

NORMA

ANTIPASTI

NORMA'S FOCACCIA	4.4	MISTO DI SALUMI	13.8
		Selection of Italian Cured Meats	
BUFALA	16.0	SELEZIONE DI FORMAGGI	15.0
Buffalo mozzarella, roasted cherry tomatoes, aubergines cream,crispy bread		Selection of Italian Cheeses, fresh fruit, nuts, honey	
MOSCARDINI ALLA DIAVOLA	15.5	VITELLO TONNATO	17.5
Small octopus slowly cooked in spicy tomato sauce, olives, garlic, parsley		cold cuts of roasted veal served with tonnata suce (egg, tuna, anchovies, capers), basil	
CROSTINO FINOCCHIONA, GORGONZOLA E FICHI	12.5	BRUSCHETTA STRACCIATELLA E CAPONATA DI MELANZANE	12.5
Toasted focaccia, Tuscan fennel salami, gorgonzola, fresh figs		Toasted focaccia, heart of burrata, Sicilian eggplant caponata, pine nuts	

PASTA

MEZZE MANICHE	19.5	SCIALATIELLI	20.5
ALLA CARBONARA		COZZE E SCAMPI	
Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper(no cream!)		Mussels, scampi with garlic, parsley and a lightly spicy tomato sauce	
(+ black truffle sauce/+2.8)			
ORECCHIETTE	19.0	STROZZAPRETI	19.0
POMODORI E MELANZANE		AL PESTO DI RUCOLA	
Cherry tomatoes, fried aubergines, capers, garlic, origan, pecorino cheese		Rocket Pesto with Pecorino & Walnuts	
		Finished with a whipped goat cheese topping and cherry tomatoes.	
(+ bufala/+3.8€)		(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	BABÀ AL RUM	9.5
Homemade classic Italian Tiramisù		Traditional Neapolitan rum baba served with 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!