

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.5
BURRATA Creamy Burrata, sundried tomatoes compote, leccino olives, carasau bread	16.8	BACCALÀ MANTECATO Venetian whipped cod fish rillettes, served with corn polenta	13.5
POLPO ALLA LUCIANA Octopus cooked in tomato sauce with garlic, olives and capers	17.5	VITELLO TONNATO Cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers)	16.5
CROSTINO PISELLI E GUANCIALE Toasted focaccia, green peas with herbs, pork guanciale, pecorino cheese	12.5	BRUSCHETTA AI FUNGHI Toasted bread, pleurotes mushrooms, black truffle sauce, burrata	12.5

PASTA

ORECCHIETTE AGLIO ORSINO, ASPARAGI, BURRATA Ramson (ail des ours) and wallnuts pesto, white asparagus, creamy burrata	19.5	CAVATELLI SALSICCIA, PISELLI E 'NDUJA Homemade pork and veal sausage, 'nduja, peas, sundried tomatoes, parmigiano (+burrata/+3.8€)	19.5
SPAGHETTONI ALLA PUTTANESCA Datterino and cherry tomatoes sauce, anchovies, garlic, capers, leccino olives (+burrata/+3.8€) (extra cheese/+0,4€)	18.5	MEZZE MANICHE ALLA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+black truffle sauce/+2.8€)	19.0

FINE PASTO

PASSION FRUIT PANNA COTTA Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"	8.5	FRAGOLE E GELATO Strawberries, bourbon vanilla ice cream, whipped cream, "lingue di gatto" biscuits	9.5
TIRAMISU Homemade classic Italian Tiramisù	8.5	TARTUFO NERO Italian cacao and nuts flavoured semi-freddo gelato, with melting chocolate heart	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!