

# 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\*)  
SMOKED COD'S ROE, CARTA DI MUSICA  
SPAGHETTINI FRITTERS, PARMESAN SAUCE  
SICILIAN CAPONATA (v\*)

### SECONDI

RIGATONI, BASIL PESTO, ROMANA COURGETTES, CHILLI (v)  
ROBATA-GRILLED CHICKEN BREAST, ROASTED FENNEL, SAN MARZANO TOMATOES, THYME, LEMON  
CHARRED MACKEREL, RED PEPPERS, CHARRED GREEN GARLIC

### CONTORNI

SICILIAN WATERMELON SALAD, CAPRINO, MINT, WALNUTS, BLACK PEPPER (v)  
FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

### DOLCI

COCONUT TIRAMISU  
HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO  
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\*)

JERSEY OYSTERS, NATURAL

BURRATA, CUORE DEL VESUVIO, GRILLED PEACHES, RED GEM LETTUCE, ORANGE BLOSSOM HONEY DRESSING (v)

CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (v\*)

### PRIMI

RED PEPPER & GOAT'S CHEESE TORTELLONI, SUMMER TOMATO SAUCE, OREGANO, GRANA PADANO (v)

### SECONDI

GRILLED BEEF RIBEYE TAGLIATA, MOSTO D'UVA, SUN-DRIED TOMATOES, BURNT MARGHERITA ONION, NERO D'AVOLA

FRITTO MISTO, SQUID, SEABASS, RED PRAWNS, SARDINES, AMALFI LEMON AIOLI

STUFFED ROUND COURGETTES, TOASTED FARRO, MOZZARELLA, BASIL (v)

### CONTORNI

SICILIAN WATERMELON SALAD, CAPRINO, MINT, WALNUTS, BLACK PEPPER (v)

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

### DOLCI

COCONUT TIRAMISU

HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

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

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