

NORMA

ANTIPASTI

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 STRACCIATELLA, POMODORI E ACCIUGHE Toasted focaccia, heart of burrata, semi-dried tomatoes, marinated anchovies	10.5	BRUSCHETTA ALLA NORMA Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta	10.5

PASTA

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

PASSION FRUIT PANNA COTTA Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"	8.5	CANNOLI Sicilian cannoli filled with ricotta and chocolate, pistachio crumble on top	7.5
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		