

# NORMA

## SNACKS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v) .....	3.5
NOCELLARA OLIVES (v) .....	3.5
CHICKPEA PANELLE, SALSA VERDE (v) .....	4
SEASONAL TOMATOES AND LARDO ON TOAST .....	6
SUMMER CAPONATA (v) .....	4
SPAGHETTINI FRITTERS .....	6
PIZZETTE FRITTE, BURRATA, SPIANATA .....	7
BEECH-SMOKED ANCHOVIES, SALMORIGLIO .....	8

## RAW BAR

CHERRYSTONE CLAM, SAFFRON, SHALLOT PICKLE .....	4 (EACH)
WEST MERSEA OYSTER, SALTED CAPERS, FENNEL OIL .....	4.5 (EACH)
RED PRAWNS, ROSEMARY, ORANGE .....	15
MONKFISH, CORIANDER, MINT, CRISPY CAPERS, PEAS .....	10
WILD SEA BREAM, POMEGRANATE, BOTTARGA, .....	8
SALT MARSH LAMB CRUDO, LAMB FAT CROSTINI .....	10

## ANTIPASTI

ENGLISH BURRATA, AUBERGINE, CUMIN, CURED EGG YOLK, ORANGE OIL (v) .....	13
BROAD BEAN AND FENNEL SEED SOUP .....	8
PAN-FRIED VIOLET ARTICHOKE WITH PINE NUT PURÉE (v) .....	10
ROSE VEAL, SMOKED EEL MAYONNAISE, PICKLED CARROTS .....	14
SMOKED CODS ROE, MOLASSES-GRAPES, PANE CARASAU, CHARRED ONIONS .....	10
SAFFRON ARANCINI WITH WILD MUSHROOMS AND PARMESAN .....	11

## PASTA

PASTA ALLA NORMA (v) .....	9
FRESH TAGLIOLINI WITH SARDINES, FENNEL, RAISINS, PINE NUTS .....	9
RAVIOLI WITH SHEEP'S CHEESE, WILTED GREENS, PISTACHIO PESTO (v) .....	9
FRESH STROZZAPRETI, PORK, ANCHOVY AND ORANGE RAGU, FRESH MINT .....	9

## LARGE PLATES

'NORMA' AUBERGINE PARMIGIANA (v) .....	17
ROASTED WHOLE CORNISH MACKEREL, SPICES, ALMOND DRESSING, KALES .....	23
GRILLED SALT MARSH LAMB, SALT-BAKED CARROTS AND BEETS, OLIVES, MINT SAUCE .....	27
ROASTED MONKFISH, ITALIAN COURGETTES, MUSSELS, CAPERS, BAY .....	26
CHARCOAL-GRILLED BEEF BAVETTE, GRAPE MUST, BORLOTTI, ROMANO PEPPER .....	27
STUFFED COURGETTES WITH TOASTED GRAINS, SHEEP'S CHEESE, MARJORAM, CHILLI, LEMON (v) .....	18
ROSE VEAL CHOP, BLACK CABBAGE, MARSALA SAUCE .....	31

## CONTORNI

SEASONAL VEGETABLES (v) .....	4
FRIED POTATOES (v) .....	4
FRIED POTATOES, GRATED PECORINO, SPRING TRUFFLE .....	6
SUMMER SALAD (v) .....	4.5
SEASONAL TOMATOES, SEA SALT (v) .....	5