

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.5
BURRATA Creamy Burrata, sautéed mushrooms, toasted nuts, black truffle sauce	16.8	RAPA ROSSA, GORGONZOLA E NOCI	10.0 Balsamic roasted beetroot , gorgonzola cheese sauce, toasted walnuts
POLPO E FAGIOLI Grilled octopus with cannellini beans, sundried tomatoes and olives	17.5	POLPETTE ALL'AMATRICIANA	13.8 Pork and veal italian meatballs cooked in amatriciana sauce, pecorino cheese
CROSTINO CON PORCHETTA Toasted focaccia, frarielli (broccoli rabe), pork porchetta and pecorino romano	12.5	BRUSCHETTA AL PESTO	12.5 Toasted bread, homemade basil pesto, whipped ricotta, semi-dried tomatoes

PASTA

SPAGHETTI CACIO E PEPE Creamy pecorino cheese sauce, ground black pepper (no cream added) (+black truffle sauce/+2.8€)	18.0	ORECCHIETTE SALSICCIA E BROCCOLI Homemade pork and veal sausage, broccoli, pecorino cheese, garlic breadcrumbs (+spicy nduja/+1.8€)	18.8
STROZZAPRETI ALLA VODKA Creamy vodka tomato sauce like in the 80's, burrata and home made basil pesto (+spicy nduja/+1.8€)	18.8	MEZZE MANICHE ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+black truffle sauce/+2.8€)	19.0

(extra cheese/+0,4€)

FINE PASTO

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

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