

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MISTO DI SALUMI	13.8
		Selection of Italian Cured Meats	
BURRATA	16.0	SELEZIONE DI FORMAGGI	15.0
Creamy burrata, roasted cherry tomatoes, aubergines cream,crispy bread		Selection of Italian Cheeses, fresh fruit, nuts, honey	
ZUPPA DAL MARE	18.5	VITELLO TONNATO	17.5
Fresh mussels and clams gently cooked in a rich, spicy sauce, garlic, parsley, crispy toasted bread.		cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers), basil	
CROSTINO GUANCIALE, PECORINO E PISELLI	12.5	BRUSCHETTA STRACCIATELLA E CAPONATA DI MELANZANE	12.5
Toasted focaccia, crispy guanciale, pecorino cheese, green peas with herbs		Toasted focaccia, heart of burrata, Sicilian eggplant caponata, pine nuts	

PASTA

MEZZE MANICHE	19.5	SCIALATIELLI	21.5
PEPERONI, PROVOLA E GUANCIALE		ALLO SCOGLIO	
Red peppers and sundried tomato sauce, smoked provolone cheese, crispy guanciale		Mussels, clams & scampi with garlic, parsley and a lightly spicy tomato sauce	
ORECCHIETTE	19.0	STROZZAPRETI	19.0
POMODORI E MELANZANE		AL PESTO DI RUCOLA	
Cherry tomatoes, fried aubergines, capers, garlic, organ, pecorino cheese		Rocket Pesto with Pecorino & Walnuts	
(+ burrata/+3.8€)		Finished with a creamy goat cheese topping and cherry tomatoes.	
		(extra cheese/+0,4€)	

FINE PASTO

PASSION FRUIT PANNA COTTA	8.5	CANNOLI	7.5
Panna cotta, passion fruit and mango coulis, raspberries, almond "amaretti"		Sicilian cannoli filled with ricotta and chocolate, pistachio crumble on top	
TIRAMISU	8.5	TORTA CAPRESE	9.5
Homemade classic Italian Tiramisù		Almond and chocolate cake, bourbon vanilla ice cream, red fruits coulis	
CAFÉ GOURMAND	11.5		
Espresso and a selection of mignardises			

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