

# NORMA

## APERITIVO

|   |            |
|---|------------|
| <b>SPRITZ APEROL</b>  | <b>10</b>  |
| <b>SPRITZ CAMPARI</b>   | <b>10</b>  |
| <b>NEGRONI</b><br>CAMPARI, CINZANO, GIN                           | <b>11</b>  |
| <b>NEGRONI SBAGLIATO</b><br>CAMPARI, CINZANO, PROSECCO            | <b>11</b>  |
| <b>GIN TONIC</b><br>TANQUERAY, FEVER-TREE TONIC                   | <b>11</b>  |
| <b>MESSINA CRISTALLI SALE</b><br>SICILIAN LAGER 5% 33CL (MESSINA) | <b>6,0</b> |
| <b>ICHNUSA NON FILTRATA</b><br>SARDINIAN LAGER 5% 33CL (ICHNUSA)  | <b>6,0</b> |

## BEVANDE

|  |            |
|--|------------|
| <b>OSMOSE-PURIFIED WATER</b><br>STILL/SPARKLING • 50CL | <b>3</b>   |
| <b>COCA COLA</b><br>NORMAL/ZERO • 20CL                 | <b>3,5</b> |
| <b>GINGER BEER</b><br>NA • HOMEMADE                    | <b>4,5</b> |
| <b>ARANCIATA</b><br>NA • ORANSODA • 33CL               | <b>5,5</b> |
| <b>JUICE: ORANGE/ APPLE</b><br>NA • MINUTE MAID • 20CL | <b>3,8</b> |
| <b>CRODINO</b><br>(NA) 17,5CL                          | <b>4</b>   |
| <b>ESPRESSO/LUNGO</b>                                  | <b>3</b>   |

## DIGESTIVI

|                           |            |
|---------------------------|------------|
| <b>LIMONCELLO</b>         | <b>4,5</b> |
| <b>GRAPPA</b>             | <b>7</b>   |
| <b>SAMBUCA</b>            | <b>6,5</b> |
| <b>AMARETTO DISARONNO</b> | <b>7,5</b> |
| <b>AMARO DEL CAPO</b>     | <b>7,5</b> |
| <b>AMARO MONTENEGRO</b>   | <b>7</b>   |
| <b>AVERNA</b>             | <b>7</b>   |
| <b>CYNAR</b>              | <b>7</b>   |
| <b>JAMESON WHISKEY</b>    | <b>7,5</b> |
| <b>BAYLES</b>             | <b>7</b>   |

## VINI

|  |   |
|--|---|
| <b>BOLLICINE (SPARKLING)</b>                             |       |
| <b>PROSECCO BRUT</b><br>* PERINI * Veneto                | <b>35 7,5</b>   |
| <b>LAMBRUSCO</b><br>* MEDICI ERMETE* Emilia              | <b>35</b>   |
| <b>TRENTO DOC</b><br>* LA SOURCE * Trentino              | <b>49</b>   |
| <b>BIANCHI (WHITE)</b>                                   |       |
| <b>FIVE ROSES (ROSÉ)</b><br>* LEONE DE CASTRIS * Salento | <b>35 7,5</b>   |
| <b>VERMENTINO</b><br>* DOLIA NOVA * Sardegna             | <b>36 7,6</b>   |
| <b>ZIBIBBO</b><br>* FIRRIATO * Sicilia                   | <b>38 7,8</b>   |
| <b>PINOT GRIGIO</b><br>* VILLA CHIOPRIS * Friuli         | <b>33</b>   |
| <b>GRECO DI TUFO</b><br>* FONZONE * Campania             | <b>40</b>   |
| <b>ROSSI (RED)</b>                                       |   |
| <b>MONTEPULCIANO</b><br>* CITRA * Abruzzo                | <b>27 6,6</b>   |
| <b>BARDOLINO</b><br>* CAMPAGNOLA * Veneto                | <b>30 7,0</b>   |
| <b>AGLIANICO</b><br>* TOMBACCO * Campania                | <b>34 7,4</b>   |
| <b>VALPOLICELLA RIPASSO</b><br>* CAMPAGNOLA* Veneto      | <b>40</b>   |
| <b>NEBBIOLO</b><br>* FERRARIS * Piemonte                 | <b>44</b>   |

