NORMA

ANTIPASTI

NORMA'S FOCACCIA 4.4

CAPRESE CON BUFALA 15.5
Bufala Mozzarella, fresh tomatoes, leccino olives, basil pesto, crutons

POLPO E FAGIOLI 16.5
Grilled octopus, cannellini beans , olives, semi dried tomatoes and spicy nduja oil

CROSTINO ALLA MORTADELLA 11.8
Toasted focaccia, mortadella di Bologna, pistachos, burrata heart (stracciatella)

PROSCIUTTO CRUDO DI PARMA 13.5

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

VITELLO TONNATO 16.5
Cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers)

BRUSCHETTA ALLA NORMA 10.5
Toasted focaccia, aubergines, tomatoes, basil pesto and salted ricotta

PASTA

CAVATELLI 18.5
AL PESTO GENOVESE
Homemade basil pesto, green beans, cherry tomatoes, whipped ricotta cheese

ORECCHIETTE 19.5
AI TRE POMODORI
Datterino and s.marzano tomaoes sauce, semi dried cherry tomatoes, basil pesto, bufala mozzarella
(+spicy nduja/+1,8€)

SPAGHETTONI 18.5
ALLA NERANO
Fried zucchini, creamy provolone and parmigiano cheese, fresh basil and herbs

RIGATONI 19.0
AMATRICIANA
S.Marzano tomato sauce, pork guanciale, pecorino romano cheese.
(+ burrata/+3.8€)

(extra cheese/+0,4€)

FINE PASTO

PASSION FRUIT PANNA COTTA 8.5
Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"

TIRAMISU 8.5
Homemade classic Italian Tiramisù

CAFÉ GOURMAND 11.5
Espresso and a selection of mignardises

FRAGOLE E GELATO 9.5
Strawberries, bourbon vanilla ice cream, whipped cream, "lingue di gatto" biscuits

TARTUFO BIANCO 8.5
Italian cream flavoured semifreddo gelato, coated with meringue grains and a melting coffee heart

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Please notify our staff of any food allergies or intolerances.
Most of our dishes can be made vegetarian, just ask us!