

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA	11.5
BURRATA, PESTO E CREMA DI POMODORI Creamy burrata with home made basil pesto and sundried tomatoes compote	16.5	POLPO E FAGIOLI Octopus with cannellini beans, sundried tomatoes and leccino olives	16.5
VITELLO TONNATO Cold cuts of roasted veal served with tonnata suce (egg yolks, tuna, anchovies and capers)	14.8	INDIVIA, PERE, GORGONZOLA E NOCI Belgian endives with pears, gorgonzola cheese and toasted walnuts	9.5
CROSTINO RICOTTA E 'NDUJA Toasted focaccia, ricotta cheese, spicy pork 'nduja, tomatoes and black olives	11.5	BRUSCHETTA CIME DI RAPA, BUFALA E ACCIUGHE Toasted focaccia with broccoli rabe, bufala mozzarella and anchovies	11.5

PRIMI PIATTI

PACCHERI AL RAGU E 'NDUJA Pork and veal sausage ragù, spicy (not too much) 'nduja and grana padano (+ heart of burrata/+3,5€)	19.5	CALAMARATA ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino cheese, black pepper (no cream!) (+ black truffle sauce/+2,8€)	18.5
ORECCHIETTE ASPARAGI E AGLIO ORSINO Ramsons (wild garlic) and walnuts pesto, asparagus, peas and fresh ricotta cheese	18.8	SPAGHETTI AL POMODORO E BURRATA S. Marzano tomatoes sauce with pistachios, parmigiano and basil pesto topped with burrata (stracciatella)	19.5

FINE PASTO

PASSION FRUIT PANNA COTTA Panna cotta, coulis of passion fruit and of raspberries, with almond "amaretti"	8.5	BABÀ, GELATO E FRAGOLE Babà with rum, bourbon vanilla ice cream, red fruits and strawberries coulis	9.5
TIRAMISU Homemade classic Italian Tiramisù	8.5		