

NORMA

ANTIPASTI

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	CARPACCIO DI PEPERONI Roasted peppers carpaccio, goat cheese, black olives and toasted almonds	10.5
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

CAVATELLI 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
ORECCHIETTE 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	FRAGOLE E GELATO Strawberries, bourbon vanilla ice cream, whipped cream, "lingue di gatto" biscuits	9.5
TIRAMISU Homemade classic Italian Tiramisù	8.5	TARTUFO BIANCO Italian cream flavoured semifreddo gelato, coated with meringue grains and a melting coffee 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!