

NORMA

ANTIPASTI

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| NORMA'S FOCACCIA | 4.4 | MORTADELLA DI BOLOGNA IGP | 11.8 |
| CAPRESE CON BURRATA Creamy Burrata, fresh tomatoes, leccino olives, basil pesto, crutons | 15.5 | CARPACCIO DI PEPERONI Roasted peppers carpaccio, goat cheese, black olives and toasted almonds | 10.5 |
| POLPO E FAGIOLI Grilled octopus, cannellini beans , olives, semi dried tomatoes and spicy nduja oil | 16.5 | 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 ALLA NORMA Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta | 10.5 |

PASTA

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

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 | 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!