

NORMA

ANTIPASTI

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| NORMA'S FOCACCIA | 4.4 | PROSCIUTTO CRUDO DI PARMA | 13.5 |
| CAPRESE CON BUFALA Bufala Mozzarella, fresh tomatoes, leccino olives, basil pesto, crutons | 15.5 | 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 ALLA MORTADELLA Toasted focaccia, mortadella di Bologna, pistachos, burrata heart (stracciatella) | 11.8 | BRUSCHETTA ALLA NORMA Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta | 10.5 |

PASTA

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| CAVATELLI AL PESTO GENOVESE Homemade basil pesto, green beans, cherry tomatoes, whipped ricotta cheese | 18.5 | 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 tomatoes sauce, semi dried cherry tomatoes, basil pesto, bufala mozzarella (+spicy nduja/+1,8€) | 19.5 | RIGATONI ALLA ZOZZONA Tomato sauce, pork guanciale, pork sausage, pecorino romano cheese, egg yolk (+ burrata/+3.8€) (extra cheese/+0,4€) | 19.5 |

FINE PASTO

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| 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 | | |