

STORIA

GROUP BOOKINGS

Thank you for considering Storia for your party. Here you can find our party menus, as well as some optional extras. Our goal is to be as flexible as possible to create the perfect party just for you.

Parties of up to 14 guests, can order either from the a la carte menu or set menus. For groups of 15 or more, we ask that you order from one of our set menus. We request a pre-order for all groups of 12 guests or more. A deposit of £10 per head is required for all bookings.

If you want to design your own menu, please let us know and we will be happy to work on it with you.





STORIA



Pizza & Pasta Party

2 Courses £25 per head

3 Courses £30 per head

STARTERS



Melanzane Parmigiana v gf

Grilled aubergine, bella lodi cheese, taggiasche olives, fresh tomato sauce

Calamari

Red chilli, coriander, lemon, black garlic aioli

MAINS



Pizza Margherita Buffalo v

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

Pizza Wild mushroom & Truffle v

Wild mushrooms, truffle, fior di latte mozzarella, black truffle, béchamel (no tomato), fresh parsley

Pizza Salsiccia

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

Ravioli Porcini v

Mushroom tortelloni, porcini mushroom ragu, truffle

Rigatoni al Ragu gfo

Beef shin ragu with a dash of pesto

Harissa Chicken gfo

Chicken, cherry tomatoes, spinach, spicy harissa, garlic, cream, fresh pasta shells

DESSERTS




Gelato v gf

Two scoops of your choice. Please ask for our selection of flavours

Tiramisu v

Savoardi biscuits, espresso coffee, mascarpone, fresh cream



STORIA

Premium Menu

£40 per head

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

Beef Carpaccio gf

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

MAINS

Crab & Prawn Taglioni gfo

With red chilli, tomato, cream sauce

Chicken Milanese

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

Marsala Chicken gf

Grilled breast, marsala wine sauce, mushroom risotto

Calzone

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

Butterflied Sea Bass gfo

With samphire, tenderstem broccoli, cherry tomatoes,
capers, taggiasche olives

Seafood & Saffron Risotto gf

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

Insalata Asiatica

Avocado, cherry tomatoes, tangerine, spring onions, sesame seeds, cucumber,
baby gem lettuce, sesame dressing, with Salmon fillet or Portobello mushroom v

DESSERTS

Lotus Cheesecake v

Lotus biscuit cheesecake with caramel coulis

Tiramisu v

Savoiard biscuits, espresso coffee, mascarpone, fresh cream

Lemon Posset v gf

With raspberry compote, crushed amaretti

STORIA

*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

Penne with Meatballs 17

simplicity meatballs, with garlic, fresh tomato sauce

Vegan Sausage Pizza. 16.5

simplicity Italian sausage, tomato bechamel,
fresh basil, tomato

CONTORNI

Sourdough Bread 3.5

With olive oil

Tenderstem Broccoli *gf* 5.5

With chilli, garlic, ponzu

Green Salad 6

Baby gem, peas, cucumber, avocado,
homemade vinaigrette

Rosemary Potatoes *gf* 5.5

Roasted baby potatoes, fresh rosemary, garlic

STORIA

Bambini Menu

Children can order from this menu on the day

For children aged 10 and under

Enjoy a Starter, Main and Drink for £12 or if you prefer, order a la carte

Garlic Bread/Cheesy Garlic Bread 3.5

With sea salt

Penne Pasta 7.5

(Gluten Free option available)

With your choice of:

Fresh tomato sauce v **VEGAN**

Bolognese

Carbonara

Pizzette 7.5

Pepperoni

Mushroom v

Cheese and tomato v

Breaded or Grilled Chicken 8

(Gluten Free option)

With chips and peas

Grilled Chicken Salad

(Gluten Free)

DRINKS

Juices 2

Apple, Orange, Cranberry

Glass of Milk 1

DESSERT

Ice Cream v 2

One scoop

Hot Chocolate 2

With marshmallows

STORIA

OPTIONAL EXTRAS

DRINKS

Glass of Prosecco on arrival	8
Bottomless Prosecco for 2hrs	30 (Per Person)
125ml glass of dessert wine	10

NIBBLES

Parmesan Edamame <i>gf</i> VEGAN OPTION	4.5
Puglian Olives <i>gf</i> VEGAN Queen green olives (contain stones)	4
Garlic Bread Pizzette <i>v</i> With mozzarella, pecorino	7
<i>Make your meal 4 courses and add</i> All of the above nibbles to share	10 (Per Person)

SIDES FOR THE TABLE

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

CELEBRATION CAKE

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

WINES

SPARKLING

- Prosecco, Via Vai - Italy 30
Rose Prosecco, DOC, Via Vai - Italy 30
Montaudon Brut - Champagne, France 45
Laurent Perrier Rose - Champagne, France 120
Bollinger Special Cuvee - Champagne, France 85

WHITE

Fresh and Sassy

- Pinot Grigio, Sartori - Veneto, Italy 27
Gavi, DOCG, Volpi - Piemonte, Italy 38
Trebiano, Fonte della Vigna - Emilia Romagna, Italy 25
Sauvignon Blanc, MAN Family Wines - South Africa 32

Aromatic and Fruity

- Vermentino, Castellani - Tuscany, Italy 36
Sauvignon Blanc, Frost Pocket - Marlborough, New Zealand 40
Sancerre, Domaine Laporte - Loire Valley, France **ORGANIC** 50

Rich and Complex

- Chardonnay, Les Mougeottes - Languedoc, France 30
Pinot Grigio, Giovanni Puiatti - Friuli, Italy 32
Chablis, Domaine de Vauroux - Burgundy, France 55

ROSE

- Anciens Temps - France 34
Pinot Grigio Blush, Il Sospiro - Sicily, Italy 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 25
Pinot Noir, Les Mougeottes - Languedoc, France 50
Malbec, El Esteco - Salta, Argentina **ORGANIC** 34
Graves, Chateau des Gravieres - Bordeaux, France 36

Bold and powerful

- Rioja Crianza, Heredad de Tejada - Rioja, Spain 42
Montepulciano D'Abruzzo, Borgo Sena - A'bruzzo, Italy 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 34
Valpolicella Classico, DOCG, Accordini - Veneto, Italy 42

COCKTAILS

- Aperol Spritz 11
Aperol, prosecco, Fever-Tree soda and a slice of orange
- The Hugo 10.5
Elderflower liqueur, prosecco, Fever-Tree
soda, a slice of lime and fresh mint
- Prosecco Royale 10.5
Prosecco and Chambord
- Peach Bellini 10.5
Prosecco and peach purée
- Neftini Fizz 11
Neft vodka, fresh lime juice and elderflower, topped with soda

- Espresso Martini 11
Vodka and Kahlua with a shot of espresso
- Re-Storia 11
A pink gin spritz – malfy rosa, mediterranean
Fever-Tree lemonade, prosecco
- Old Fashioned 11
Woodford Reserve bourbon, syrup, angostura bitters
- Porn Star Martini 10.5
Passion fruit, orange juice, vanilla vodka, prosecco shot
- Campfire Negroni 10.5
Campfire gin, Campari, Martini Riserva Speciale