

# STORIA

## XMAS 2024 4 Courses £45

Thank you for considering Storia for your xmas party. Here you can find our main festive menu as well as our vegan menu, and some optional extras.

We request a preorder for parties of 10 guests or more, but do not worry we will email you an editable pdf, to make this easier for you. A deposit of £10 per person is required to confirm all bookings.

We're also throwing in a little treat for the party organiser: For all bookings of parties of seven or more, we will give you a £50 voucher to enjoy in any of our restaurants in January!

### PLEASE NOTE

The menu may be subject to minor tweaks up until October.



# STORIA

## Xmas Menu

### NIBBLES

*We will provide a generous selection for the table*

Shot of Pumpkin Soup

Parmesan Edamame **gf**  
**VEGAN OPTION**

Garlic Bread Pizzette **v**  
With mozzarella, pecorino

### STARTERS

Burrata **v gf**

Handmade creamy mozzarella, heritage tomatoes, olive oil

Nduja Prawns **gfo**

Prawns, nduja sausage, tomato, cream, sourdough bread

Truffle Arancini **v**

Fried risotto balls, truffle oil, mushroom, bella lodi cheese, black garlic aioli

Calamari

Red chilli, coriander, lemon, black garlic aioli

Beef Carpaccio

Beef carpaccio, rocket salad, truffle, olive oil, parmesan  
(£5 supplement)

### MAINS

*Feel free to swap for any of the vegan mains on the next page*

Seafood & Saffron Risotto **gf**

Salmon, squid, prawns, saffron, red chilli, fried rocket

Rigatoni Porcini **v gfo**

Wild mushrooms, truffle, porcini cream

Crab and Lobster Agnolotti

With fresh dill in a white wine and cream sauce

Chicken Milanese

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

Pizza Salsiccia

Salami piccante, calabrese and nduja sausage, fresh chilli, fior di latte and buffalo mozzarella, fresh basil, tomato

Pizza Margherita Buffala **v**

Heritage tomatoes, rocket, fior di latte and buffalo mozzarella, tomato, olive oil, balsamic glaze

Roasted Pork Belly

With tenderstem broccoli, rosemary potatoes, sundried tomatoes, salsa verde

Calzone

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

### DESSERTS

Torta Ricotta e Pera **v**

Hazelnut sponge, smooth ricotta cream with a delicate pear filling, raspberry coulis

Tiramisu **v**

Savoiardi biscuits, espresso coffee, mascarpone, fresh cream

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*We do not currently have a vegan set menu,  
so vegan diners can choose from the menu below.*

## Vegan Menu

### STARTERS

Edamame Beans *gf* 4.5

With sea salt

Puglian Olives *gf* 4

Queen green olives (contain stones)

Polpette 9

**simplicity** meatballs, fresh tomato sauce,  
sourdough bread

### MAINS

Penne Arrabiata *gfo* 14

Fresh tomato sauce, crushed chilli

Penne Con Salsiccia 17

**simplicity** Italian sausage, tenderstem broccoli,  
garlic, chilli, fresh tomato sauce

Mushroom Risotto 17

Mushroom, spinach, truffle oil in a cream sauce

Penne with Meatballs 17

**simplicity** meatballs, with garlic, fresh  
tomato sauce

Vegan Sausage Pizza 16.5

**simplicity** Italian sausage, tomato béchamel,  
fresh basil, tomato

### DESSERT

Sorbet *gf* 5.5

Blood orange or passion fruit. Two scoops of your choice

Affogato *gf* 5.5

Vanilla gelato, espresso shot.

Add a shot of Grand Marnier 8.5

Gelato *gf* 5.5

Two scoops of vanilla

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## OPTIONAL EXTRAS

*Preorder in advance to receive these special Xmas prices*

### DRINKS

Glass of Prosecco on arrival	5 <i>(Save £3)</i>
2 Bottles of Prosecco	50 <i>(Save £10)</i>
Bollinger Special Cuvee Champagne	<i>Bottle</i> 75 <i>(Save £10)</i>

### COCKTAILS

*5 Cocktails for £40  
(Saving of up to £15)*

#### 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

#### Neftini Fizz

Neft vodka, fresh lime juice and elderflower, topped with soda

#### 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



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## SIDES FOR THE TABLE



*5 Sides £20  
(Save up to £10)*

Fries/Truffle Fries **v**

Tenderstem Broccoli **gf** **VEGAN**  
With chilli, garlic, ponzu.

Green Salad **VEGAN**  
Baby gem, peas, cucumber, avocado, homemade vinaigrette

Rosemary Potatoes **gf** **VEGAN**  
Roasted baby potatoes, fresh rosemary, garlic

Rocket & Parmesan Salad **gf**  
With balsamic, cherry tomatoes, red onion, olive oil

## AFTER DINNER...



Coffee	3
Espresso, Macchiato or Americano	
Cappucino, Double espresso or Café latte	3.5
Liqueur Coffee	9
Baileys, Tia Maria, Jameson whisky	
Dessert Wine	125ml glass/375ml bottle
Valdivieso, Semillon	10/28
Celebration Cake	POA
Please let us know if you would like us to organise a bespoke celebration cake	

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## WINES

### SPARKLING

125ml glass/Bottle

Prosecco, Via Vai - Italy 8/30

Rose Prosecco, DOC, Via Vai - Italy 8/30

Montaudon Brut - Champagne, France 45

Laurent Perrier Rose - Champagne, France 120

Bollinger Special Cuvée - Champagne, France 85

### WHITE

250ml glass/Bottle

#### Fresh and Sassy

Pinot Grigio, Sartori - Veneto, Italy 27

Gavi, DOCG, Volpi - Piemonte, Italy 38

Trebbiano, Fonte della Vigna - Emilia Romagna, Italy 8.5/25

Sauvignon Blanc, MAN Family Wines - South Africa 32

#### Aromatic and Fruity

Vermentino, Castellani - Tuscany, Italy 12.5/36

Sauvignon Blanc, Frost Pocket -  
Marlborough, New Zealand 13.5/40

Sancerre, Domaine Laporte - Loire Valley, France **ORGANIC** 50

#### Rich and Complex

Chardonnay, Les Mougeottes - Languedoc, France 10.5/30

Pinot Grigio, Giovanni Puiatti - Friuli, Italy 11.5/32

Chablis, Domaine de Vauroux - Burgundy, France 55

### ROSE

250ml glass/Bottle

Anciens Temps - France 12/34

Pinot Grigio Blush, Il Sospiro - Sicily, Italy 10.5/30

Whispering Angel, Chateau D'Esclans -  
Provence, France 50

### RED

#### Smooth and Soft

Chianti Classico Riserva DOCG, Castellani -  
Tuscany, Italy 50

Rosso d'Italia, Sospiro - Emilia Romagna, Italy 8.5/25

Pinot Noir, Les Mougeottes - Languedoc, France 50

Malbec, El Esteco - Salta, Argentina **ORGANIC** 12/34

Graves, Chateau des Gravieres - Bordeaux, France 12.5/36

#### Bold and powerful

Rioja Crianza, Heredad de Tejada - Rioja, Spain 42

Montepulciano D'Abruzzo, Borgo Sena -  
A'bruzzo, Italy 10/28

Barolo, DOCG, Ascheri - Piemonte Italy 80

Amarone della Valpolicella, DOCG,  
Arco dei Giovi - Veneto, Italy 65

#### Fruit forward and Elegant

Primitivo, Boheme - Puglia, Italy 12/34

Valpolicella Classico, DOCG, Accordini -  
Veneto, Italy 42