

# 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\*)

PANCETTA DEI NEBRODI, CRISPY JERUSALEM ARTICHOKES, TRUFFLE HONEY

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

SICILIAN CAPONATA (v\*)

PAIR WITH

COLOMBA BIANCA LAVI VINO SPUMANTE EXTRA DRY GRILLO, SICILY - 39.00 BY THE BOTTLE

### SECONDI

RIGATONI, BROCCOLI ROMANESCO, SAFFRON, PANGRATTATO (v)

ROASTED BELLY OF PORK, BORLOTTI, SALSA VERDE, SMOKED ANCHOVIES

PAN-FRIED STONE BASS, JERUSALEM ARTICHOKE, CLAMS, SEA BEET

PAIR WITH

2022 MALVASIA ISTRIANA IGT, PRIMOSIC, FRIULI VENEZIA GIULIA- 48.00 BY THE BOTTLE

2021 SHERAZADE NERO D'AVOLA, DONNAFUGATA, SICILY - 47.00 BY THE BOTTLE

### CONTORNI

CRISPY OLIVE OIL-FRIED POTATOES (v\*)

ROASTED HERITAGE CARROT, CARROT LEAF PESTO, MASCARPONE (v)

### DOLCI

'NORMA' TIRAMISU

HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

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

PAIR WITH

2021 BEN RYE, PASSITO DI PANTELLERIA, SICILY - 14.00

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\*)  
SPAGHETTINI FRITTERS, PARMESAN SAUCE  
SEARED SCALLOPS, SALSIFY, APPLE, CINNAMON, BOTTARGA, CORIANDER CRESS  
CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (v\*)

#### PAIR WITH

NV BELLAVISTA 'ALMA' FRANCIACORTA GRAN CUVÉE BRUT - 70.00 BY THE BOTTLE

### PRIMI

TAGLIATELLE, GORGONZOLA, ROASTED PUMPKIN, WALNUTS, SAGE (v)  
PAIR WITH  
2020 'CIURI' BIANCO, TERRAZZE DELL'ETNA, SICILY, ITALY - 55.00 BY THE BOTTLE

### SECONDI

SLOW-COOKED LAMB SHOULDER, AGRODOLCE BEETROOTS, POMEGRANATE, SMOKED ANCHOVY, MINT  
OCTOPUS STEW, NDUJA, CHICKPEAS, PARSLEY, TOMATO, GARLIC  
'NORMA' AUBERGINE PARMIGIANA (v)

#### PAIR WITH

2020 CALABRISE ROSSO, IPPOLITO, CALABRIA - 44.00 BY THE BOTTLE

### CONTORNI

CRISPY OLIVE-OIL FRIED POTATOES, PECORINO, TRUFFLE (v)  
ROASTED HERITAGE CARROT, CARROT LEAF PESTO, MASCARPONE (v)

### DOLCI

'NORMA' TIRAMISU  
HOMEMADE CANNOLI  
SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

#### PAIR WITH

2021 BEN RYE, PASSITO DI PANTELLERIA, SICILY - 14.00

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