

# NORMA

## ANTIPASTI

<b>NORMA'S FOCACCIA</b>	<b>4.4</b>	<b>MORTADELLA DI BOLOGNA IGP</b>	<b>11.5</b>
<b>BURRATA</b> Creamy Burrata, sautéed mushrooms, toasted nuts, black truffle sauce	<b>16.8</b>	<b>RAPA ROSSA, GORGONZOLA E NOCI</b>	<b>10.0</b>
<b>POLPO E FAGIOLI</b> Grilled octopus with cannellini beans, sundried tomatoes and olives	<b>17.5</b>	<b>POLPETTE ALL'AMATRICIANA</b>	<b>13.8</b>
<b>CROSTINO CON PORCHETTA</b> Toasted focaccia, frarielli (broccoli rabe), pork porchetta and pecorino romano	<b>12.5</b>	<b>BRUSCHETTA AL PESTO</b>	<b>12.5</b>

## PASTA

<b>SPAGHETTI</b> COZZE E BISQUE Mussels, shrimps, bisque, semi dried tomatoes, lemony parsley crumble (+burrata/+3.5€)	<b>20.5</b>	<b>ORECCHIETTE</b> SALSICCIA E BROCCOLI Homemade pork and veal sausage, broccoli, pecorino cheese, garlic breadcrumbs (+spicy nduja/+1.8€)	<b>18.8</b>
<b>FUSILLONI</b> ALLA VODKA Creamy vodka tomato sauce like in the 80's, burrata and home made basil pesto (+spicy nduja/+1.8€)	<b>18.8</b>	<b>MEZZE MANICHE</b> ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+black truffle sauce/+2.8€)	<b>19.0</b>

(extra cheese/+0,4€)

## FINE PASTO

<b>PASSION FRUIT PANNA COTTA</b> Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"	<b>8.5</b>	<b>TORTA CAPRESE</b> Almonds and chocolate cake, bourbon vanilla ice cream, red fruits coulis	<b>9.5</b>
<b>TIRAMISU</b> Homemade classic Italian Tiramisù	<b>8.5</b>	<b>TARTUFO AL LIMONCELLO</b> Italian limoncello-flavoured semi freddo gelato, with strawberry coulis	<b>8.5</b>
<b>CAFÉ GOURMAND</b> Espresso and a selection of mignardises	<b>11.5</b>		

Please notify our staff of any food allergies or intolerances.  
Most of our dishes can be made vegetarian, just ask us!