

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, COURGETTES, SUN-DRIED TOMATO PESTO, CROSTINI, OREGANO (v)

SPAGHETTINI FRITTERS, GRANA PADANO SAUCE

STONE BASS CRUDO, SALTED GRAPES, RADISH, APRICOTS, CORIANDER, SUMAC

PRIMI

PASTA ALLA NORMA (v)

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

OLD SPOT PORK CHOP, ROMANO PEPPER, ALMOND, PEACH SALSA CRUDA, CORIANDER CRESS

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

CONTORNI

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

SUMMER TOMATO SALAD, YELLOW PEACHES, FIG LEAF DRESSING, BASIL (vg) - 9

SEASONAL ROASTED COURGETTES, PISTACHIO GREMOLATA, CHILLI, LEMON (vg) - 12

DOLCI

STRAWBERRY TIRAMISU, MACERTATED STRAWBERRIES, BITTER DARK CHOCOLATE

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 (vg) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | [@Norma_Ldn](#) | [@norma_ldn](#)

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, COURGETTES, SUN-DRIED TOMATO PESTO, CROSTINI, OREGANO (v)

ARANCINA, SUN-DRIED PEPPERS, BURRATA, GRANA PADANO

STONE BASS CRUDO, SALTED GRAPES, RADISH, APRICOTS, CORIANDER, SUMAC

PRIMI

TAGLIATELLE, RED PRAWNS, COURGETTES, CARAMELISED FENNEL, MINT

SECONDI

PAN-SEARED STONE BASS, DEVON CRAB, CELERIAC, PICKLED STRAWBERRIES, FENNEL POLLEN

GRILLED RIB EYE, TROPEA ONION, BOTTARGA, RADISH

CHARRED HISPI CABBAGE, CASHEW NUTS, SESAME SEEDS, SOUR CHERRY MOLASSES (vg)

CONTORNI

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

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