

# NORMA

## ANTIPASTI

<b>NORMA'S FOCACCIA</b>	<b>4.4</b>	<b>MORTADELLA DI BOLOGNA IGP</b>	<b>11.8</b>
<b>BURRATA</b> Creamy burrata, roasted cherry tomatoes, basil pesto, carasau bread	<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 BURRATA E ALICI</b> Toasted focaccia, heart of burrata, semi-dried tomatoes, marinated anchovies	<b>10.5</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> ZUCCHINE, SCAMPI E BURRATA Zucchini, shrimps, semi-dried tomatoes, creamy burrata, mint and lemon zest	<b>19.5</b>
<b>PACCHERI</b> POMODORO, MELANZANE E RICOTTA S.Marzano tomatoes sauce, cherry tomatoes, aubergines, basil pesto, pecorino and ricotta cheese (+ burrata/+3.8€)	<b>18.5</b>	<b>RIGATONI</b> AMATRICIANA S.Marzano tomato sauce, pork guanciale, pecorino romano cheese. (+spicy nduja/+1,8€)  (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>CANNOLI</b> Sicilian cannoli filled with ricotta and chocolate, pistachio crumble on top	<b>7.5</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>		