

NORMA

FESTIVE SET MENU

2 PEOPLE MINIMUM | £60 PER PERSON

STARTERS

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL (v*)
PIZZETTE FRITTE, SMOKED BURRATA, DRIED DATTERINI TOMATOES (v)
WINTER CAPONATA (v*)
SCALLOPS, WINTER TRUFFLE, PECORINO, PANGRATTATO

PAIR WITH

2020 ZIBIBBO VITese COLOMBA BIANCA, SICILY - 9 BY THE GLASS / 35 BY THE BOTTLE

PASTA

BRAISED WILD BOAR RAVIOLI, WILD MUSHROOMS, BUTTER SAUCE

PAIR WITH

SOAVE CLASSICO SUPERIORE, BUCCIATO, CA'RUGATE, VENETO - 12.5 BY THE GLASS / 56 BY THE BOTTLE

MAINS

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

OR

SLOW-ROASTED LAMB SHOULDER, TURNIP TOPS, POMEGRANATE

OR

AUBERGINE PARMIGIANA (v)

PAIR WITH

2017 'SUL VULCANO' ETNA ROSSO NERELLO MASCALESE, DONNAFUGATA, SICILY - 16 BY THE GLASS / 77 BY THE BOTTLE

DESSERT

'NORMA' FESTIVE TIRAMISU WITH GOLD FLAKES, CINNAMON, ORANGE, CHESTNUTS
CANNOLI RICOTTA

PAIR WITH

NV MARSALA SUPERIORE DOLCE, CURATOLO ARINI, SICILY - 8 BY THE GLASS / 36 BY THE BOTTLE

CONTORNI

WINTER 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