

# NORMA

## SET MENU

2 PEOPLE MINIMUM | £55 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

ROSE VEAL T-BONE STEAK, PURPLE SPROUTING BROCCOLI, MARSALA, BOTTARGA, SAGE

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 RICOTTA (v\*)

PAIR WITH

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

### CONTORNI

AUTUMN TOMATO SALAD, RED CHICORY, CORIANDER SEED DRESSING (v\*) - 6

FRIED POTATOES, GRATED PECORINO, WINTER TRUFFLE (v) - 8.5

PURPLE SPROUTING BROCCOLI, HONEY, CHILLI, TOASTED ALMOND (v\*) - 7

BEECH-SMOKED ANCHOVIES, ROMANO PEPPERS, FOCACCIA CROSTINI, OREGANO - 9