NORMA

ANTIPASTI

NORMA'S FOCACCIA 4.4

BURRATA 16.0
Creamy burrata, fresh tomatoes, Leccino olives, fresh basil, toasted crostini

MOSCARDINI ALLA DIAVOLA 15.5
Small octopus slowly cooked in spicy tomato sauce, olives, garlic, parsley

CROSTINO FINOCCHIONA, GORGONZOLA E UVA 13.5
Toasted focaccia, Tuscan fennel salami, gorgonzola, fresh grapes

MISTO DI SALUMI 13.8
Selection of Italian Cured Meats

SELEZIONE DI FORMAGGI 15.0
Selection of Italian Cheeses, fresh fruit, nuts, honey

POLPETTE 14.5
Pork & Veal Meatballs in Tomato Sauce with Grana Padano

BRUSCHETTA FUNGHI E TARTUFO 12.5
Toasted focaccia, sauteed mushrooms, black truffle and parmigiano sauce, parsely

PASTA

MEZZE MANICHE 19.5
ALLA CARBONARA
Egg yolk sauce, pork guanciale, pecorino and parmigiano, black pepper(no cream!)
(extra ‘nduja/+2,8€)

TAGLIATELLE 20.0
FUNGHI E TARTUFO
Several varieties of mushrooms, black truffle and parmigiano sauce, parsely

SCIALATIELLI 21.0
COZZE E STRACCIATELLA
Mussels, garlic, parsley and a lightly spicy tomato sauce and heart of burrata

ORECCHIETTE 19.5
AL RAGU
Slow-cooked pork & veal ragù, finished with grana padano
(+ burrata/+3.8€)

(extra cheese/+0,4€)

FINE PASTO

PASSION FRUIT PANNA COTTA 8.5
Panna cotta, passion fruit and mango coulis, raspberries, almond “amaretti”

TIRAMISU 8.5
Homemade classic Italian Tiramisù

CAFÉ GOURMAND 11.5
Espresso and a selection of mignardises

CANNOLI 7.5
Sicilian cannoli filled with ricotta and chocolate, pistachio crumble on top

TORTA CAPRESE 9.5
Traditional Caprese Chocolate & Almond Cake, Vanilla Ice Cream & Raspberry Coulis

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