

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

NOCELLARA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

CAPOCOLLO, PICKLES

CROSTINI SELECTION:

NDUJA WITH HONEY, PUMPKIN, PECORINO, SAGE, AUTUMN CAPONATA

PASTA

FRESH PASTA, ROASTED PUMPKIN, TOASTED SEEDS, MARJORAM (v)

MAINS

SLOW-COOKED PORK BELLY, APPLE, CINNAMON, BAY, LEMON

STUFFED RED PEPPER, TOASTED FREEKEH, NAPOLETANA PUMPKIN, CORIANDER, ALMONDS, DILL OIL (v*)

ROASTED SQUASH, ALMONDS, DATE MOLASSES

SIDES

BRAISED WHITE BEANS, SAGE AND CAPERS

CRISPY OLIVE OIL FRIED POTATOES

DESSERT

HOMEMADE CANNOLI

CHOCOLATE, ALMOND AND COFFEE CAKE, ROASTED PLUMS AND THYME

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

NOCELLARA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

SPAGHETTINI FRITTERS

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

SAFFRON ARANCINO, FENNEL AIOLI

PASTA

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

MAINS

AGED BEEF BAVETTE, JERUSALEM ARTICHOKES, PECORINO, GRAPE MUST, DANDELION

NORMA AUBERGINE PARMIGIANA (v)

SIDES

CRISPY OLIVE OIL FRIED POTATOES, PECORINO, TRUFFLE

SAUTÉED AUTUMN GREENS, CHILLI AND LEMON

CHARCOAL GRILLED PEPPERS, GARLIC, ROSEMARY, MUSCATEL VINEGAR

DESSERT

HOMEMADE CANNOLI

NORMA TIRAMISU

SICILIAN CHEESE PLATTER (£10PP)

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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 AND GARLIC BUTTER, LEMON

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

PASTA

FRESH PASTA, PORCINI, MARSALA, AUTUMN BLACK TRUFFLE

MAINS

ROASTED AGED BEEF RIB, NERO D'AVOLA, 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)

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