

NORMA

SET MENU

2 PEOPLE MINIMUM | £50 PER PERSON

STARTERS

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL (v*)
SPAGHETTINI FRITTERS, PARMESAN SAUCE
STONE BASS CRUDO, GRAPE MUST, SALTED GRAPES, RADISH, PICKLED TROPEA ONION

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

SEASONAL WHOLE FISH, COOKED OVER THE CHARCOAL GRILL - PLEASE ASK FOR TODAY'S SELECTION

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
NEW SEASON CHERRY GRANITA (v*)

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

GRILLED PERLINA AUBERGINES WITH DATE MOLASSES (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