

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.8
BURRATA Creamy burrata, roasted cherry tomatoes, basil pesto, crispy bread toasts	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	TOMATO TONNATO Thick slince of tomato, tonnata suce (egg, tuna, anchovies, capers), parmigiano, basil	10.5
CROSTINO BURRATA E ALICI 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 PEPERONI, PROVOLA E SALAME Red peppers and sundried tomato sauce, smoked provolone cheese, pork salami	18.5	SPAGHETTONI ZUCCHINE, SCAMPI E BURRATA Zucchini, shrimps, semi-dried tomatoes, creamy burrata, mint and lemon zest	19.5
PACCHERI POMODORO, MELANZANE E RICOTTA S.Marzano tomaoes sauce, cherry tomatoes, aubergines, basil pesto, pecorino and ricotta cheese (+ burrata/+3.8€)	18.5	CALAMARATA CARBONARA Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper (no cream!) (+spicy nduja/+1,8€) (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 AL LIMONCELLO Italian semi-freddo gelato, with a limoncello liqueur heart, coated in meringue crumbles	8.5
CAFÉ GOURMAND Espresso and a selection of mignardises	11.5		