

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	12.5	BRUSCHETTA AL PESTO	12.5
Toasted focaccia, friarielli (broccoli rabe), pork porchetta and pecorino romano		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
FUSILLONI 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	8.5	TORTA CAPRESE	9.5
Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"		Almonds and chocolate cake , bourbon vanilla ice cream, red fruits coulis	
TIRAMISU Homemade classic Italian Tiramisù	8.5	TARTUFO AL LIMONCELLO	8.5
		Italian limoncello-flavoured semi freddo gelato, with strawberry coulis	
CAFÉ GOURMAND	11.5		
Espresso and a selection of mignardises			

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