

# NORMA

## SNACKS

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg) .....	3.5 (EACH)
NOCELLARA OLIVES, PARSLEY, MINT, LEMON (vg) .....	5
SICILIAN CAPONATA (vg) .....	7
CHICKPEA PANELLE, SALSA VERDE (vg) .....	7
SMOKED STRACCIATELLA, CROSTINI, CRACKED BLACK PEPPER (v).....	10
PASTA FRITTERS, GRANA PADANO SAUCE .....	10

## RAW & CURED

BEEF TARTARE, HAZELNUT, GORZONZOLA, MARINATED YOLK, PICKLED MUSTARD .....	16
TUNA TARTARE, GREEN CHILLI, TOMATO, CHIVES, BALSAMIC .....	16
RED PRAWN CRUDO, POMEGRANATE, ORANGE, CRÈME FRAICHE .....	16

## SMALL PLATES

FRIED SQUID, CRISPY CAPERS, SAGE SPICY AIOLI .....	13
WILD BOAR ARANCINA .....	14
BURRATA, COPPA, RED CHICORY, MOSTO D'UVA, TOASTED PUMPKIN SEEDS .....	16
POTATO CROCCHÈ, MINT, SAFFRON MAYO (V).....	10

## PASTA

PASTA ALLA NORMA (v) .....	19
SPAGHETTI, COURGETTE, LEMON, PECORINO, OREGANO (v) .....	24
STROZZAPRETTI, SWORDFISH, BLACK OLIVES, CAPERS, CHILLI, MINT .....	26
TAGLIATELLE, SAUSAGE RAGU, FENNEL SEEDS, BUCARO .....	27

## LARGE PLATES

'NORMA' AUBERGINE PARMIGIANA (v) .....	24
ROASTED DELICA, HAZELNUT, BLACK CABBAGE, CHILLI (vg) .....	26
RED MULLET, LENTILS, TOMATO, PRAWN AIOLI .....	35
OX CHEEK STEW, SMOKED PANCETTA, OLIVE OIL MASH .....	35
LAMB RUMP, AGRODOLCE BEETROOT, MINT, POMEGRANATE .....	36
ROBATA-GRILLED SEASONAL WHOLE FISH - PLEASE ASK FOR DAILY CATCH .....	38

## SIDES

SEASONAL LEAF SALAD, MOSTO D'UVA (vg) .....	6
FRIED POTATOES (vg) .....	8
SEASONAL TOMATO SALAD, CUCUMBER, OLIVES (v) .....	9
TRUFFLED FRIED POTATOES, GRANA PADANO (v) .....	11

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 (vg) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.