Complete wines descriptions on the Wine list menu

# **NORMA**

## **WINE LIST**



# NORMA

## BOLLICINE - SPARKLING WINES

**PROSECCO BRUT • PROSECCO BRUT DOC (GLERA) ALC. 11%  
PERINI • VENETO (VALDOBBIADENE)** **35**

This Prosecco Brut presents a pale straw-yellow color, with lively and persistent bubbles that add to its celebratory character. The nose is fresh and fragrant, offering aromas of green apple, citrus fruits, and subtle floral notes. On the palate, it is crisp, light, and refreshing, with a vibrant acidity and a clean, dry finish. Produced with the Charmat method, it maintains its bright, fruity expression.

**CONCERTO • LAMBRUSCO (SALAMINO) ALC. 11%  
MEDICIO ERMETE • EMILIA ROMAGNA** **35**

Intense notes of ripe fruit, cherry, currant, blackberry, hints of floral aromas. Simple, immediate nose. The taste is pleasantly delicate, with good acidity balanced with softness, great freshness and great drinkability. Slightly tannic and sweetish.

**EPOCHÈ • DURELLO DOC (DURELLA) ALC. 12.5%  
DANIELE PICCININ • VENETO • 2020** **49**

This Metodo Classico sparkling wine showcases a brilliant pale gold color with fine, persistent bubbles. The nose is vibrant, with fresh aromas of green apple, citrus zest, and a touch of toasted bread from its aging on lees. On the palate, it is elegant and refreshing, with crisp acidity, a mineral undertone, and a creamy texture that develops into a long, balanced finish. The secondary fermentation takes place in the bottle using the Classic Method, with 24 months of aging on the lees and dosage 0 (no spirits or sugar added during second fermentation)

# NORMA

## VINI BIANCHI • WHITE WINES

### **PALIO • PECORINO TERRE DI CHIETI IGP (PECORINO) ALC.13,00% • BIO 34**

#### **CITRA • ABRUZZO**

Straw yellow color, with green reflections when you tilt the glass. The bouquet of Palio Pecorino reveals aromas of tropical fruits, and especially pineapple. A floral scent with notes of sage emerges a little later. On the palate, the attack is fresh and fragrant. It is a tasty and mineral dry white wine, with a lingering finish.

### **BORGIO ALLA TERRA • VERNACCIA DI SAN GIMINIANO (VERNACCIA) ALC.12,50% 35**

#### **GEOGRAFICO • TOSCANA**

Golden straw yellow in color. The bouquet is subtle and elegant, but also intense and persistent, with fine notes of citrus and white flowers, accompanied by a small nuance of broom. When tasting, the wine is very fresh and rich in fruity flavors of apple and peach; it is structured and marked by sensations of acacia and almond. The finish has a characteristic bitter side and lingers on the palate.

### **5 ROSES • ROSÉ ALC.12,50% 35**

#### **LEONE DE CASTRIS • PUGLIA**

Pink in color flirting with red, similar to a young cherry. The nose is intoxicating and exuberant, fruity with notes of cherry, blackberry and wild strawberry. Peach aromas are accompanied by a floral touch. A spicy touch of cumin and pepper completes this bouquet. On the palate, it is a rich rosé, slightly acidic, fresh and fruity. The structured flavors of red fruits are elegant, and the floral notes are added for a refined and lingering finish.

### **PRENDAS • VERMENTINO DI SARDEGNA DOC (VERMENTINO) ALC. 13,50% 36**

#### **DOLIANOVA • SARDEGNA**

Pale straw yellow with greenish reflections, this Vermentino offers a bouquet of fresh citrus, green apple, and Mediterranean herbs. On the palate, it is crisp and well-balanced with a refreshing minerality. Aged in stainless steel to maintain its bright, fresh character.

### **JASMIN • ZIBIBBO (GRILLO) ALC.12,50% 38**

#### **FIRRIATO • SICILIA**

Straw yellow in color with soft greenish reflections reminiscent of Italian nature. The bouquet is elegant and floral: notes of jasmine flowers envelop scents of orange peel, ripe figs and Mediterranean maquis. The palate is fragrant, tasty, harmonious and ample. The aromas of yellow and red citrus fruits are elegantly felt.

