



# NORMA



## CLASSICO FEASTING MENU

£85 p.p

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

### SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

### SMALL PLATES

CRISPY BABY SQUID, PAPRIKA AND CHILLI DIPPING

GUANCIALE AND PECORINO PANELLE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

### LARGE PLATES

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

MONKFISH, MEDITERRANEAN DATTERINI SAUCE, KALAMATA, CAPERS

### SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

### DESSERTS

TIRAMISU

CANNOLINO

ALMOND GRANITA

We are happy to provide information on food allergies and intolerances on request and cater for it, please ask a member of the staff. 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, (vg) vegan. All prices are inclusive of VAT.



# NORMA



## SUPERIORE FEASTING MENU

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

### SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

### SMALL PLATES

OYSTERS

BEEF TARTARE, SALSA VERDE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

### LARGE PLATES

LILLIES, CACIO E PEPE, WILD MUSHROOMS (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

GLAZED BLACK COD, MARSALA, CHESTNUT, SWEET POTATO AND ORANGE PUREE

### SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

### DESSERTS

TIRAMISU

CANNOLINO

ALMOND GRANITA

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## SUPERIORE FEASTING MENU

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

### SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, CHUTNEYS

### SMALL PLATES

SEARED TUNA, HONEY HARISSA

BEEF TARTARE, SALSA VERDE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

### LARGE PLATES

LILLIES, CACIO E PEPE, WILD MUSHROOMS (V)

LAMB RACK, PISTACHIO CRUST, SMOKED AUBERGINE, FENNEL JUS

GLAZED BLACK COD, MARSALA, CHESTNUT, SWEET POTATO AND ORANGE PUREE

### SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

### DESSERTS

TIRAMISU

CANNOLINO

ALMOND GELATO (VG)

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## GRANDE BANCHETTO FEASTING MENU £150 p.p

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Enjoy a selection of starters, main courses for the group, and a family-style sharing desserts

### GLASS OF PROSECCO ON ARRIVAL

### SNACKS

NOCELLARA OLIVES (VG)

HOMEMADE FOCACCIA, EXTRA VIRGIN OLIVE OIL (VG)

CHARCUTERIE BOARDS, CROSTINI, SELECTION OF CHEESE, CHUTNEYS

OYSTERS

### SMALL PLATES

CRISPY BABY SQUID, PAPRIKA & CHILLI DIPPING

BEEF TARTARE, SALSA VERDE

WILD ASPARAGUS AND GORGONZOLA ARANCINI, SAFFRON AIOLI (V)

### LARGE PLATES

WHOLE BAKED CHEESY LOBSTER

TOMAHAWK

BAKED CANNELLONI, MOORISH RICOTTA FILLING (V)

### SIDES

SPICE DUSTED FRIED POTATOES (V)

CHARRED HERITAGE CARROTS (V)

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (V)

### DESSERTS

COFFEE AND TEA

TIRAMISU

CANNOLINO

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