

NORMA

FEASTING MENUS

NORMA

FEASTING MENU OPTION 1 £75 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*)
SPAGHETTINI FRITTERS, PARMESAN, TRUFFLE SAUCE
CRESPELLE FRITTE, SMOKED ANCHOVIES, LEMON, MARJORAM
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

'NORMA' BRONTE PISTACHIO TIRAMISU
SEASONAL GRANITA
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.

NORMA

FEASTING MENU OPTION 2 £100 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*)

BAKED SCALLOPS IN SHELL, WINTER TRUFFLE, TARRAGON, PROVOLA, PANGRATTATO
BURRATA, SICILIAN POMEGRANATE, RADICCHIO, PUNTARELLE, WALNUT PESTO (v)

PRIMI

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

SECONDI

ROASTED RIB OF BEEF, PURPLE SPROUTING BROCCOLI, MARSALA, ROSEMARY
COD AL CARTOCCIO, RED PRAWNS, SAFFRON, CHILLI
'NORMA' AUBERGINE PARMIGIANA (v)

CONTORNI

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

DOLCI

'NORMA' BRONTE PISTACHIO TIRAMISU
HOMEMADE CANNOLI 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.

f NormaFitzrovia | @Norma_ldn | @norma_ldn