

# NORMA

## ANTIPASTI

|                                                                                                                         |             |                                                                                                                                        |             |
|-------------------------------------------------------------------------------------------------------------------------|-------------|----------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>NORMA'S FOCACCIA</b>                                                                                                 | <b>4.4</b>  | <b>MORTADELLA DI BOLOGNA IGP</b>                                                                                                       | <b>11.5</b> |
| <b>BURRATA</b><br>Creamy burrata, sundried tomatoes compote, basil pesto, carasau bread                                 | <b>15.5</b> | <b>CAPRINO, POMODORO E OLIVE</b><br>Whipped goat cheese, roasted S.Marzano tomatoes, garlic honey, olives and crostini                 | <b>11.5</b> |
| <b>POLPO E PATATE</b><br>Octopus and potatoes salad, with olives, tomatoes, basil, parsley and garlic oil               | <b>17.5</b> | <b>VITELLO TONNATO</b><br>Cold cuts of roasted veal served with tonnata sauce (egg, tuna, anchovies, capers)                           | <b>16.0</b> |
| <b>CROSTINO PORCHETTA, FRIARIELLI E PECORINO</b><br>Toasted focaccia, pork porchetta, broccoli rabe and pecorino romano | <b>12.0</b> | <b>BRUSCHETTA CON FUNGHI, STRACCIATELLA E TARTUFO</b><br>Toasted focaccia, sauteed mushrooms, heart of burrata and black truffle sauce | <b>12.0</b> |

## PASTA

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| <b>TAGLIATELLE</b><br>AGLIO ORSINO, ASPARAGI E RICOTTA<br>Ramsoms (ail des ours) and walnuts pesto, green asparagus, peas, ricotta                                                          | <b>19.5</b> | <b>CAVATELLI</b><br>SALSICCIA, FUNGHI E 'NDUJA<br>Homemade pork and veal sausage, mushrooms, spicy (not too much) 'nduja, sundried tomatoes and grana padano  | <b>20.0</b> |
| <b>ORECCHIETTE</b><br>AI 3 POMODORI, BURRATA E PESTO<br>S.Marzano, datterino e ciliegino tomato sauce, pecorino romano, heart of burrata and homemade basil pesto<br>(+ spicy nduja /+1,8€) | <b>19.5</b> | <b>MEZZI PACCHERI</b><br>ALLA CARBONARA<br>Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!)<br>(+black truffle sauce /+2,8€) | <b>19.0</b> |

## FINE PASTO

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