

NORMA

FEASTING MENUS

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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*)
FINOCCHIONA, WILDFLOWER HONEY, CAPERBERRIES
SPAGHETTINI FRITTERS, PARMESAN SAUCE
SICILIAN CAPONATA (v*)

SECONDI

TAGLIATELLE, PEAS, PISTACHIO, WILD GARLIC (v)
ROASTED BELLY OF PORK, BABY SWISS CHARD, CHILLI, LIQUORICE
GRILLED SEA BREAM FILLETS, GREZZINA COURGETTES, BAY LEAF, CAPER BERRIES, SALSA VERDE

CONTORNI

SICILIAN TOMATO SALAD, BLACK OLIVES, CAROSELLO CUCUMBER, PECORINO, SMOKED OIL (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

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ANTIPASTI

ETNA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

COD FRITTERS, SAFFRON, PICKLED CUCUMBER, DILL, LIQUORICE AIOLI

BURRATA, PEAS, BROAD BEANS, CURED EGG YOLK, GARLIC CROUTONS (v)

SPIANATA CALABRESE, FINOCCHIONA, GIARDINIERA, CARTA DI MUSICA

PRIMI

MALLOREDDUS, FENNEL, MARJORAM, LEMON, BOTTARGA

SECONDI

ROASTED LEG OF LAMB, PEPPERS, CUMIN, MINT

GRILLED MONKFISH TAILS, AGRETTI, CHILLI, DATTERINI

'NORMA' AUBERGINE PARMIGIANA (v)

CONTORNI

ASPARAGUS, CHILLI, LEMON, GREMOLATA (v*)

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

DOLCI

'NORMA' BRONTE PISTACHIO TIRAMISU

HOMEMADE CANNOLI SELECTION

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

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