

NORMA

GROUP DINING MENUS

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GROUP DINING MENU OPTION 1 £75 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

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

SPAGHETTINI FRITTERS, PARMESAN SAUCE

TUNA AND MONKFISH TARTARE, SQUID INK RICE CRISP, KALAMATA OLIVES, BLOOD ORANGE CAVIAR, PICKLED FENNEL, BLACK PEPPER, RED SORREL

PRIMI

PASTA ALLA NORMA (V)

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

RABBIT SADDLE, KING OYSTER MUSHROOM, PROSCIUTTO CRUMBLE, SWEDE PURÉE, CRISPY KALE, MUSTARD SAUCE

WHOLE GRILLED MONKFISH, CAPER, PARSLEY, CHILLI, LEMON BUTTER

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SPRING TOMATOES, PUNTARELLE, FIG LEAF VINGER, BLACK PEPPER, SEA SALT (v*) - 10

ROASTED PARSNIPS, BRONTE PISTACHIO, PARSLEY, HONEY - 12

DOLCI

DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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.

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NORMA

GROUP DINING MENU OPTION 2 £95 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

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

COURGETTE AND PRAWN ARANCINA, CHILLI AIOLI

TUNA AND MONKFISH TARTARE, SQUID INK RICE CRISP, KALAMATA OLIVES, BLOOD ORANGE CAVIAR, PICKLED FENNEL, BLACK PEPPER, RED SORREL

PRIMI

TAGLIATELLE, RED PRAWNS, COURGETTES, CAMELISED FENNEL, MINT

SECONDI

PAN-FRIED SKATE WING, NDUJA BUTTER, TROPEA ONION, AGRETTI, LEMON

SALT MARSH LAMB RUMP, SPICED LAMB SHOULDER FRITTER, RHUBARB, ASPARAGUS, PEAS, BORAGE, MINT

NORMA AUBERGINE PARIMIGIANA (v)

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SPRING TOMATOES, PUNTARELLE, FIG LEAF VINGER, BLACK PEPPER, SEA SALT (v*) - 10

ROASTED PARSNIPS, BRONTE PISTACHIO, PARSLEY, HONEY - 12

DOLCI

DARK CHOCOLATE AND CAMELISED HAZELNUTS TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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