

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

RADICCHIO LEAF SALAD, POMEGRANATE SEEDS, MOLASSES (v*) - 6

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

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

BLACK IBERIKO TOMATOES, OLIVE OIL, SEA SALT, BLACK PEPPER (v*) - 6