

# NORMA

## ANTIPASTI

<b>NORMA'S FOCACCIA</b>	<b>4.4</b>	<b>MORTADELLA DI BOLOGNA IGP</b>	<b>11.8</b>
<b>CAPRESE CON BUFALA</b> Bufala Mozzarella, fresh tomatoes, leccino olives, basil pesto, crutons	<b>15.5</b>	<b>CARPACCIO DI PEPERONI</b> Roasted peppers carpaccio, goat cheese, black olives and toasted almonds	<b>10.5</b>
<b>POLPO E FAGIOLI</b> Grilled octopus, cannellini beans, olives, semi dried tomatoes and spicy nduja oil	<b>16.5</b>	<b>VITELLO TONNATO</b> Cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers)	<b>16.5</b>
<b>CROSTINO AL PROSCIUTTO</b> Toasted focaccia, stracciatella (heart of burrata), parma ham, orange zest	<b>12.5</b>	<b>BRUSCHETTA ALLA NORMA</b> Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta	<b>10.5</b>

## PASTA

<b>ORECCHIETTE</b> AL PESTO GENOVESE Homemade basil pesto, green beans, cherry tomatoes, whipped ricotta cheese	<b>18.5</b>	<b>SPAGHETTONI</b> ALLA NERANO Fried zucchini, creamy provolone and parmigiano cheese, fresh basil and herbs	<b>18.5</b>
<b>PACCHERI</b> AI TRE POMODORI Datterino and s.marzano tomatoes sauce, semi dried cherry tomatoes, basil pesto, bufala mozzarella (+spicy nduja/+1,8€)	<b>19.5</b>	<b>RIGATONI</b> AMATRICIANA S.Marzano tomato sauce, pork guanciale, pecorino romano cheese. (+ burrata/+3.8€)  (extra cheese/+0,4€)	<b>19.0</b>

## 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>		