

NORMA

TASTING MENU

2 PEOPLE MINIMUM | £55 PER PERSON

ANTIPASTI

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL

ETNA OLIVES (v*)

SCALLOP CRUDO, PICKLED FENNEL, GARDEN PEAS, SALSA VERDE, BORAGE FLOWERS

SPAGHETTINI FRITTERS, PARMESAN SAUCE

SICILIAN CAPONATA (v*)

PRIMO

SEASONAL FRESH PASTA

SECONDI

SALT MARSH LAMB RUMP, FRESH PEAS, BROAD BEANS, ASPARAGUS, WILD GARLIC, SALSA VERDE, MINT

OR

BRAISED GREZZINA COURGETTES, SAN MARZANO TOMATO, TOASTED CORIANDER SEEDS, VEGAN NDUJA, FENNEL HERB, SAFFRON COUS COUS (v*)

OR

SEASONAL WHOLE FISH, SAN MARZANO TOMATO SAUCE, CAPER BERRIES, BLACK OLIVES, GARLIC COOKED OVER THE CHARCOAL GRILL - PLEASE ASK FOR TODAY'S SELECTION

CONTORNI

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

FRIED POTATOES (v*) - 7

SEASONAL LEAF SALAD, MUSCATEL AND AMALFI LEMON DRESSING (v*)- 6

DOLCI

'NORMA' TIRAMISU

SEASONAL CANNOLI SELECTION