

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 AL PROSCIUTTO Toasted focaccia, stracciatella (heart of burrata), parma ham, orange zest	12.5	BRUSCHETTA AI FUNGHI Toasted bread, pleurotes mushrooms, black truffle sauce, burrata	12.5

PASTA

CAVATELLI PESTO DI RUCOLA E ASPARAGI Rocket, spinach and wallnuts pesto, white asparagus, whipped ricotta cheese	19.5	SPAGHETTONI ZUCCHINE, SCAMPI E BURRATA Zucchini, shrimps, semi-dried tomatoes, creamy burrata, mint and lemon zest	19.5
ORECCHIETTE AI TRE POMODORI Datterino and s.marzano tomaoes sauce, semi dried cherry tomatoes, basil pesto, provola sauce (+burrata/+3.8€)	18.0	RIGATONI AMATRICIANA S. Marzano tomato sauce, pork guanciale, pecorino romano cheese, black pepper (+spicy nduja/+1,8€) (extra cheese/+0,4€)	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	TORTA CAPRESE Almonds and chocolate cake , bourbon vanilla ice cream, red fruits coulis	9.5
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!