

NORMA

FESTIVE FEASTING MENUS

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FESTIVE FEASTING MENU OPTION 1 £65 PP

Our feasting menus have been designed to be shared. Choose from one of our menus, and enjoy a selection of starters, main courses for the group, and family-style sharing desserts. For wine pairing suggestions, please ask one of our team members.

ANTIPASTI

ETNA OLIVES (v*)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)
CHICKPEA PANELLE, SALSA VERDE (v*)
WINTER CAPONATA, FOCACCIA CROSTINI (v)
ARTISAN SICILIAN SALUMI

SECONDI

ORECCHIETTE, CIME DI RAPA, SMOKED ANCHOVIES, PECORINO
SLOW-ROASTED PORK BELLY, JUNIPER BERRIES, BRUSSELS SPROUTS AL FORNO, PROVOLA, THYME

CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, MOSTO D'UVA (v)
CRISPY, OLIVE OIL-FRIED POTATOES (v*)

DOLCI

WARM ARTISIAN PANETTONE, CREMA MASCARPONE, CANDIED ORANGE, PISTACHIO
TORRONE SELECTION
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

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 available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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FESTIVE FEASTING MENU OPTION 2 £75 PP

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ANTIPASTI

ETNA OLIVES (v*)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)
SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE
LOBSTER AND TOMATO ARANCINI, SAFFRON AIOLI
WINTER CAPONATA, FOCACCIA CROSTINI (v)

SECONDI

RIGATONI, DELICA PUMPKIN, WALNUTS, PANGRATTATO, TALEGGIO (v)
SLOW-COOKED SPICED LAMB SHOULDER, CIME DI RAPA, JERUSALEM ARTICHOKE, MINT
ROASTED STONE BASS, SAMPHIRE, CLAMS, CINNAMON, LEMON BUTTER SAUCE

CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, MOSTO D'UVA (v)
FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

DOLCI

FESTIVE TIRAMISU
TORRONE SELECTION
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

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FESTIVE FEASTING MENU OPTION 3 £100 PP

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ANTIPASTI

ETNA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

BAKED SCALLOPS IN SHELL, WINTER TRUFFLE, TARRAGON, PROVOLA, PANGRATTATO
NDUJA, PUMPKIN, MOZZARELLA PIZZETTE FRITTE

BURRATA, SICILIAN POMEGRANATE, RADICCHIO, PUNTARELLE, WALNUT PESTO (v)

SECONDI

WILD MUSHROOM AND BLACK TRUFFLE RAVIOLI, PARMESAN SAUCE (v)

ROASTED RIB OF BEEF, PURPLE SPROUTING BROCCOLI, MARSALA, ROSEMARY

COD AL CARTOCCIO, RED PRAWNS, SAFFRON, CHILLI

CONTORNI

RADICCHIO LEAF SALAD, WINTER TOMATOES, MOSTO D'UVA (v)

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

DOLCI

FESTIVE TIRAMISU

HOMEMADE CANNOLI SELECTION

TORRONE SELECTION

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

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