

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
SAN MARZANO TOMATO, BRUSCHETTA, SMOKED STRACCIATELLA, BASIL PESTO (v)
SICILIAN CAPONATA (v*)

PAIR WITH

NV NEROLUCE BRUT NERO D'AVOLA SICILIA DOC - 36.00 BY THE BOTTLE

SECONDI

PASTA ALLA NORMA (v)
ROASTED SPICED WHOLE CHICKEN, AGRODOLCE ROMANO PEPPERS, LIME AIOLI
GRILLED STONE BASS, ROASTED COURGETTES, PISTACHIO GREMOLATA, CHILLI

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)
SUMMER TOMATO SALAD, FIG LEAF, BASIL

DOLCI

STRAWBERRY TIRAMISU, MACERTATED STRAWBERRIES, BITTER DARK CHOCOLATE
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.

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FEASTING MENU OPTION 2 £110 PP

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ANTIPASTI

ETNA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

PAN-FRIED RED PRAWNS, GRILLO, GARLIC, PARSLEY CHILLI, AMALFI LEMON

CHICKPEA PANNELLE, FENNEL SEEDS, SALSA VERDE (v*)

BURRATA, SEASONAL COURGETTES, SUN-DRIED TOMATO PESTO, GARLIC CROSTINI,
FIG LEAF VINEGAR, OREGANO

PAIR WITH

NV FRANCIACORTA '61 SATÈN BRUT, GUIDO BERLUCCHI - 70.00 BY THE BOTTLE

PRIMO

LOBSTER AND SAN MARZANO TOMATO RAVIOLONI, ROMANO PEPPER, CRISPY BASIL, GREEN CHILLI

PAIR WITH

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

SECONDI

GRILLED BEEF RIBEYE TAGLIATA, ROCKET, PECORINO, NERO D'AVOLA

GRILLED MONKFISH, DATTERINI, CHILLI AIOLI, PARSLEY GREMOLATA

'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)

SUMMER TOMATO SALAD, FIG LEAF, BASIL

DOLCI

STRAWBERRY TIRAMISU, MACERTATED STRAWBERRIES, BITTER DARK CHOCOLATE

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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