

NORMA

SNACKS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)	3
NOCELLARA OLIVES, PARSLEY, MINT, LEMON (vg)	6
PADRON PEPPERS, ALEPPO, TAHINI SAUCE (vg)	7
SMOKED PAPRIKA ALMONDS (vg)	6
PASTA FRITTERS, GRANA PADANO SAUCE	9
CHICKPEA PANELLE, SALSA VERDE (vg)	7
SMOKED STRACCIATELLA, CROSTINI, CRACKED BLACK PEPPER (v)	9
JERUSALEM ARTICHOKE CRISPS (vg)	6

SMALL PLATES

ANCHOVIES, RED PEPPERS, FIG LEAF DRESSING	10
TUNA CARPACCIO, TOMATO TAPENADE, POMEGRANATE MOLASSES	15
BEEF TARTARE, HAZELNUT, GORZONZOLA, MARINATED YOLK, PICKLED MUSTARD	16
N'DUJA ARANCINI, RICOTTA, CHILLI AIOLI	12
BURRATA, SEASONAL GRILLED FRUIT, SWEET PISTACHIO PESTO (v)	14
GRILLED OCTOPUS, SALSA DI POMODORI GIALLI, PANZANELLA	18
KINGFRISH CRUDO, BLOOD ORANGE, SUMAC	16
GRILLED BROCCOLI, ASPARAGUS, ALMOND LABNEH, RICOTTA SALATA (ask for vegan)	13

PASTA

BLACK TAGLIOLINI, CRAB, SPICY BURRO BIANCO	26
PASTA ALLA NORMA (v)	20
SPAGHETTI, COURGETTE, LEMON, PECORINO, OREGANO (v)	24
PACCHERI, SLOW COOKED BEEF SHIN, BONE MARROW	26
LILIES, PULLED RABBIT, CACIO E PEPE, BLACK OLIVES	25

LARGE PLATES

ROASTED DELICA, HAZELNUT, BLACK CABBAGE, CHILLI (vg)	24
RED MULLET, LENTILS, TOMATO, PRAWN AIOLI	32
'NORMA' AUBERGINE PARMIGIANA (v)	21
LAMB RUMP, AGRODOLCE BEETROOT, MINT, POMEGRANATE	35
COD IN GUAZZETTO	28
OX CHEEK STEW, SMOKED PANCETTA, OLIVE OIL MASH	34

SIDES

SEASONAL LEAF SALAD, MOSTO D'UVA (vg)	6
FRIED POTATOES (vg)	8
Add truffle dressing and/or Grana Padano	3
SEASONAL TOMATO SALAD (vg)	8
ROASTED ASPARAGUS, EXTRA VIRGIN OLIVE OIL, SEA SALT (vg)	7
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (vg)	7

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian option (vg) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.