

NORMA

VEGANUARY TASTING MENU
2 PEOPLE MINIMUM | £60 PER PERSON

SNACKS

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL (v*)
ETNA OLIVES (v*)

ANTIPASTI

CARROT AND BEETROOT CRUDO, SAFFRON, CUMIN, BRONTE PISTACHIO (v*)
PUMPKIN AND SUN-DRIED TOMATO ARANCINI, BASIL AIOLI (v*)
SICILIAN CAPONATA (v*)

PRIMO

POTATO GNOCCHI, CAVOLO NERO PESTO, WALNUTS (v*)

SECONDI

STUFFED VIOLET ARTICHOKEs, PINE NUTS, GARLIC, CHILLI, PANGRATTATO, ALMOND SAUCE

OR

AGRODOLCE CROWN PRINCE SQUASH STEW, BLACK OLIVES, CHICKPEAS, MINT,
AROMATIC COUS COUS, THYME (v*)

OR

FARINATA ALLA NORMA, ROASTED AUBERGINE, MARINDA TOMATOES, CHARRED LEEKS, BASIL (v*)

DOLCI

NORMA'S VEGAN TIRAMISU (v*)
ETNA MANDARIN GRANITA (v*)

NORMA

VEGAN 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*)
PUMPKIN AND SUN-DRIED TOMATO ARANCINI, BASIL AIOLI (v*)

SECONDI

POTATO GNOCCHI, CAVOLO NERO PESTO, WALNUTS (v*)
FARINATA ALLA NORMA, ROASTED AUBERGINE, MARINATA TOMATOES, CHARRED LEEKS, BASIL (v*)
AGRODOLCE CROWN PRINCE SQUASH STEW, BLACK OLIVES, CHICKPEAS, MINT,
AROMATIC COUS COUS, THYME (v*)

CONTORNI

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

DOLCI

NORMA'S VEGAN TIRAMISU (v*)
ETNA MANDARIN GRANITA (v*)

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.