Norma Trattoria

Antipasti for two - 19.95
A selection of Italian cured meats, cheeses & verdure.

Small Plates

Choose any three Small Plates for £30

Sicilian Meatballs - 11.95
Lamb and beef, pine-nuts, raisins, pecorino, Pangrattato & whipped Ricotta.

Sambuca Prawns - 11.95
Sautéed king prawns (shell on) with sambuca garlic, detterini tomatoes with toasted Altamura bread.

Arancino - 11.95
Flavour of the week. Please ask our staff for today's flavour.

Bruschetta - 9.95 V
Canalleni bean puree, Friarielli, pickled chilli on toasted Altamura bread.

Cottoletto di Manzo - 11.95
Flattened crispy beef, stracciatella, nduja & evo.

Calamari - 11.95
Crispy squid in our house seasoning with black garlic aioli.

Stracciatella & Figs - 9.95 V
Caramelised figs, creamy stracciatella, pistachio & honey.

Involtini di Pollo - 11.95
Crispy chicken thigh, mascarpone, pistachio, & a drizzle of honey.

Sides

Sicilian Olives - 4 Ⓥ
Italian Roasted Potatoes - 4 Ⓥ
Roast Garlic & Rosemary Focaccia - 7 Ⓥ

Insalata

Sicilian House Salad - 11.95 V
Tomato's, courgette, red onion, sumac, mint, topped with whipped lemon ricotta & chickpeas.

Pasta

O.G House Ragu - Pappardelle - 16.95
Slow cooked beef & pork ragu, parmesan cream & pangrattato.

Norma - Rigatoni - 16.5 V
Slow-cooked tomato, roasted aubergine, basil, ricotta salatta & Sicilian evo.

Salsicca - Rigatoni - 16.95
Italian fennel sausage, chilli, Friarielli, lemon zest, house chicken stock, parmigiano & pangrattato.

Amatriciana - Rigatoni - 16.95
Crispy guanciale, detterini tomatoes, garlic, chilli, vino, parmigiano & pangrattato.

Fagioli - Cavatelli - 16.95
Slow cooked cannellini beans, chicken thigh, chilli, garlic, cavolo nero, parmigiano & pangrattato.

Scoglio - Cavatelli - 22
King prawns (shell on) Shetland mussels, baby squid, fennel garlic vino touch of lemon zest.

Gorgonzola Fondue - Pappardelle 16.5 V
Caramelised-onion, thyme, vino, creme fresh, gorgonzola, roasted almonds, parmigiano & pangrattato.

Dolci

Chocolate Mousse - 7.95 V
With candied pistachio.

Rum Baba - 7.95 V
With riccota & pistachio cream.

Cannoli Siciliana - 7.95 V

Tiramisu - 7.95 V

Zabinone Masarated Strawberries - 7.95 V

White Wine

Our wines are sold at 175ml / 250ml / by the bottle.

Liburna Pinot Grigio Lucido Terre Siciliane - 7 / 9 / 25
A pale golden yellow with touches of green, the nose is very soft with notes of white peach and green apple.

Miral Chardonnay Terre Siciliane - 7 / 9 / 28
Fresh and fruity on the nose, with elegant tropical fruit aromas.

Mamari Sauvignon Blanc Terre Siciliane - 7 / 9 / 36
Intense fruity notes of exotic fruits such as pineapple and banana, pleasantly aromatic, persistent and smooth on the palate.

Red Wine

Liburna Merlot Terre Siciliane - 7 / 9 / 25
Soft and fruity with blackberries and blueberries dominating.

Miral Nero d'Avola Sicilia - 7 / 9 / 29
Complex taste of dried red fruits and berries, nicely structured with a velvety, long lasting finish.

Bayamore Rosso di Rossi Sicilia - 7 / 9 / 36
Fragrances of small ripe red fruits.

Rose Wine

Roccamena Rosato Italia - 7 / 9 / 26
fresh and charming scents of wisteria blossoms merge into fruity tones of wild strawberries, watermelon and citrus skin.

Sparkling Wine

Ca' Belli Prosecco Extra Dry - 7 / 26
Notes of white fruit.

Ca' Belli Prosecco Rose Extra Dry - 7 / 26
Crisp and light on the palate with a persistent foam.

Soft Drinks

Bottles - 2.5
Coca Cola | Lemonade | Tonic

San Pellagrino - 2.5
Orange | Lemon | Pomegranate | Still & Sparkling Water

Choice of Cordial - 1

Hot Drinks

Espresso Single - 3 / Double - 4

Coffee - 4
Flat White | Americano | Cappuccino | Latte | Frappuccino

Coffee Liqueur - 8.5

Tea - 4

Hot Chocolate - 4

Cocktails

Campari Spritz - 10
A classic Aperitivo with notes of orange, herbs and spices. Served with prosecco, soda and orange garnish.

Malfy Gin Spritz - 10
A choice of pink grapefruit, blood orange or lemon malfy gins served with prosecco, soda and garnish.

Aperol Spritz - 10
Bittersweet orange liqueur served withprosecco and soda. Iconic aperitivo!

Limoncello Spritz - 10
Premium limoncello, prosecco and soda. Light, zesty and refreshing Italian classic.

Italicus Spritz - 10
Italicus Rosolio Di Bergamotto liqueur, prosecco and soda. Aromatic, floral and balanced with olive garnish.

Sarti Spritz - 10
Blood orange, passionfruit and mango liqueur, prosecco and soda. Tropical, fresh and dressed with fresh lime.

Hugo Spritz - 10
Elderflower liqueur, prosecco and soda. Fragrant, fresh and balanced with cool mint garnish.

Signature Sangria Della Casa - 25
Our house Sicilian sangria, layered with sun-ripened citrus and bold southern Italian wine. Nero d'Avola, blood orange liqueur, limoncello, fresh orange & lemon, seasonal fruit, cinnamon, splash of prosecco.

Premium Sicilian Lager

Birra Messina - 7

Spirits

Smirnoff - 5
Gordon's - 5
Jack Daniels - 5
Bacardi White - 5
Grey Goose - 6
Malfy Lemon - 6
Malfy Blood Orange - 6
Malfy Pink Grapefruit - 6
Veccia Romagna Italian Brandy - 6
Dash of Coca Cola, Diet Coke or Lemonade - 1.5

Shots

Amaro - 5
Amaretto - 5
Sambuca - 5
Limoncello - 5
Frangelico - 5

Allergies & Intolerances

Please always inform your server of any allergies before placing your order as not all ingredients can be listed, and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request, traces of nuts are found in all our dishes & our cheese contains Rennet.

Dishes on this menu can be made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten.

Key to menu symbols:

Vegan Ⓥ | Vegetarian | Mild | Beef | Pork | Lamb | Chicken | Seafood