

# NORMA

FEASTING MENUS

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## FEASTING MENU OPTION 1 £75 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\*)

SPAGHETTINI FRITTERS, PARMESAN SAUCE

**SALUMI SELECTION, CAPER BERRIES, SMOKED STRACCIATELLA**

SICILIAN CAPONATA (v\*)

PAIR WITH

COLOMBA BIANCA LAVI VINO SPUMANTE EXTRA DRY GRILLO, SICILY - 39.00 BY THE BOTTLE

### SECONDI

RIGATONI, PEAS, PISTACHIO, WILD GARLIC (v)

ROASTED BELLY OF PORK, FENNEL, SMOKED ANCHOVIES, SAGE

SEA BASS PANGRATTATO, DATTERINI, OREGANO, LEMON (v)

PAIR WITH

2022 BIANCO, A-MANO, PUGLIA- 43.00 BY THE BOTTLE

2021 DOLCETTO D'ALBA, COSTA DI BUSSIA, PIEMONTE - 45.00 BY THE BOTTLE

### CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

ASPARAGUS, MINT, CHILLI, PECORINO (v)

### DOLCI

'NORMA' DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

SEASONAL GRANITA

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

PAIR WITH

2021 BEN RYE, PASSITO DI PANTELLERIA, SICILY - 14.00

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian option available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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# NORMA

## FEASTING MENU OPTION 2 £110 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\*)

BURRATA, GREEN ASPARAGUS, WILD GARLIC, RED DATTERINI, FOCACCIA CROSTINI (v)

COURGETTE AND PRAWN ARANCINA, CHILLI AIOLI

PAIR WITH

NV BELLAVISTA 'ALMA' FRANCIACORTA GRAN CUVÉE BRUT - 70.00 BY THE BOTTLE

### PRIMO

ARTICHOKE AND PARSLEY TORTELLONI, SAN MARZANO TOMATOES, BLACK OLIVES

PAIR WITH

2021 'VIGNA DI GABRI', DONNAFUGATA, SICILY - 70.00 BY THE BOTTLE

### SECONDI

CUMIN SPICED ROASTED LEG OF LAMB, PEA, BROAD BEANS, MINT

GRILLED MONKFISH TAILS, AGRETTI, CHILLI, DATTERINI

'NORMA' AUBERGINE PARMIGIANA (v)

PAIR WITH

2021 AGLIANICO DEL VULTURE GRICOS DOC, GRIFALCO - 59.00 BY THE BOTTLE

### CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v)

ASPARAGUS, MINT, CHILLI, PECORINO (v)

### DOLCI

'NORMA' DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

SEASONAL SICILIAN CHEESE PLATTER, FENNEL CRACKERS, HONEYCOMB (£10PP)

PAIR WITH

2021 BEN RYE, PASSITO DI PANTELLERIA, SICILY - 14.00

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