



NORMA

PRIVATE DINING & EXCLUSIVE HIRE

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ABOUT NORMA

Norma is a contemporary and vibrant restaurant, inspired by the food and culture of **SICILY**, with a special nod to the **MOORISH** influences.

We embody old-school **ITALIAN HOSPITALITY**, bringing the warmth, charm, and generosity of Sicilian café culture to the heart of London.

Set across three floors of a **characterful townhouse** on **CHARLOTTE STREET**.
Norma is just a short stroll from **TOTTENHAM COURT ROAD STATION**.

Whether you're joining us for a long lunch, a leisurely dinner, or a special celebration, expect bold Sicilian flavours, **handmade pasta, fresh seafood, and seasonal ingredients**, all served with a side of true Italian hospitality.





PRIVATE DINING

Norma's private dining room sits on the **TOP FLOOR** of our townhouse, an intimate space for up to **14 GUESTS**—perfect for celebrations, ***business meetings, or special occasions.***

The room is equipped with a **TV and AV EQUIPMENT** so whether you're hosting a ***screening party, corporate gathering, or private dinner,*** the space can be tailored to your event.

We offer ***breakfast, lunch, afternoon, and evening occasions,*** with **GROUP DINING MENUS** and **FAMILY-STYLE FEASTING MENUS** designed to bring people together over bold Sicilian flavours. Our ***expert events team*** is on hand to ensure everything runs seamlessly, making your event as perfect as possible.

FIRST FLOOR

Our first-floor space is warm, intimate, and ideal for small to medium-sized gatherings, accommodating **26 SEATED GUESTS or 40 STANDING**. With cosy booths, we offer a mix of seated and standing events rather than long tables.

This floor is home to our **COCKTAIL BAR**, making it perfect for *drinks receptions* alongside a choice of *three-course menus*, *family-style feasting*, or *standing canapé options*.

Whether you're celebrating with friends, hosting a business event, or marking a special occasion, this space is designed for memorable moments.



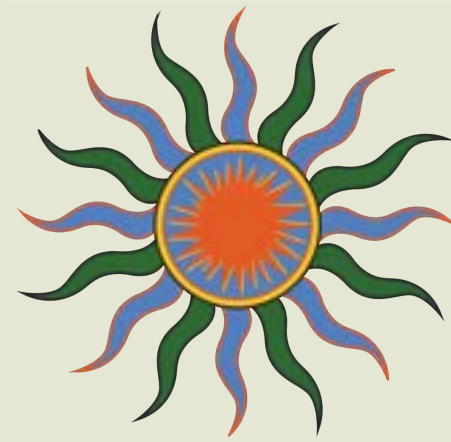
GROUND FLOOR

Our ground floor is a vibrant, welcoming space, featuring a stunning **ATRIUM**, **CHARMING BOOTHS**, and **WINE SHELVES** that create a warm and inviting atmosphere.

With a capacity of **60 SEATED GUESTS** or **80 STANDING**, this space is perfect for everything from *intimate dinners to lively celebrations*.

Whether you're gathering for a special occasion, a business event, or a drinks reception, our ground floor offers a stylish and flexible setting for any event.





OUR FOOD PHILOSOPHY

At Norma, food is more than a meal—it's a celebration. Inspired by the bold flavours of **SOUTHERN ITALY** and **NORTH AFRICA** we use *seasonal, sustainable Italian and British produce* to bring Sicily's rich culinary traditions to life.

Our menus are designed for **SHARING**, from vibrant **ANTIPASTI** to **HANDCRAFTED PASTA** and decadent **DOLCI**. Every dish is made with care, capturing the warmth, generosity, and joy of **SICILIAN DINING**.



FEASTING MENU

£95pp

Our feasting menu is designed to be shared. Enjoy a selection of starters, main courses for the group, and family-style sharing desserts.

SNACKS

NOCELLARA OLIVES (vg)
HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

SMALL PLATES

WILD BOAR ARANCINA
MINT & PECORINO CROCCHES, SAFFRON MAYO (v)
WINTER CAPONATA (vg)
CHICKPEA PANELLE, SALSA VERDE (vg)
PAN-FRIED RED PRAWNS, LEMON CHILLI, GARLIC

LARGE PLATES

MERLUZZO CON LENTICCHIE
OX CHEEK STEW, MARSALA, SPROUTING BROCCOLO
'NORMA' AUBERGINE PARMIGIANA (v)

SIDES

TRUFFLE FRIED POTATOES, GRANA PADANO
CAVOLO NERO, CHILLI, LEMON (vg)

DESSERTS

'NORMA' TIRAMISU
CHOCOLATE AND ALMOND TART





GROUP DINING MENU

£75pp

Select one small plate, pasta, large plate and a dessert per person. Pasta course is included in the menu.

SMALL PLATES

BURRATA, RED CHICORY, MOSTO D'UVA, TOASTED PUMPKIN SEEDS
PASTA FRITTERS, GRANA PADANO SAUCE
TUNA TARTARE, GREEN CHILLI, TOMATO, CHIVES, BALSAMIC
WILD BOAR ARANCINA

PASTA

PASTA ALLA NORMA (v)

LARGE PLATES

'NORMA' AUBERGINE PARMIGIANA ()
OX CHEEK STEW, SMOKED PANCETTA, OLIVE OIL MASH
ROASTED SEABREAM, CAPER, PARSLEY, CHILLI, LEMON BUTTER

SIDES

TRUFFLE FRIED POTATOES, GRANA PADANO - £11
SEASONAL TOMATO SALAD, CUCUMBER, OLIVES (v) - £9

DESSERTS

'NORMA' TIRAMISU
HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO
AFFOGATO

TESTIMONIALS

We had an excellent experience in the private dining room on Saturday. Holly looked after us so well, we really appreciate her attentiveness and friendliness. The food and drinks were incredible as well. Thank you for making a special day even more special.

ALICE ADAMS

The food is always excellent but what sets Norma ahead of other restaurants is their willingness to adapt and go the extra step to meet our wishes. We have used the private dining room many times and every time has been wonderful.

IAN MANNING

Wonderful private dining experience. Really cool venue, amazing food and wine. Hats off to the whole Norma team - front of house, servers, kitchen, bar. My 60th birthday long lunch celebration was a day all of us will remember for a very long time.

GARETH LANE



THANK YOU

*For more about events at Norma, please drop us an
email at reservations@normalondon.com*

