

NORMA

SET MENU

2 PEOPLE MINIMUM | £50 PER PERSON

STARTERS

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL (v*)
SPAGHETTINI FRITTERS, PARMESAN SAUCE
SEA BASS CRUDO, ORANGE, BOTTARGA

PAIR WITH

GRILLO VITese, COLOMBIA BIANCA, SICILY - 9 BY THE GLASS / 35 BY THE BOTTLE

PASTA

SEASONAL FRESH PASTA

PAIR WITH

PINOT GRIGIO RAMATO, SPECOGNA, FRIULI-VENEZIA GIULIA, ITALY - 12.5 BY THE GLASS / 58 BY THE BOTTLE

MAINS

GRILLED WHOLE SEA BASS, GREMOLATA, AIOLI
OR
OLD SPOT PORK CHOP, SAUTÉ SUMMER GREENS, ROASTED YELLOW PEACH, ROSEMARY
OR
AUBERGINE PARMIGIANA (v)

PAIR WITH

MALVASIA NERA CANTINA SAN MARZANO, PUGLIA - 10 BY THE GLASS / 39.5 BY THE BOTTLE

DESSERT

'NORMA' TIRAMISU WITH PISTACHIO
CANNOLI

PAIR WITH

MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILY, ITALY - 8

CONTORNI

SUMMER TOMATO SALAD, FIG LEAF OLIVE OIL, SEA SALT (v*) - 6
FRIED POTATOES, GRATED PECORINO, WINTER TRUFFLE (v) - 8.5
GRILLED SEASONAL COURGETTES, SICILIAN OLIVE OIL, LEMON (v*) - 7

ALL RECIPES CAN BE FOUND IN 'SICILIA' THE BRAND NEW BOOK FROM BEN TISH. ASK YOUR WAITER FOR MORE INFORMATION OR TO PURCHASE