

# NORMA

## ANTIPASTI

<b>NORMA'S FOCACCIA</b>	<b>4.4</b>	<b>PROSCIUTTO CRUDO SAN DANIELE</b>	<b>14.0</b>
<b>BURRATA</b> Creamy Burrata, sundried tomatoes compote, leccino olives, carasau bread	<b>16.8</b>	<b>BACCALÀ MANTECATO</b> Venetian whipped cod fish rillettes, served with corn polenta	<b>13.5</b>
<b>POLPO ALLA LUCIANA</b> Octopus cooked in tomato sauce with garlic, olives and capers	<b>17.5</b>	<b>VITELLO TONNATO</b> Cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers)	<b>16.5</b>
<b>CROSTINO PISELLI E GUANCIALE</b> Toasted focaccia, green peas with herbs, pork guanciale, pecorino cheese	<b>12.5</b>	<b>BRUSCHETTA AI FUNGHI</b> Toasted bread, porcini mushrooms, black truffle sauce, burrata	<b>12.5</b>

## PASTA

<b>ORECCHIETTE</b> AGLIO ORSINO ASPARAGI, BURRATA Ramson (ail des ours) and wallnuts pesto, white asparagus, creamy burrata	<b>19.5</b>	<b>GNOCCHI</b> SALSICCIA, PISELLI E 'NDUJA Homemade pork and veal sausage, 'nduja, peas, sundried tomatoes, parmigiano (+burrata/+3.8€)	<b>19.5</b>
<b>SPAGHETTONI</b> ALLA PUTTANESCA Datterino and cherry tomatoes sauce, anchovies, garlic, capers, leccino olives (+burrata/+3.8€)	<b>18.5</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>FRAGOLE E GELATO</b> Strawberries, bourbon vanilla ice cream, whipped cream, "lingue di gatto" biscuits	<b>9.5</b>
<b>TIRAMISU</b> Homemade classic Italian Tiramisù	<b>8.5</b>	<b>TARTUFO NERO</b> Italian cacao and nuts flavoured semi-freddo gelato, with melting chocolate heart	<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!