

NORMA

SNACKS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)	2 (EACH)
NOCELLARA OLIVES (v)	4
CHICKPEA PANELLE, SALSA VERDE (v)	4.5
NDUJA ON TOAST, DATES, CHESTNUT HONEY, MARJORAM	7
CAPONATA (v)	6
SPAGHETTINI FRITTERS	7.5
PIZZETTE FRITTE, DELICA PUMPKIN, SWEET ONIONS, TALEGGIO, THYME (v)	3.5 (EACH)
BEECH-SMOKED ANCHOVIES, SALMORIGLIO	9

RAW BAR

WEST MERSEA OYSTER, DILL OIL	4.5 (EACH)
RED PRAWNS, ROSEMARY, ORANGE	16
STONE BASS, PICKLED HERITAGE CARROTS, CRÈME FRAÎCHE, SUMAC	10
WILD SEA BREAM, POMEGRANATE, BOTTARGA	10
SALT MARSH LAMB CRUDO, LAMB FAT CROSTINI	12

ANTIPASTI

ENGLISH BURRATA, CHICORIA, BLOOD ORANGE, CORIANDER SEEDS (v)	13
GRILLED TROPEA ONIONS, PINE NUT PURÉE, SALSA CRUDA (v)	13
SMOKED CODS ROE, MOLASSES-GRAPES, PANE CARASAU, CHARRED ONIONS	11
ARANCINI WITH BURRATA, TRUFFLE, WILD MUSHROOM, TRUFFLE AIOLI	13

PASTA

PASTA ALLA NORMA (v)	10/17
FRESH BUCATINI, DEVON CRAB, CHILLI, BUTTER, NEW SEASON PEAS	14/23
CANNELLONI, RICOTTA, LEMON, CHILLI, SWISS CHARD, PARMESAN (v)	13
PAPPARDELLE, SLOW-COOKED BEEF CHEEK, GRAPE MUST, PECORINO, TRUFFLE	14/22

LARGE PLATES

SPICE-ROASTED CAULIFLOWER, CHICKPEAS, BRONTE PISTACHIO PESTO, PRESERVED LEMON (v)	18
TRAPANI-STYLE SEAFOOD STEW, FENNEL, CHILLI, SAFFRON COUSCOUS	26
GRILLED SALT MARSH LAMB, ALMOND SAUCE, SAUTÉED CIME DI RAPA, POMEGRANATE	28
PAN-FRIED STONE BASS, JERUSALEM ARTICHOKE, CAPERS, MONK'S BEARD, LEMON	27
CHARCOAL-GRILLED BEEF BAVETTE, GREZZINA COURGETTES, GREMOLATA, MINT	26
'NORMA' AUBERGINE PARMIGIANA (v)	20

CONTORNI

SEASONAL VEGETABLES (v)	5
FRIED POTATOES (v)	4.5
FRIED POTATOES, GRATED PECORINO, WINTER TRUFFLE (v)	7.5
SEASONAL SALAD WITH MOSCATEL VINAIGRETTE (v)	5
SEASONAL TOMATOES, SEA SALT (v)	6