

DAYTIME MENU

Mon-Fri  
12pm-5pm

Vegan & GF  
menus available  
upon request

# STORIA



Glass of  
HOUSE WINE  
or  
PROSECCO £5



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## NIBBLES

- Parmesan Edamame *gf* VEGAN OPTION 4.5
- Puglian Olives *gf* VEGAN 4  
Queen green olives (contain stones)
- Garlic Bread Pizzette *v* 7  
With mozzarella, pecorino

## CLASSICS

Choose 3 Classics for £25  
(Excludes Antipasto)

- Wild Mushroom Soup *v* 7  
Served with sourdough bread
- Melanzane Parmigiana *v gf* 9  
Grilled aubergine, bella lodi cheese,  
taggiasche olives, fresh tomato sauce
- Truffle Arancini *v* 9.5  
Fried risotto balls, truffle oil, mushroom,  
bella lodi cheese, black garlic aioli
- Burrata *v gf* 9.5  
Handmade creamy mozzarella, heritage  
tomatoes, red onion, olive oil
- Nduja Prawns *gfo* 10.5  
Prawns, nduja sausage, tomato, cream,  
sourdough bread
- Calamari 9.5  
Red chilli, coriander, lemon, black garlic aioli
- Sardine Bruschetta NEW 9  
Grilled sardines, roasted peppers, onions  
and aubergines, harissa oil, garlic,  
sourdough bread

- Antipasto NEW 18  
Mortadella, salami milano, finocchiona,  
puglian olives, buffalo mozzarella, roasted  
peppers, capers, parmesan, rocket, olive oil,  
sourdough bread (enough to share)

## RAW

Choose 2 Raw for £25

- Salmon Stack 14  
With mango, avocado, spring onion,  
sesame dressing
- Beef Carpaccio *gf* 15.5  
Beef carpaccio, rocket salad, truffle,  
olive oil, parmesan

## SALADS

- Insalata di Tonno *gf* NEW 15.5  
Tuna chunks, semi-dried tomatoes, taggiasche  
olives, pickled aubergine, baby gem, balsamic  
rose, olive oil, dried tomato flakes
- Chopped Chicken, Pancetta & Avocado NEW 15.5  
Chargrilled chicken breast, pancetta,  
avocado, gorgonzola, tomato, baby  
gem lettuce, homemade vinaigrette
- Insalata Asiatica 15.5  
Avocado, cherry tomatoes, tangerine,  
spring onions, sesame seeds, cucumber,  
baby gem lettuce, sesame dressing
- With* Salmon fillet 20
- With* Portobello mushroom *v* 15

## FRESH PASTA

Available in two sizes, perfect for lunch

- Rigatoni al Ragu *gfo* NEW RECIPE 12/16.5  
Beef shin ragu with a dash of pesto
- Taglioni Vongole *gfo* 13/18.5  
Clams, red chilli, garlic, parsley, white wine
- Harissa Chicken *gfo* 12.5/17.5  
Chicken, cherry tomatoes, spinach, spicy  
harissa, garlic, cream, fresh pasta shells
- Ravioli Porcini *v* 12.5/17.5  
Mushroom tortelloni, porcini mushroom  
ragu, truffle
- Aglio e Olio Peperoncino *gfo* NEW 12.5/17.5  
Garlic prawns, garlic, olive oil, chilli flakes,  
taglioni (sauce contains traces of anchovy)
- Taglioni Carbonara *gfo* 12/16.5  
Guanciale, pecorino, parmesan, egg
- Crab & Prawn Taglioni *gfo* 13/18.5  
With red chilli, tomato, cream sauce
- Pesto Malloreddus NEW 12/16.5  
Chicken, wild mushrooms, garlic, porcini  
ragu, pesto genovese, parmesan

## GOURMET PIZZA

Available in two sizes, perfect for lunch

- Margherita Buffalo *v* 11/15  
Heritage tomatoes, rocket, fior di latte and  
buffalo mozzarella, tomato, olive oil,  
balsamic glaze
- Wild mushroom & Truffle *v* 12/16.5  
Wild mushrooms, truffle, fior di latte  
mozzarella, black truffle, béchamel (no  
tomato), fresh parsley
- Salsiccia 13/18  
Salami piccante, calabrese and nduja sausage,  
fresh chilli, fior di latte and buffalo mozzarella,  
fresh basil, tomato
- Nduja & Gorgonzola NEW 12/16.5  
Nduja sausage, gorgonzola, creamy burrata,  
rocket, fior di latte mozzarella, tomato
- Mortadella & Pistachio NEW 11.5/15.5  
Mortadella, fior di latte and buffalo  
mozzarella, creamy burrata, crushed  
pistachios, pesto and béchamel base  
(no tomato)
- Calzone 18.5  
Salami piccante, chicken, pancetta,  
red chilli, fior di latte mozzarella,  
bolognese, tomato

## SECONDI

- Chicken Milanese 19  
Breaded, served with taglioni pomodoro  
or beef ragu (contains pesto)
- Marsala Chicken *gf* 20  
Grilled breast, marsala wine sauce,  
mushroom risotto
- Salmon Caponata *gfo* NEW 21  
Salmon fillet with shallots, aubergine, capers,  
raisins, tomato, balsamic
- Butterflied Sea Bass *gfo* NEW 24  
With samphire, tenderstem broccoli, cherry  
tomatoes, capers, taggiasche olives
- Steak Tagliata *gfo* NEW RECIPE 24  
10oz grilled sirloin, rocket and tomato  
salad, chimichurri
- Seafood & Saffron Risotto *gf* 19.5  
Salmon, squid, prawns, saffron, red  
chilli, fried rocket

## CONTORNI

- Fries/Truffle Fries *v* 4.5/5.5
- Tenderstem Broccoli *gf* VEGAN 5.5  
With chilli, garlic, ponzu
- Green Salad VEGAN NEW 6  
Baby gem, peas, cucumber, avocado,  
homemade vinaigrette
- Caesar Salad 6  
With parmesan, anchovies, sourdough  
croutons, caesar dressing
- Rocket & Parmesan Salad *gf* 6  
With balsamic, cherry tomatoes,  
red onion, olive oil