13  
*Diced onions, crushed chilli, vodka,  
fresh tomato and cream sauce, linguine*

**BEEF RAGU  
PAPPARDELLE** 8/15  
*Traditional homemade meat sauce  
with a dash of pesto*

**HOMEMADE MEATBALLS** 8/15  
*With garlic, tomato, linguine  
(Vegan option available with penne)*

**RAVIOLI PORCINI** V 8.5/16  
*Mushroom tortelloni, porcini  
mushroom ragu, truffle*

**CRAB & PRAWN LINGUINE** 9/17  
*With chilli, tomato, cream sauce*

**VEGAN CHORIZO** V 8/15  
*With fresh tomato sauce, garlic, penne*

**LINGUINE CARBONARA** 8/15  
*Pancetta, pecorino, parmesan, egg*

**HARISSA CHICKEN ORZO** 8/15  
*A spicy pasta with a North African twist.  
Chicken, cherry tomatoes, spinach, harissa,  
garlic cream, rice-shaped pasta*

## SECONDI

**ROASTED COD** 20  
*With pancetta, charred pointed cabbage,  
mashed potatoes, garlic, parsley, chilli*

**MARSALA CHICKEN** 18.5  
*Grilled breast, marsala wine sauce, mushroom risotto*

**SEA BASS** 19  
*With tenderstem broccoli, shaved courgettes, garlic,  
diced tomatoes and rosemary potatoes*

**CHICKEN MILANESE** 17.5  
*Breaded, served with linguine pomodoro or bolognese*

**SEAFOOD & SAFFRON RISOTTO** 17  
*Salmon, squid, prawns, saffron,  
red chilli, fried rocket*

**INSALATA ASIATICA** V 11  
*Avocado, cherry tomatoes, spring onions, sesame seeds,  
peeled cucumber, mixed leaves, sesame dressing*

*With: Salmon fillet* 16.5

*With: Portobello mushrooms* V 14

**STEAK TAGLIATA** 24  
*Grilled sirloin, garlic butter, served with rocket  
salad, parmesan, balsamic, cherry tomatoes,  
red onion, olive oil*

**CHOPPED CHICKEN &  
TARRAGON SALAD** 14  
*Gem lettuce, chicken breast, tomato, peppers, avocado,  
peas, tarragon, homemade Italian dressing*

## GOURMET PIZZA

*Fresh homemade dough proved  
for at least 24 hours*

**MARGHERITA REGINA** V 14  
*Marinated cherry tomatoes,  
rocket, fior di latte and buffalo mozzarella,  
tomato, olive oil, balsamic glaze*

**SALSICCIA** 16  
*Salami piccante, Calabrese and  
nduja sausage, fresh chilli, fior di  
latte and buffalo mozzarella,  
fresh basil, tomato*

**WILD MUSHROOM & TRUFFLE** V 15.5  
*Wild mushrooms, truffle,  
fior di latte mozzarella, béchamel  
(no tomato), fresh parsley*

**MORTADELLA & PISTACHIO** 15.5  
*Mortadella, fior di latte and buffalo  
mozzarella, finished with creamy  
burrata and crushed pistachios*

**CARNE** 16  
*Chicken breast, crispy pancetta,  
bolognese, garlic mascarpone, fresh  
rosemary, fior di latte  
mozzarella, tomato*

**NODUJA!** V 14.5  
*Marinated cherry tomatoes, grilled  
courgettes, spicy vegan nduja,  
tomato (no cheese)*

**CALZONE** 16.5  
*Salami piccante, chicken, pancetta,  
crushed chilli, fior di latte mozzarella,  
bolognese, tomato*

## CONTORNI

**Tomato, Onion & Beetroot salad** V 4.5  
*With fresh jalapeno*

**Rocket & Parmesan salad** 5  
*With balsamic, cherry tomatoes,  
red onion, olive oil*

**Zucchini & walnut salad** V 5  
*With olive oil, bella lodi cheese, basil*

**Fries/Truffle fries** V 3.5/5

**Tenderstem broccoli, Chilli** V 4.5

V Vegetarian VO Vegetarian/Vegan option V Vegan

Please ask if you require allergen information

# STORIA

## WINES

### Sparkling

	125ml glass	Bottle
FERRARI MAXIMUM BLANC DE BLANC NV - Trentino-Alto Adige, Italy		45
BELSTAR PROSECCO DOC NV - Prosecco, Italy	7.5	28
BELSTAR CUVÉE ROSÉ SPARKLING NV - Veneto, Italy	7.5	28
DE NAUROY BRUT NV - Champagne, France		45
BOLLINGER NV - Special Cuvée, Champagne, France		80

