

NORMA

SMALL PLATES

FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)	2 (EACH)
NOCELLARA OLIVES (v)	4
SPAGHETTINI FRITTERS, PARMESAN SAUCE	7.5
NDUJA, ORANGE BLOSSOM HONEY, CROSTINI	7
ENGLISH BURRATA, GREZZINA AND YELLOW COURGETTES, MARJORAM, PRESERVED LEMON, PANGRATTATO (v)	14
RED PRAWN CRUDO, AGRETTI, LEMON	16
FRIED COURGETTE FLOWERS, CORNISH CRAB, CHILLI, SAFFRON AIOLI	10 (EACH)
PEA, RICOTTA & SUMMER TRUFFLE ARANCINI	12

PASTA

PASTA ALLA NORMA (v)	10/17
STROZZAPRETI, FRESH PEAS, GUANCIALE, BUTTER	12/22
BUCATINI WITH RED PRAWNS, DATTERINI TOMATOES, CHILLI, THYME	14/24
FRESH PASTA, GOAT'S CURD, GREZZINA COURGETTES, LEMON, MINT, PINE NUTS	10/17

LARGE PLATES

OLD SPOT PORK CHOP, SMOKED ANCHOVY, LEMON BUTTER SAUCE, ROASTED FENNEL, FENNEL HERB	26
PAN-ROASTED WILD BASS, ROASTED TOMATOES, SUMMER GREENS, BOTTARGA, AIOLI	27
COURGETTES STUFFED AND BAKED WITH TOASTED SPELT, WILD RICE, PRESERVED LEMON, PINE NUTS, DATES AND FRESH HERBS (v)	19
'NORMA' AUBERGINE PARMIGIANA (v)	20
AGED BEEF TAGLIATA FOR TWO, PERCORINO, GRAPE MUST, DANDELION	25 PER PERSON

CONTORNI

SUMMER TOMATO AND LEAFY RADISH SALAD, FIG LEAF OLIVE OIL (v)	6
FRIED POTATOES (v)	4.5
FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)	8
GRILLED NEW SEASON ASPARAGUS, SICILIAN OLIVE OIL, LEMON (v)	7

DESSERT

'NORMA' TIRAMISU WITH PISTACHIO	9
BITTER CHOCOLATE MOUSSE, CHERRIES, ALMOND CRUMBLE	9
YELLOW PEACH GRANITA, CREAM	5
GOAT'S MILK PANNACOTTA, ROSE SCENTED MERINGUE, STRAWBERRIES	9
HOMEMADE CANNOLI	4 (EACH)
SEASONAL HOMEMADE GELATO	2 (PER SCOOP)
SHEEP'S CHEESE, FENNEL BISCUITS, HONEYCOMB	10