### **TRE ALBE • (TREBBIANO, ALBANA) ALC.12,00% • BIO (III) 39**

#### **VILLA VENTI • EMILIA ROMAGNA**

Golden color, a feast of flowers and sumptuous yellow fruit on the nose; in the mouth apricot fruit and zest above all, hints that enhance the flavor given by the sandy and clayey soil. Fresh wine with great identity. Pleasant acidity.

# NORMA

## VINI ROSSI • RED WINES

### **BISANZIO • MONTEPULCIANO D'ABRUZZO (MONTEPULCIANO) ALC.13,00%** **27**

#### **CITRA • ABRUZZO**

The color is deep red, with slight purple reflections appearing in the light. On the nose the bouquet is just as intense, with a predominance of notes of black cherry and forest fruits, complemented by aromas of violet and spices. When tasting, the wine is dry but well structured. It offers a certain tannic sweetness for a pleasant and lingering finish on the palate.

### **BARDOLINO CLASSICO DOC (CORVINA, CORVINONE, MOLINARA) ALC.12,50%** **30**

#### **CAMPAGNOLA • VENETO**

Beautiful ruby red color, with highlights of cherry nuances. On the nose, it gives off a very fresh and vinous bouquet with a scent intensely imbued with fruit notes. When tasting, it appears dry and lively on the palate with great harmony, ending with a slight bitterness throughout.

### **AGLIANICO DEL BENEVENTANO IGT (AGLIANICO) ALC.140%** **34**

#### **TOMBACCO • CAMPANIA**

The color is a very dark red, embellished with light purple highlights. The bouquet is complex and fruity with attractive notes of red fruits accompanied by vanilla and spicy scents. When tasting, the attack is excellent and enveloping. The wine is elegant and fleshy, with fine tannins. The olfactory notes of fruit and spices linger even after the finish. Two or three decantations are carried out before aging in 2 parts: in 500 liter oak barrels and in stainless steel tanks.

### **GEOGRAFICO • GOVERNO ALL'USO TOSCANO IGT (SANGIOVESE, MERLOT) ALC.130%** **35**

#### **BOSCO DEL GRILLO • TOSCANA**

The color is intense and luminous ruby red. The bouquet is marked with notes of ripe fruit (cherry, raspberry, blackberry) and floral nuances (rose and violet). When tasting, the palate is round and full-bodied, with harmonious and balanced tannins. The finish is fresh and long. After a first alcoholic fermentation, the previously dried grapes are delicately pressed and added to the previous must. A second fermentation is then carried out for 2 to 3 weeks before bottling. This process gives the final wine a greater aromatic structure.

### **SCHIOPETTINO (SCHIOPETTINO) ALC.120%** **36**

#### **ISOLA AUGSTA • FRIULI**

This red wine comes from an indigenous grape of Friuli Venezia Giulia. It shows a bright ruby color, with aromas of red berries and subtle spicy notes of white and green pepper. On the palate, it is smooth, elegant, well-structured and persistent.

### **MISSOJ • VALPOLICELLA SUPERIORE RIPASSO DOC** **40**

#### **(CORVINA, RONDINELLA) ALC.14,00%**

#### **CAMPAGNOLA • VENETO • 2021**

Missoj Valpolicella DOC Superiore has an intense ruby red color, but also some purple reflections. On the nose, the wine gives off delicate scents with a spicy touch combined with a very elegant scent of jam, black cherry and plum. To the taste, the wine is dry and full, but also harmonious with a soft and deep tannin. Ageing in barrels for 12 months.

# NORMA

## VINI ROSSI • RED WINES

**RETROMARCIA • CHIANTI CLASSICO DOCG (SANGIOVESE) ALC.13,5%o (III) 42**  
**MONTE BERNARDI • TOSCANA**

Deep ruby red, aromas of red fruits, floral and spices, roses, cinnamon and anise. silky and velvety on the palate, well present red fruits, spices. Sapid in length with good structure. Ageing in barrels for 18 months.