### White

#### Fresh and Sassy

	175ml glass	250ml glass	Bottle
PINOT GRIGIO, Venezie DOC - Veneto, Italy			24
GAVI, Voltolino - Piedmont, Italy			33
TREBBIANO, Ponte Miliano - A'bruzzo, Italy	5	7	20
GRECANICO, Sicilia Caruso-Minini IGT - Sicily, Italy	7	9.5	26
SAUVIGNON BLANC, Santa Rita Gran Hacienda - Chile			26

#### Aromatic and Fruity

ZENSA FIANO, Salento IGP 🍷 - Puglia, Italy	8.5	11.5	33
GRILLO, Tremito DOC - Sicily, Italy			22
SAUVIGNON BLANC, Journeys End - South Africa	8.5	11.5	33
SANCERRE, Domaine Fouassie 🍷 - Loire, France			50

#### Rich and Complex

CHARDONNAY, Valdivieso - Curicó Valley, Chile	7	9.5	26
PINOT GRIGIO, Riff 🍷 - Trentino-Alto Adige, Italy	7.5	10	28
CHABLIS, La Chablisienne - Burgundy, France			46
SOAVE CLASSICO, Suavia - Veneto, Italy			38

### Red

#### Smooth and Soft

CHIANTI CLASSICO, Castellare Di Castellina - Tuscany, Italy			48
SANGIOVESE, Ponte Miliano - Puglia, Italy	5	7	20
PINOT NOIR, Alois Lageder 🍷 - Trentino-Alto Adige, Italy			50
MALBEC - Mendoza, Argentina	8	11	30
CABERNET MERLOT, Journey's End - Stellenbosch, South Africa	8.5	11.5	33

#### Bold and powerful

RIOJA, Castillo Clavijo Alta Reserva - Rioja, Spain			40
MONTEPULCIANO, Villa Dei Fiori - A'bruzzo, Italy	6	8.5	24
BAROLO, Angelo Veglio - Piedmont, Italy			55
ROCCA DI FRASSINELLO - Tuscany, Italy			80

#### Fruit forward and Elegant

PRIMITIVO, Villa Dei Fiori - Puglia, Italy	7.5	10	28
NERO D'AVOLA, Tremito IGP 🍷 - Sicily, Italy	5.5	8	22
COTES DU RHONE ROUGE, Domaine St Jacques 🍷 - Rhone, France			31
VALPOLICELLA, La Dama 🍷 - Valpolicella, Italy			38

### Rosé

DOMAINE LAFAGE COTE ROSE - Cotes Catalanes, France	8	11	31
PINOT GRIGIO BLUSH - Veneto, Italy	7	9.5	26
ULTIMATE PROVENCE, Cotes de Provence - Provence, France			50

## APERITIVO

APEROL SPRITZ	9.5
<i>Aperol, prosecco, fevertree soda and a slice of orange</i>	
THE HUGO	9.5
<i>Elderflower liqueur, prosecco, fevertree soda, a slice of lime and fresh mint</i>	
PROSECCO ROYALE	9.5
<i>Prosecco and Chambord</i>	
PEACH BELLINI	9.5
<i>Prosecco and peach puree</i>	

## COCKTAILS

SAPLING FIZZ	10.5
<i>Sapling vodka, fresh lime juice and elderflower, topped with soda</i>	
ESPRESSO MARTINI	9.5
<i>Vodka and kahlua with a shot of espresso</i>	
RE-STORIA	10.5
<i>A pink gin spritz - malfy rosa, mediterranean Fever-Tree lemonade, prosecco and strawberries</i>	
OLD FASHIONED	10.5
<i>Woodford reserve bourbon, syrup, angostura bitters</i>	
PORN STAR MARTINI	9.5
<i>Passion fruit orange juice, vanilla vodka, prosecco shot</i>	
CAMPFIRE NEGRONI	9.5
<i>Campfire gin, Campari, Martini Riserva Speciale</i>	

Please ask your server for our full Spirits and Liqueurs list

## BEER

DRAUGHT	Menabrea Blonde 4.8%	pint 6.5	half 3.5
BOTTLES	Menabrea Amber 5.0%	330ml 4.5	
	Birra Moretti 4.6%	330ml 4.5	
	Lucky Saint Unfiltered Lager 0.5%	330ml 4.5	
CIDER	Orchard Pig Reveller 4.5%	330ml 4.5	

## SOFT DRINKS

SODA	330ml 3.5	
<i>Coca cola, Diet coke, Coke zero, Fanta, Sprite zero</i>		
SAN PELLEGRINO WATER	500ml 3.5 1lr 5	
<i>Sparkling/ Still</i>		
PUNCHY - Natural adult soft drinks		
<i>Cucumber, Yuzu, Rosemary</i>		4
<i>Peach, Ginger, Chai</i>		4
<i>Blood orange, Bitters, Cardamon</i>		4
FEVERTREE TONIC	2	
<i>Mediterranean, Aromatic, Lemonade</i>		
JUICES	3.5	
<i>Fresh orange, Pressed apple</i>		