

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. For wine pairing suggestions, please ask one of our team members.

ANTIPASTI

ETNA OLIVES (v*)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)
SICILIAN SALUMI SELECTION, PICKLES
SICILIAN CAPONATA (v*)

PRIMO

FRESH PASTA, BRONTE PISTACHIO PESTO, SHEEP'S RICOTTA (v)

SECONDI

OLD SPOT PORK CHOP, BORLOTTI BEANS, BEECH-SMOKED ANCHOVIES, AGRODOLCE ROMANO PEPPERS,
OREGANO
'NORMA' AUBERGINE PARMIGIANA (v)

CONTORNI

WARM COURGETTE SALAD, OREGANO, GREEN GARLIC, RED CHILLI (v*)
CRISPY, OLIVE OIL-FRIED POTATOES (v*)

DOLCI

'NORMA' TIRAMISU
HOMEMADE CANNOLI, BITTER CHOCOLATE, SHEEP'S RICOTTA
SICILIAN CHEESE PLATTER (£10PP)

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FEASTING MENU OPTION 2 £65 PP

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ANTIPASTI

ETNA OLIVES (v*)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)
SPAGHETTINI FRITTERS, PARMESAN SAUCE
BEECH-SMOKED ANCHOVIES, SUN DRIED TOMATO PESTO, OREGANO, CROSTINI
WILD GARLIC AND PEA ARANCINI, PEA SHOOTS (v)

PRIMO

RIGATONI AL FORNO, SAN MARZANO TOMATO SAUCE, BURRATA, SMOKED PANCETTA, PANGRATTATO

SECONDI

SALT MARSH LAMB RUMP, FRESH PEAS, BROAD BEANS, ASPARAGUS, WILD GARLIC SALSA VERDE
BRAISED GREZZINA COURGETTES, SAN MARZANO TOMATOES, TOASTED CORIANDER SEEDS,
VE-NDUJA, FENNEL HERB (v*)

CONTORNI

SEASONAL LEAF SALAD, MUSCATEL VINEGAR DRESSING
CRISPY OLIVE OIL FRIED POTATOES, PECORINO, TRUFFLE (v*)

DOLCI

SEASONAL GRANITA
'NORMA' TIRAMISU
ZEPPOLE, CHOCOLATE SAUCE
SICILIAN CHEESE PLATTER (£10PP)

NORMA

FEASTING MENU OPTION 3 £100 PP

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ANTIPASTI

ETNA OLIVES (v*)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)

GRILLED RED PRAWNS, LEMON, GARLIC, CHILLI

STUFFED COURGETTE FLOWERS, SHEEP'S RICOTTA, LEMON, CHILLI, SPRING TRUFFLE HONEY

LAMB CRUDO, PINE NUTS, MINT, LAMB FAT CROSTINI

PRIMO

PEA AND MINT RAVIOLI, BRONTE PISTACHIO, WILD GARLIC LEAVES, PARMESAN (v)

SECONDI

ROASTED AGED BEEF RIB TAGLIATA, MOSTO D'UVA, SHAVED PARMESAN, WILD ROCKET, DATTERINI

GRILLED TUNA, SAN MARZANO TOMATO SAUCE, CAPER BERRIES, BLACK OLIVES, GARLIC

'NORMA' AUBERGINE PARMIGIANA (v)

CONTORNI

SEASONAL CHARGRILLED COURGETTES, LEMON, OREGANO

TRUFFLE POTATOES (v*)

DOLCI

STRAWBERRY AND LEMON CROSTATA

HOMEMADE CANNOLI

SICILIAN CHEESE PLATTER