

NORMA

FEASTING MENUS

NORMA

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

SUMMER FRITTELLA, VIOLETTA ARTICHOKE, BORLOTTI, PEAS, BROAD BEANS, COURGETTE, FRESH HERBS,
LEMON AND SMOKEY GRILLED FOCACCIA BRUSCHETTA (v*)

SIDES

BORLOTTI WITH SUMMER SAVORY

GRILLED PERLINA AUBERGINES WITH DATE MOLASSES (v*)

CRISPY, OLIVE OIL FRIED POTATOES (v*)

DESSERT

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

SICILIAN CHEESE PLATTER (£10PP)

We are happy to provide information on food allergies and intolerances on request. (v) vegetarian option available. (v*) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | t @Norma_ldn | @norma_ldn

NORMA

FEASTING MENU OPTION 2 £65 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*)

SPAGHETTINI FRITTERS, PARMESAN SAUCE

STONE BASS CRUDO, GRAPE MUST, SALTED GRAPES, RADISH, PICKLED
TROPEA ONION

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

GRILLED PERLINA AUBERGINES WITH DATE MOLASSES (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)

We are happy to provide information on food allergies and intolerances on request. (v) vegetarian option available. (v*) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | t @Norma_ldn | @norma_ldn

NORMA

FEASTING MENU OPTION 3 £100 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*)

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

GRILLED RED PRAWNS, SEAWEED BUTTER, LEMON

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

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 (v*)

FRIED PINK FIR POTATOES, CAPERS, SAGE (v*)

DESSERT

HOMEMADE CANNOLI

ZUPPA INGLESE (ITALIAN STYLE TRIFLE)

SICILIAN CHEESE PLATTER (£10PP)

We are happy to provide information on food allergies and intolerances on request. (v) vegetarian option available. (v*) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | t @Norma_ldn | @norma_ldn