

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.5
BURRATA Creamy burrata, sundried tomatoes compote, leccino olives, carasau bread	15.5	GUAZZETTO ALLA LUCIANA Calamari et baby octopus cooked in tomato sauce, with garlic, olives, capers and crostini	14.5
POLPO E FAGIOLI Grilled octopus with white beans, sundried tomatoes and leccino olives	17.5	VITELLO TONNATO Cold cuts of roasted veal served with tonnata sauce (egg, tuna, anchovie, capers)	16.0
CROSTINO PORCHETTA, FRIARIELLI E PECORINO Toasted focaccia, pork porchetta, broccoli rabe and pecorino romano	12.0	BRUSCHETTA CON CAPRINO, POMODORINI MARINATI E PESTO Toasted focaccia, whipped goat cheese, marinated tomatoes and basil pesto	10.5

PASTA

LINGUINE ALLE VONGOLE E COZZE Vongole (clams) and Mussels sauteed with fresh tomatoes, garlic and parsley topped with toasted bread crumble	21.0	CAVATELLI AL RAGU E 'NDUJA Pork and veal sausage ragù, spicy (not too much) 'nduja and grana padano (+ heart of burrata/+4€)	20.0
SPAGHETTONI CACIO E PEPE Creamy pecorino cheese sauce, ground black pepper (no cream added!) (+black truffle sauce /+2,8€)	18.5	MEZZI PACCHERI ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+black truffle sauce /+2,8€)	19.0

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	