

NORMA

APERITIVI

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, TRUFFLE SAUCE (V)	9
CHICKPEA PANNELLE, CRAB AIOLI	10
SMOKED STRACCIATELLA, CROSTINI, CRACKED BLACK PEPPER (V)	9

ANTIPASTI

SCALLOPS, AGRODOLCE TRUFFLE SALSA, QUMQUAT, TOBIKKO	16
SEARED TUNA, HONEY, HARRISSA, MINT SALSA, LEMON AIOLI	15
BEEF CARPACCIO, BABA GANOUSH SALSA	16
N'DUJA ARANCINI, MOZZARELLA, CHILLI AIOLI	12
BURRATA, SEASONAL GRILLED FRUIT, SWEET PISTACHIO PESTO (V)	14
GRILLED OCTOPUS, SALSA DI POMODORI GIALLI, PANZANELLA	18
KINGFISH CRUDO, BLOOD ORANGE, SUMAC	16
ROMANESCO CAULIFLOWER, ALMOND LABNEH, RICOTTA SALATA (ASK FOR VEGAN)	13

PRIMI

BLACK TAGLIOLINI, CRAB, SPICY BURRO BIANCO	26
PASTA ALLA NORMA (V)	20
PASTA RIPIENA, RAISINS, RICOTTA, CHARRED TOMATO SAUCE (V)	25
PACCHERI, PULLED BEEF SHIN, BONE MARROW	26
SQUASH CHOWDER, POMEGRANATE MOLASSES, SUNFLOWER SEEDS, FENUGREEK (VG)	22

SECONDI

ROASTED CAULIFLOWER, CANNELLINI SAUCE, AGRODOLCE COUS-COUS (VG)	24
RED MULLET, LENTILS, TOMATO, CHILLI AIOLI	32
'NORMA' AUBERGINE PARMIGIANA (V)	21
SLOW-COOKED BEEF BLADE, CHICKPEA POLENTA, SALSA VERDE	24
BLACK COD, MARSALA & CHESNUT SWEET GLAZE, SWEET POTATO PUREE, ZAHATAR	33
PORK BELLY, PISTACHIO PANGRATATTO. ROSE HARRISSA BEANS PUREE	26

CONTORNI

CAULIFLOWER, BLOOD ORANGE, DILL (VG)	8
SPICED FRIED POTATOES (VG)	8
CHARRED HERITAGE CARROTS (VG)	7
GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (VG)	7
SPINACH, CRISPY CHICKPEAS, POMEGRANATE, SESAME DRESSING	8

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.