

FEASTING MENU

SNACKS

NOCELLARA OLIVES (vg)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

SMALL PLATES

N'DUJA ARANCINI

PASTA FRITTERS, GRANA PADANO SAUCE (v)

FRIGGITELLI PEPPERS, ALEPPO, TAHINI SAUCE (vg)

CHICKPEA PANELLE, SALSA VERDE (vg)

PAN-FRIED RED PRAWNS, LEMON CHILLI, GARLIC

LARGE PLATES

MERLUZZO CON LENTICCHIE

OX CHEEK STEW, MARSALA, SPROUTING BROCCOLO

'NORMA' AUBERGINE PARMIGIANA (v)

SIDES

TRUFFLE FRIED POTATOES, GRANA PADANO (v)

GRILLED BROCCOLI, ASPARAGUS AND ALMOND LABNEH (vg)

DESSERTS

'NORMA' TIRAMISU

CANNOLO SICILIANO

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, (vg) vegan. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.