

NORMA

LUNCH MENU

2 COURSES | £40 PER PERSON

3 COURSES | £50 PER PERSON

4 COURSES | £60 PER PERSON

SNACKS

HOMEMADE FOCACCIA, SICILIAN OLIVE OIL (vg)

NOCELLARA OLIVES, PARSLEY, MINT, LEMON (vg)

ANTIPASTI

SICILIAN CAPONATA (vg)

OR

CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (vg)

OR

SPAGHETTINI FRITTERS, GRANA PADANO SAUCE

PRIMI

PASTA ALLA NORMA (v)

OR

STROZZAPRETI, PESTO TRAPANESE, ALMONDS, BASIL (v)

SECONDI

MAMMA'S BEEF LASAGNE

OR

ROASTED PORCHETTA, SAGE, SICILIAN ROASTED POTATOES, SMOKED PORK SAUCE

OR

NORMA AUBERGINE PARMIGIANA (v)

CONTORNI

SEASONAL LEAF SALAD, MOSTO D'UVA (vg) - 6

FRIED POTATOES (vg) - 8

SUMMER TOMATO SALAD, YELLOW PEACHES, FIG LEAF DRESSING, BASIL (vg) - 9

DOLCI

NORMA TIRAMISU

OR

HOMEMADE CANNOLI, BITTER CHOCOLATE RICOTTA, CANDIED ORANGE, PISTACHIO

OR

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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.