

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, fresh tomatoes, basil pesto, toasted crostini		Selection of Italian Cheeses, fresh fruit, nuts, honey	
MOSCARDINI ALLA DIAVOLA	15.5	POLPETTE	14.5
Small octopus slowly cooked in spicy tomato sauce, olives, garlic, parsley		Pork & Veal Meatballs in Tomato Sauce with Grana Padano	
CROSTINO FINOCCHIONA, GORGONZOLA E FICHI	13.5	BRUSCHETTA FUNGHI E TARTUFO	12.5
Toasted focaccia, Tuscan fennel salami, gorgonzola, fresh figs		Toasted focaccia, sauteed mushrooms, black truffle and parmigiano sauce, parsely	

PASTA

MEZZE MANICHE	19.5	SCIALATIELLI	21.0
ALLA CARBONARA		COZZE E STRACCIATELLA	
Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper(no cream!)(extra 'nduja/+2,8€)		Mussels, garlic, parsley and a lightly spicy tomato sauce, heart of burrata	
TAGLIATELLE	20.0	ORECCHIETTE	19.5
FUNGHI E TARTUFO		AL RAGU	
Several varieties of mushrooms, black truffle and parmigiano sauce, parsely		Slow-Cooked Pork & Veal Ragù, Finished with Grana Padano (+ burrata/+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	TORTA CAPRESE	9.5
Homemade classic Italian Tiramisù		Traditional Caprese Chocolate & Almond Cake, Vanilla Ice Cream & Raspberry 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!