

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

SALUMI SELECTION, CAPER BERRIES, SMOKED STRACCIATELLA

SICILIAN CAPONATA (v*)

PAIR WITH

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

SECONDI

RIGATONI, PEAS, PISTACHIO, WILD GARLIC (v)

ROASTED BELLY OF PORK, FENNEL, SMOKED ANCHOVIES, SAGE

SEA BASS PANGRATTATO, DATTERINI, OREGANO, LEMON (v)

PAIR WITH

2022 BIANCO, A-MANO, PUGLIA- 43.00 BY THE BOTTLE

2021 DOLCETTO D'ALBA, COSTA DI BUSSIA, PIEMONTE - 45.00 BY THE BOTTLE

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

ASPARAGUS, MINT, CHILLI, PECORINO (v)

DOLCI

'NORMA' DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

SEASONAL GRANITA

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.

f NormaFitzrovia | t @Norma_ldn | @norma_ldn

NORMA

FEASTING MENU OPTION 2 £110 PP

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ANTIPASTI

ETNA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

BURRATA, GREEN ASPARAGUS, WILD GARLIC, RED DATTERINI, FOCACCIA CROSTINI (v)

COURGETTE AND PRAWN ARANCINA, CHILLI AIOLI

PAIR WITH

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

PRIMO

ARTICHOKE AND PARSLEY TORTELLONI, SAN MARZANO TOMATOES, BLACK OLIVES

PAIR WITH

2021 'VIGNA DI GABRI', DONNAFUGATA, SICILY - 70.00 BY THE BOTTLE

SECONDI

CUMIN SPICED ROASTED LEG OF LAMB, PEA, BROAD BEANS, MINT

GRILLED MONKFISH TAILS, AGRETTI, CHILLI, DATTERINI

'NORMA' AUBERGINE PARMIGIANA (v)

PAIR WITH

2021 AGLIANICO DEL VULTURE GRICOS DOC, GRIFALCO - 59.00 BY THE BOTTLE

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

ASPARAGUS, MINT, CHILLI, PECORINO (v)

DOLCI

'NORMA' DARK CHOCOLATE AND CARAMELISED HAZELNUTS 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

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