

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.5
BURRATA Creamy burrata, cherry tomatoes , basil pesto, sardinian carasau bread	15.5	CARPACCIO DI PEPERONI Roasted peppers carpaccio, goat cheese, black olives and toasted almonds	10.5
POLPO E FAGIOLI Grilled octopus, cannellini beans , olives, semi dried tomatoes and spicy nduja oil	17.5	VITELLO TONNATO Cold cuts of roasted veal served with tonnata sauce (egg, tuna, anchovie, capers)	16.0
CROSTINO CON PISELLI, PECORINO E GUANCIALE Toasted focaccia, green peas, pecorino romano cheese and pork guanciale	8.5	BRUSCHETTA ALLA NORMA Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta	10.5

PASTA

GNOCCHI AL PESTO GENOVESE Homemade basil pesto, green beans, cherry tomatoes and whipped ricotta	18.5	STROZZAPRETI SALSICCIA, PROVOLA E ZUCCHINE Homemade sausage , creamy provola and parmigiano sauce, zucchini, fresh basil	20.5
SPAGHETTONI ALLA PUTTANESCA S.Marzano tomato sauce, datterino tomatoes, anchovies, garlic, capers, black leccino olives (+ heart of burrata/+4€)	18.5	MEZZI PACCHERI ALL'AMATRICIANA S. Marzano tomato sauce, pork guanciale, pecorino romano cheese, black pepper (+ heart of burrata/+4€)	19.0

(extra cheese/+0,4€)

FINE PASTO

PASSION FRUIT PANNA COTTA	8.5	BABÀ, GELATO E FRAGOLE	9.5
Panna cotta, coulis of passion fruit and of raspberries, with almond "amaretti"		Babà with rum, bourbon vanilla ice cream, red fruits and strawberries coulis	
TIRAMISU	8.5	CANNOLO	7.0
Homemade classic Italian Tiramisù		Sicilian cannolo filled with ricotta and chocolate, pistachio crumble on top	
CAFÉ GOURMAND	11.5		
Espresso and a selection of mignardises			