

# 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\*)

SPAGHETTINI FRITTERS, PARMESAN SAUCE

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

WINTER CAPONATA, FOCACCIA CROSTINI (v\*)

PAIR WITH

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

### SECONDI

PUMPKIN AND RICOTTA RAVIOLI, CRISPY SAGE, WALNUTS (v)

ROASTED BELLY OF PORK, SALT-BAKED BEETROOTS, STAR ANISE

NORMA AUBERGINE PARIMIGIANA (v)

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

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

CAVOLO NERO, PARMESAN, CHILLI, LEMON (v)

### DOLCI

'NORMA' WINTER TIRAMISU, RAISINS, ALMOND, CINNAMON

SEASONAL GRANITA

TORRONE SICILIANE

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 £110 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 SAUCE

BURRATA, RADICCHIO, ROASTED WINTER TOMATOES, CARROT LEAF PESTO, MUSTO D'UVA

PAN-FRIED RED PRAWNS, GRILLO, SAFFRON BUTTER, CHILLI, GARLIC, CHARRED LEMON

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

PAIR WITH

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

### SECONDI

CRAB AND LOBSTER TORTELLINI, SAFFRON BUTTER, OREGANO

SLOW-COOKED BEEF RIBS, MARSALA, STAR ANISE, PURPLE SPROUTING BROCCOLI

'NORMA' AUBERGINE PARMIGIANA (v)

PAIR WITH

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

### CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

CAVOLO NERO, PARMESAN, CHILLI, LEMON (v)

### DOLCI

'NORMA' WINTER TIRAMISU, RAISINS, ALMOND, CINNAMON

HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

TORRONE SICILANO

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

PAIR WITH

2021 BEN RYE, PASSITO DI PANTELLERIA, SICILY - 14.00

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