

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.8
BURRATA Creamy burrata, roasted cherry tomatoes, basil pesto, crispy bread toasts	16.0	GAZPACHO DI POMODORO Chilled tomato gazpacho, stracciatella cheese, crumbled taralli, basil oil	11.5
POLPO E PATATE Slowly cooked octopus, potatoes, olives, onions, cherry tomatoes, garlic, parsley	17.5	TOMATO TONNATO Thick slice of tomato, tonnata suce (egg, tuna, anchovies, capers), parmigiano, basil	11.0
CROSTINO COPPA, PROVOLA E CARCIOFINI Toasted focaccia, coppa (cured pork shoulder), smoked provolone cheese, artichokes	12.5	BRUSCHETTA STRACCIATELLA, PEPERONI E ALICI Toasted focaccia, heart of burrata, roasted peppers, marinated anchovies	11.5

PASTA

MEZZE MANICHE PEPERONI, PROVOLA E GUANCIALE Red peppers and sundried tomato sauce, smoked provolone cheese, crispy guanciale	19.5	SPAGHETTONI ALLA SCARPARELLO Datterini tomatoes, garlic, fresh basil, pecorino cheese, rocket	17.5
ORECCHIETTE PESCE SPADA E POMODORINI Swordfish, cherry tomatoes, fried aubergines, pistachio crumble, garlic, white wine, lemon zest (+ burrata/+3.8€)	21.0	STROZZAPRETI ALLA TRAPANESE Almond and tomato pesto (pesto trapanese), flaked almonds, creamy ricotta cheese (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		