

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MORTADELLA DI BOLOGNA IGP	11.8
BURRATA Creamy burrata, roasted cherry tomatoes, aubergines cream,crispy bread	16.0	CARPACCIO DI PEPERONI Roasted peppers carpaccio, goat cheese, black olives and toasted almond	11.5
POLPO E PATATE Slowly cooked octopus, potatoes, olives, onions, cherry tomatoes, garlic, parsley	17.5	TOMATO TONNATO Thick slince 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	SCIALATIELLI ALLA SCARPARIELLO Datterini tomatoes, garlic, fresh basil, pecorino cheese, rocket (+ burrata/+3.8€)	17.5
ORECCHIETTE PESCE SPADA E MELANZANE Swordfish, cherry tomatoes, fried aubergines, 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	BABÀ AL RUM Traditional Neapolitan rum baba served with vanilla gelato and red berry coulis	9.5
CAFÉ GOURMAND Espresso and a selection of mignardises	11.5		