

NORMA

TASTING MENU
2 PEOPLE MINIMUM | £60 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

SAN MARZANO TOMATOES, CAROSELLO CUCUMBER, BLACK OLIVES, MINT (v*) - 8

FRIED POTATOES (v*) - 7

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

DOLCI

'NORMA' TIRAMISU
SEASONAL CANNOLI SELECTION