

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	CAPRINO, POMODORO E OLIVE Whipped goat cheese, roasted S.Marzano tomatoes, garlic honey, olives and crostini	11.5
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 FUNGHI, STRACCIATELLA E TARTUFO Toasted focaccia, sauteed mushrooms, heart of burrata and black truffle sauce	12.0

PASTA

ORECCHIETTE AGLIO ORSINO, PISELLI E RICOTTA Ramsons (ail des ourses), almonds and wallnuts pesto, green peas and ricotta	18.5	CAVATELLI SALSICCIA, FUNGHI E 'NDUJA Homemade pork and veal sausage, mushrooms, spicy (not too much) 'nduja, sundried toamtoes and grana padano	20.0
SPAGHETTONI AI 3 POMODORI, BURRATA E PESTO S.Marzano, datterino e ciliegino tomato sauce, pecorino romano, heart of burrata and homemade basil pesto (+ spicy nduja /+1,8€)	19.5	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	