

NORMA

12.07.22

NORMA X SOPHIE WYBURD

£55 PER PERSON

WELCOME DRINK

NEROLUCE BRUT NERO D'AVOLA SICILIA DOC

SNACKS

SMOKED ANCHOVY AND ONION FOCACCIA

ETNA OLIVES (v)

ANTIPASTO

CRUDO DI SPADA, ORANGE, SWEET RED ONION, MINT, CRISPY CAPERS

NDUJA AND PROVOLA ARANCINO, FRIGGITELLI PEPPER SAUCE

BURNT AUBERGINE CAPONATA, WHIPPED RICOTTA CROSTINI (v)

CAULIFLOWER AND PECORINO ARANCINI, OLIVE, RAISIN, AND PINE NUT SALSA (v)

PRIMI

PRAWN AND PISTACHIO BUSIATE, CONFIT DATTERINI TOMATOES

OR

PISTACHIO BUSIATE, CONFIT DATTERINI TOMATOES (v)

SECONDI

ROASTED HAKE WITH CHICKPEAS, TOMATOES, AGRODOLCE ONIONS

OR

GRILLED POLENTA WITH CHICKPEAS, TOMATOES, AGRODOLCE ONIONS (v)

AND

STUFFED ROUND COURGETTES, SLOW-COOKED OXTAIL, PECORINO AND PANGRATTATO

OR

STUFFED ROUND COURGETTES WITH SHEEP'S RICOTTA, LEMON, MARJORAM, CHILLI, SAN MARZANO TOMATO SAUCE (v)

CONTORNI

SICILIAN ROASTED POTATOES, TROPEA ONIONS, DATTERINI TOMATOES (v)

DOLCI

CHERRY GRANITA, WHIPPED CREAM

MASCARPONE CUSTARD TART, MACERATED STRAWBERRIES, MINT

NORMA

12.07.22
NORMA X SOPHIE WYBURD
VEGETARIAN MENU
£55 PER PERSON

WELCOME DRINK
NEROLUCE BRUT NERO D'AVOLA SICILIA DOC

SNACKS
FOCACCIA, EXTRA VIRGIN OLIVE OIL (v*)
ETNA OLIVES (v)

ANTIPASTO
CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (v*)
BURNT AUBERGINE CAPONATA, WHIPPED RICOTTA CROSTINI (v)
CAULIFLOWER AND PECORINO ARANCINI, OLIVE, RAISIN, AND PINE NUT SALSA (v)
ARANCINO ROSSO, CAPRIZIOLA DOLCE, BASIL AIOLI, PARMESAN (v)

PRIMI
PISTACHIO BUSIATE, CONFIT DATTERINI TOMATOES (v)

SECONDI
GRILLED POLENTA WITH CHICKPEAS, TOMATOES, AGRODOLCE ONIONS (v)

AND
STUFFED ROUND COURGETTES WITH SHEEP'S RICOTTA, LEMON, MARJORAM, CHILLI, SAN
MARZANO TOMATO SAUCE (v)

CONTORNI
SICILIAN ROASTED POTATOES, TROPEA ONIONS, DATTERINI TOMATOES (v)

DOLCI
CHERRY GRANITA, WHIPPED CREAM (v)
MASCARPONE CUSTARD TART, MACERATED STRAWBERRIES, MINT (v)