

NORMA

GROUP DINING MENUS

NORMA

GROUP DINING MENU OPTION 1 £65 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

PRIMI

BURRATA, CUORE DEL VESUVIO, GRILLED YELLOW PEACHES, RED GEM LETTUCE, ORANGE BLOSSOM HONEY,
GREEN CHILLIES AGRODOLCE (v)

SWORDFISH ARANCINO, DATTERINI, MINT, LEMON, SQUID INK AIOLI

SICILIAN COURGETTE CRUDO, PINE NUTS, OREGANO, LEMON, CHILLI (v*)

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

GRILLED PORK CHOP, SWEETCORN, NDUJA, CHARRED BAY GEM, SMOKED PORK SAUCE

PAN-SEARED JOHN DORY, TEMPURA SMOKED MUSSELS, SAMPHIRE, CAPERS, SAN MARZANO TOMATOES

CONTORNI

FRIED POTATOES (v*) 8

SICILIAN TOMATO SALAD, BLACK OLIVES, CAROSELLO CUCUMBER, PECORINO, SMOKED OIL (v) - 8

ASPARAGUS, CHILLI, LEMON, GREMOLATA (v*) 9

DOLCI

'NORMA' BRONTE PISTACHIO TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

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 available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | t @Norma_ldn | i norma_ldn

NORMA

GROUP DINING MENU

OPTION 2

£80 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

BURRATA, CUORE DEL VESUVIO, GRILLED YELLOW PEACHES, RED GEM LETTUCE, ORANGE BLOSSOM HONEY,
GREEN CHILLIES AGRODOLCE (v)

SWORDFISH ARANCINO, DATTERINI, MINT, LEMON, SQUID INK AIOLI

MONKFISH CRUDO, PEA, MINT, FENNEL FLOWERS, BOTTARGA, CRÈME FRAICHE

PRIMI

PASTA ALLA NORMA (v)

SECONDI

STUFFED COURGETTE FLOWERS, ALMONDS, RAISINS, BROAD BEANS, PEAS, GREEN GARLIC,
CHILLI, TROPEA ONION (v*)

GRILLED PORK CHOP, SWEETCORN, NDUJA, CHARRED BAY GEM, SMOKED PORK SAUCE

PAN-SEARED JOHN DORY, TEMPURA SMOKED MUSSELS, SAMPHIRE, CAPERS, SAN MARZANO TOMATOES

CONTORNI

FRIED POTATOES (v*) 8

SICILIAN TOMATO SALAD, BLACK OLIVES, CAROSELLO CUCUMBER, PECORINO, SMOKED OIL (v) - 8

ASPARAGUS, CHILLI, LEMON, GREMOLATA (v*) 9

DOLCI

'NORMA' BRONTE PISTACHIO TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

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 available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.