

Select one small plate, pasta, large plate and a dessert per person.

SMALL PLATES

BURRATA, SEASONAL GRILLED FRUIT, SWEET PISTACHIO PESTO

PASTA FRITTERS, GRANA PADANO SAUCE

TUNA CARPACCIO, TOMATO TAPENADE, POMEGRANATE MOLASSES

PASTA

PASTA ALLA NORMA (v)

LARGE PLATES

'NORMA' AUBERGINE PARMIGIANA (v)

OX CHEEK STEW, SMOKED PANCETTA, OLIVE OIL MASH

GRILLED SEABREAM, CAPERS, PARSLEY, CHILLI, LEMON BUTTER

RIGATONI, BEEF RAGU, PARMESAN CHEESE

SIDES

FRIED POTATOES (v) - 8

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (v)- 7

SEASONAL TOMATO SALAD (v) - 8

ROASTED ASPARAGUS, EXTRA VIRGIN OLIVE OIL, SEA SALT (v) -7

DESSERTS

MARSALA TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

AFFOGATO

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.