

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA	10.5
BURRATA, COMPOTE DI POMODORI E OLIVE Creamy burrata, sundried tomatoes compote, leccino olives, crutons	14.8	VITELLO TONNATO Cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers)	15.5
MOSCARDINI ALLA LUCIANA Small octopus slowly cooked in tomato sauce with garlic, olives and capers	14.0	RADICCHIO, GORGONZOLA, PERE E NOCI Italian red endives with pears, gorgonzola cheese sauce and toasted walnuts	9.5
CROSTINO PORCHETTA, FRIARIELLI E PECORINO Toasted focaccia, pork porchetta, broccoli rabe and pecorino romano	11.5	BRUSCHETTA AI FUNGHI, PARMIGIANO E TARTUFO Toasted bread, sauteed mushrooms, parmigiano and black truffle sauce	12.5

PASTA

TAGLIATELLE ALLA BOSCAIOLA Several kind of mushrooms, pork and veal sausage, parmigiano sauce (+black truffle sauce /+2,8€)	19.5	GNOCCHI AL GORGONZOLA, RADICCHIO E NOCI Potato gnocchi with gorgonzola sauce (blue cheese), radicchio (italian endives), toasted wallnuts and balsamic vinegar reduction	18.0
ORECCHIETTE PESTO TRAPANESE E STRACCIATELLA Homemade trapanese pesto with sundried tomatoes, almonds, garlic, basil, pecorino, stracciatella (creamy burrata)	18.8	MEZZI PACCHERI ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+black truffle sauce /+2,8€)	18.5

FINE PASTO

PASSION FRUIT PANNA COTTA	8.5	BABÀ, GELATO E FRUTTI ROSSI	9.5
Panna cotta, coulis of passion fruit and of raspberries, with almond "amaretti"		Babà with rum, burbon vanilla ice cream and red fruits coulis	
TIRAMISU	8.5	CANNOLO	7.0
Homemade classic Italian Tiramisù		Sicilian cannolo filled with ricotta and chocolate, pistachio crumble on top	