

STORIA

MAIDENHEAD

Nibbles

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

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

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

PRIMI

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

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

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

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

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*

ANTIPASTO SHARING PLATTER 16
*Mortadella, salami milano, finocchiona,
prosciutto, puglian olives, buffalo mozzarella,
roasted peppers, parmesan, rocket,
sourdough bread*

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*

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

ORECCHIETTE PORCO 8/15
*Italian sausage, fennel, tenderstem broccoli, garlic,
chilli, fresh pasta shells*

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

HOMEMADE MEATBALLS 8/15
*With garlic, tomato, linguine
(Vegan option available with 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 11
*Avocado, cherry tomatoes, spring onions, sesame seeds,
peeled cucumber, mixed leaves, sesame dressing*

With: Salmon fillet 16.5

With: Portobello mushrooms 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! 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 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 4.5

V Vegetarian VO Vegetarian/Vegan option 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>	
<i>Peach, Ginger, Chai</i>	
<i>Blood orange, Bitters, Cardamon</i>	
FEVERTREE TONIC	2
<i>Mediterranean, Aromatic, Lemonade</i>	
JUICES	3.5
<i>Fresh orange, Pressed apple</i>	