

NORMA

SNACKS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)	1.5 (EACH)
NOCELLARA OLIVES (v)	3.5
CHICKPEA PANELLE, SALSA VERDE (v)	4
SEASONAL TOMATOES AND LARDO ON TOAST	6
CAPONATA (v)	5.5
SPAGHETTINI FRITTERS	7
PIZZETTE FRITTE, BURRATA, SPIANATA	3.5 (EACH)
BEECH-SMOKED ANCHOVIES, SALMORIGLIO	8

RAW BAR

CHERRYSTONE CLAM, SAFFRON AND SHALLOT PICKLE	4.5 (EACH)
WEST MERSEA OYSTER, SALTED CAPERS, FENNEL OIL	4.5 (EACH)
RED PRAWNS, ROSEMARY, ORANGE	15
NORTH SEA HAKE, LEMON, HAZELNUTS, MEDJOOOL DATES	10
WILD SEA BREAM, POMEGRANATE, BOTTARGA	8
SALT MARSH LAMB CRUDO, LAMB FAT CROSTINI	10

ANTIPASTI

ROASTED DELICA PUMPKIN, ENGLISH BURRATA, CHICORY, BLACK FIGS, FIG VINEGAR (v)	12
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)	19
TRAPANI-STYLE SEAFOOD STEW, FENNEL, CHILLI, SAFFRON COUSCOUS	25
GRILLED SALT MARSH LAMB, SALT-BAKED CARROTS AND BEETS, OLIVES, MINT SAUCE	27
ROASTED NORTH SEA HAKE, DELICA PUMPKIN, NDUJA, PICKLED TOMATOES	26
CHARCOAL-GRILLED BEEF BAVETTE, GRAPE MUST, BORLOTTI, ROMANO PEPPER	27
ROASTED PUMPKIN STUFFED WITH PUMPKIN AND TRUFFLE RISOTTO, TOASTED HAZELNUTS (v)	23
GRILLED TAMWORTH PORK CHOP, SPICED QUINCE, SAUTÉED ROOSEVELT POTATOES, BLACK CABBAGE, SAGE ..	26

CONTORNI

SEASONAL VEGETABLES (v)	5
FRIED POTATOES (v)	4
FRIED POTATOES, GRATED PECORINO, SPRING TRUFFLE (v)	6.5
SEASONAL SALAD WITH MOSCATEL VINAIGRETTE (v)	4.5
SEASONAL TOMATOES, SEA SALT (v)	5