NORMA

ANTIPASTI

NORMA'S FOCACCIA 4.4

BURRATA 16.5
Creamy burrata, sautée mushrooms, toasted nuts, black truffle sauce

MOSCARDINI ALLA LUCIANA 15.5
Small octopus slowly cooked in tomato sauce with olives, capers, 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 ALLA GRICIA 16.0
Crispy fried bites with Pecorino Romano, crispy guanciale and black pepper

PARMIGIANA DI ZUCCA 15.8
Layers of pumpkin, béchamel, tomato sauce, basil, parmesan, Taleggio fondue and crushed hazelnuts

PASTA

MEZZE MANICHE 19.5
ALL'AMATRICIANA
Tomato sauce, pork guanciale, pecorino romano & black pepper
(+ burrata/+3,8€)

SCIALATIELLI 18.8
CACIO E PEPE
Creamy sauce of Pecorino Romano cheese and black pepper
(+ tartufo/+2,8€)
(+ guanciale/+3,8€)

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

RIGATONI 20.5
ZUCCA, SALSICCIA E TALEGGIO
Homemade sausage, pumpkin, creamy taleggio sauce & poppy seeds

(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

VINO SANTO TRENTINO DOC - FRATELLI PISONI 13.5
Traditional sweet wine from Trentino, made from dried Nosiola grapes. Rich and elegant, perfect after dinner. Served with homemade almond cantucci.

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

CRÈME CARAMEL 7.5
Silky vanilla custard with homemade caramel sauce

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!