

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.

SMALL PLATES

ETNA OLIVES (vg)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (vg)

COPPA, FIGS, RED DANDELION, BURRATA, MOSTO D'UVA, GARLIC CROSTINI

SICILIAN CAPONATA (vg)

PAIR WITH

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

PASTA

RIGATONI, TOMATO, VODKA, PANCETTA, PARSLEY

PAIR WITH

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

LARGE PLATES

SLOW ROASTED PORK BELLY, CARAMELISED BABY FENNEL, SMOKED PORK SAUCE

PAN-SEARED STONE BASS, CHARRED GRELOT ONIONS, CAPER AND HERB BUTTER SAUCE

'NORMA' AUBERGINE PARMIGIANA (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

SIDES

ROASTED DELICA PUMPKIN, AGRODOLCE, HAZELNUTS, CHILLI

CRISPY OLIVE OIL FRIED POTATOES, PECORINO, TRUFFLE

DESSERTS

'NORMA' 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. (vg) vegan 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 | i norma_ldn

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.

SMALL PLATES

ETNA OLIVES. (vg)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

ARANCINA, SUN-DRIED PEPPERS, BURRATA, GRANA PADANO (v)

TUNA TARTARE, GREEN CHILLI, CHIVES, HONEY, LIME, SAMPHIRE, CROSTINI

SICILIAN CAPONATA (vg)

PAIR WITH

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

PASTA

BLACK TRUFFLE AND RICOTTA RAVIOLI, GIROLLES, NERO D'AVOLA

PAIR WITH

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

LARGE PLATES

SLOW COOKED LAMB SHOULDER, MINTED AGRODOLCE BEETROOT, MUSCATEL SOAKED RAISINS, PINE NUTS

ROASTED COD, CLAMS, CINNAMON, LEMON, BUTTER SAUCE, FENNEL HERB

'NORMA' AUBERGINE PARMIGIANA (v)

PAIR WITH

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

SIDES

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

SEASONAL LEAF SALAD, FIG LEAF DRESSING (vg)

DESSERTS

'NORMA' 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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