

NORMA

FEASTING MENUS

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FEASTING MENU OPTION 1 £55 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.

STARTERS

SICILIAN OLIVES (v)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)

CAPOCOLLO, PICKLES

CROSTINI SELECTION:

NDUJA WITH HONEY, RICOTTA, LEMON AND MINT, SUMMER CAPONATA

PASTA

FRESH PASTA, SUMMER VEGETABLES, PARMESAN, BASIL (v)

MAINS

SLOW-COOKED PORK BELLY, ROASTED PEACH, ROSEMARY

COURGETTES STUFFED AND BAKED WITH TOASTED SPELT, WILD RICE, PRESERVED LEMON, PINE NUTS, DATES AND FRESH HERBS (v)

SIDES

BORLOTTI WITH SUMMER SAVOURY

GRILLED COURGETTES

CRISPY, OLIVE OIL FRIED POTATOES

DESSERT

DARK CHOCOLATE, ALMOND AND COFFEE CAKE, POACHED APRICOTS,
MASCARPONE

SICILIAN CHEESE PLATTER (£10PP)

NORMA

FEASTING MENU OPTION 2 £65 PP

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STARTERS

SICILIAN OLIVES (v)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)

SPAGHETTINI FRITTERS, PARMESAN SAUCE

SEABASS CRUDO, LEMON, SEA ASTER, SEA SALT

SAFFRON ARANCINO, FENNEL SAUSAGE RAGU, TALEGGIO, ROASTED GARLIC AIOLI

PASTA

FRESH PASTA, FORAGED GIROLLES, FRESH HERBS, PECORINO (v)

MAINS

GRILLED BEEF BAVETTE, GRAPE MUST, COURGETTES, MINT, CHILLI, GREMOLATA

NORMA AUBERGINE PARMIGIANA (v)

SIDES

SAUTÉED SEASONAL COURGETTES, SALSA VERDE (v)

TOMATO SALAD, RED GEM LETTUCE, FIG LEAF DRESSING (v)

CRISPY, OLIVE OIL FRIED POTATOES, PECORINO, TRUFFLE

DESSERT

HOMEMADE CANNOLI

NORMA TIRAMISU

SICILIAN CHEESE PLATTER (£10PP)

NORMA

FEASTING MENU OPTION 3 £100 PP

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STARTERS

SICILIAN OLIVES (v)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v)

HAND-DIVED SCALLOP CRUDO, EXTRA-VIRGIN OLIVE OIL, FIG VINEGAR

GRILLED RED PRAWNS, SEAWEED BUTTER, LEMON

TRUFFLE ARANCINI, TRUFFLE PECORINO

PASTA

FRESH HOMEMADE GNOCCHI, CHICKPEAS, ROSEMARY, PARMESAN, FRIED BREADCRUMBS (v)

MAINS

ROASTED AGED BEEF RIB, NERO D'AVOLO, HORSERADISH CRÈME FRAÎCHE

WILD SEA BASS, RUNNER BEANS, PANCETTA, ALMONDS

NORMA AUBERGINE PARMIGIANA (v)

SIDES

BEETROOTS AND LEAVES, STEWED OLIVE OIL, MUSCAT VINEGAR

FRIED PINK FIR POTATOES, CAPERS, SAGE

DESSERT

HOMEMADE CANNOLI

ZUPPA INGLESE (ITALIAN STYLE TRIFLE)

SICILIAN CHEESE PLATTER (£10PP)