

NORMA

FEASTING MENU

Our feasting menu is designed to share.
Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (VG)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

SMALL PLATES

N'DUJA ARANCINI
PASTA FRITTERS, GRANA PADANO AND TRUFFLE SAUCE (V)
BEEF CARPACCIO, BABA GANUSH SAUCE, HARISSA
CHICKPEA PANELLE, CRAB, LIME AIOLI
PAN-FRIED RED PRAWNS, LEMON, CHILLI, GARLIC

LARGE PLATES

BLACK COD, MARSALA & CHESNUT SWEET GLAZE, SWEET POTATO PUREE, ZAHATAR
PORK BELLY, PISTACHIO PANGRATATTO, ROSE HARISSA BEANS PUREE
LILLIES, CACCIO E PEPPE, MUSHROOMS SAUTEED (V)

SIDES

SPICE DUSTED FRIED POTATOES (v)
GRILLED ROMANESCO, ALMOND LABNEH, RICOTTA SALATA (ask for vegan)

DESSERTS

PISTACHIO AND WHITE CHOCOLATE TIRAMISU
CANNOLO SICILIANO

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. 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.

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