**SORRAIA • BOLGHERI DOC (CABERNET SAUVIGNON, MERLOT, SYRAH) ALC.14%o 42**  
**PODERE LE SCUDERIA • TOSCANA (III)**

The color is bright red with beautiful garnet reflections. On the nose the bouquet is intense and slightly spicy, with notes of red fruits, wilted roses, liquorice and undergrowth. It is on the palate that the wine shows its majestic side: it is perfectly balanced and harmonious, robust, with very present tannins and beautiful acidity. The taste is robust, rich and persistent. Ageing in barrels for 6 months.

**PÉPPOLI • CHIANTI CLASSICO DOCG (SAN GIOVESE, MERLOT, SIRAH) ALC.13,5%o 42**  
**ANTINORI • TOSCANA • 2023 (III)**

Deep ruby red color. On the nose, it reveals sweet notes of red fruits such as cherry, morello cherry and lychee. There are also floral notes of rose petals and spicy notes of sandalwood, rosemary and lavender.

When tasting, it is velvety on the palate, with supple and elegant tannins, a beautiful balance and a touch of freshness which makes it lively and tasty.

**GRIXA • MONFERRATO ROSSO DOC (NEBBIOLO) ALC.14,5%o (III) 44**  
**ROBERTO FERRARIS • PIEMONTE • 2022**

Intriguing and elegant bouquet with rose petals, fresh and dried herbs, liquorice, cherries, blackberries and dried fruit. In the mouth it is well balanced, with intense flavours, excellent freshness and ripe tannins. Ageing in barrels between 15 and 18 months.

**PRUNOTTO • BAROLO DOCG (NEBBIOLO) ALC.14%o (III) 64**  
**ANTINORI • PIEMONTE • 2020**

The color is bright red with beautiful garnet reflections.

On the nose the bouquet is intense and slightly spicy, with notes of red fruits, wilted roses, liquorice and undergrowth. It is on the palate that the wine shows its majestic side: it is perfectly balanced and harmonious, robust, with very present tannins and beautiful acidity. The taste is robust, rich and persistent. Ageing in barrels for 18 months.

**SCORZAGALLINE • TAURASI RISERVA DOCG (AGLIANICO) ALC.14%o (III) 62**  
**FRONZONE • CAMPANIA • 2016**

Brilliant and ruby red in color. Intense and complex on the nose, it offers aromas of plums, sour cherries and black cherries, with a captivating complement of spices and liquorice. In the mouth it immediately reveals its great freshness which is accompanied by extremely fine tannins. The persistence is long, with returns of cherry and black plum. Aged for 4 years, including 24 months in first- and second-passage barriques and 500-liter barrels, followed by 12 months in the bottle.

# NORMA

## VINI ROSSI • RED WINES

**AMARONE CLASSICO DELLA VALPOLICELLA DOCG (CORVINA, RONDINELLA, MOLINARA) ALC. 16,5%  
BENZAZZOLI • VENETO • 2016**

63

Velvety intense ruby red color, It envelops the nose with persuasive sensations of cherry jam, caramelized blackberries, and a potpourri of red rose petals and dried violet. Balsamic hints of resin, musk and spicy notes of cloves, cinnamon and star anise complete the bouquet. On the palate it is warm and powerful at first impact, but immediately the alcoholic sensation is balanced by a juicy freshness and a beautiful flavor that, accompanied by a well-present tannin, give the sip vigor and energy. Exquisite hints of small red and dark fruits in alcohol cheer the long finish.. Aged for over two years in oak barrels, it is a wine of great depth and character.

**CATERINA ZARDINI • AMARONE DELLA VALPOLICELLA DOCG (CORVINA, RONDINELLA E CORVINONE) ALC.16%  
CAMPAGNOLA • VENETO • 2019**

70

Bright red colour tending towards garnet red, warm, enveloping after a few years of ageing. The alcohol content is accompanied by an excellent body structure, tannins and aromas of ripe fruit, plums, blackberries, cherry syrup and spices, cinnamon and cloves. The grapes are left to rest in small wooden crates for a period of five to six months, after which they are pressed. Fermentation takes place in steel tanks for a duration ranging from 25 to 35 days. At the end, the wine is transferred to oak barrels, where it remains to refine for a long period of at least three years.