pasta

PASTA ALLA NORMA 41
Our flagship pasta from beautiful Sicily. Rigatoni with Italian tomato sauce, roasted eggplant, ricotta cheese, garlic and basil.

SPAGHETTI AGLIO OLIO E PEPERONCINO 30
Italian simplicity: spaghetti with excellent quality extra virgin olive oil, peperoncino, garlic and parsley. * vegan option available

RAVIOLI WITH GOAT CHEESE 48
Piedmontese dumplings stuffed with delicate goat cheese and ricotta, with mint and chives. Served on a bed of pumpkin sauce and sprinkled with roasted walnuts.

RAVIOLO CON UOVO 42
A single, large pasta dumpling stuffed with spinach, grana padano and ricotta cheese with liquid yolk.

SPAGHETTI ALLA CARBONARA 43
The most famous pasta in the world! Our version comes with smoked guanciale, egg yolk, grana padano and pecorino romano cheese.

CAPPELLETTI WITH CHORIZO PORK 54
Famous hat-shaped dumplings stuffed with slow cooked beef, served with demi-glace sauce and pan-fired chorizo.

SPAGHETTI WITH BURRATA CHEESE 59
Green spaghetti served with burrata cheese, pistachio paste, basil pesto and crushed pistachio.

LINGUINE WITH SHRIMPS AND CALAMARI 56
Flat and long pasta from Liguria, served with shrimps and squid rings, in white wine, butter and shallots sauce with a hint of chili, fennel and parsley.

PACCHERI WITH PISTACHIO SAUCE 54
Pasta with pistachio and cream sauce, our version comes with guanciale and ground pistachios.

LEMON SPAGHETTI 40
Brilliant in its simplicity, the combination of spaghetti, mascarpone and pickled lemon with a hint of chili pepper.

SPAGHETTI WITH SHRIMPS 49
Pasta with tomato sauce, shrimps, gochujang paste and parsley.

CHICKEN CORNFED SOUS VIDE 56
Delicate chicken with chickpeas tomato sauce with grana padano cheese and parsley.

SALMON STEAK WITH RAVIOLI 69
Grilled salmon steak paired with Sardinian potatoes and mint ravioli, served with crispy baby carrots, broccoli and butter wine sauce.

At **NORMA** we make fresh pasta on the spot, every day.

We use high quality durum flour and free-range fresh eggs from local farmers.

small plates

SALMON TARTARE 37
chopped salmon I focaccia I avocado I fresh cucumber I shallot I chives

BURRATA WITH VEGETABLES 39
pan-fried eggplant I burrata I tomatoes I ground pistachios I sherry vinaigrette

CALMARI 39
pan-fired squid rings I chorizo I shallot I pepperoncino I garlic I white wine & butter sauce

POTATO CROQUETTES 38
mozzarella I mascarpone with sea salt I parsley mayo I baby carrots

SALAD WITH BULGUR GROATS 34
cauliflower baked with black cumin I fried tomatoes I grilled zucchini I spicy chickpeas I bulgur I herbs I kalamata olives I olive oil and citrus juice

desserts

CLASSIC TIRAMISU 28
mascarpone whipped with yolks and sugar I our own espresso-soaked biscuits I cocoa

FONDANT WITH PISTACHIO GANACHE 28
fondant with white chocolate I pistachio I passion fruit sauce

extras

FOCACCIA – 14 | PARMESAN – 9 | SALAD WITH VINAIGRETTE – 14 | BURRATA – 18

For selected dishes pasta can be substituted with vegan options. We have gluten-free pasta, made from chickpeas flour.

– spicy – vegetarian – vegan

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drinks

HOMEMADE LEMONADE 0,4 | 1 l **17 | 27**
classic or lemon with basil

FRESHLY SQUEEZED 0,25 l **19**
orange juice

COLD BEVERAGES

On Lemon 0,33 l **16**
selected flavours

Cisowianka Perlage 0,33 | 0,7 l **12 | 18**
sparkling / still

Soda drinks **14**
pepsi / pepsi max / sprite / mirinda

Lipton Ice tea Lemon **14**

Juice 0,2 l **14**
orange / apple

Siciliana lemonade 0,275 l **18**
selected flavours

HOT BEVERAGES

Coffee

Espresso /doppio **10 | 12**

Americano **12**

Flat White **15**

Cappucino **17**

Caffe Latte **17**

Tea **16**
black / green / fruit / rooibos

beer

TAP

Svijany Svijansky Maz 11 0,3 | 0,5 l **15 | 19**

Litovel Cerny Citron 0,3 | 0,5 l **15 | 19**

CRAFT * **23**
* selected range ask our staff

OUR PASTA

linguine
spaghetti
rigatoni
paccheri
cappeletti
ravioli / raviolo

wine

SPARKLING

Frizzante Bianco 0,15 | 0,5 | 1 l **16 | 46 | 79**

Prosecco DOC Treviso Spumante Extra Dry, **140**
Furlan, Italy

Cava Rose Brut, **135**
Utiel Requena, Pago de Tharsys, Spain

WHITE WINE

The Tapas Wine Colection Vegan Verdejo, **22 | 115**
Bodegas Carchelo, Spain

Riesling Trocken, **23 | 120**
Deutscher Qualitätswein Pfalz, Anselmann, Germany

Chardonnay Organic Wine, **24 | 140**
Solar de Urbezo, Spain

Vino della Casa di Furlan Bianco, **17 | 59**
Italy

RED WINE

The Tapas Wine Colection Vegan Tempranillo, **22 | 115**
Bodegas Carchelo, Spain

Alese Negroamaro Salnto IGT, **22 | 120**
Terrulenta, Italy

Criteria Primitivo Salento IGT, **26 | 155**
Schola Sarmenti, Italy

Vino della Casa di Furlan Rosso, **17 | 59**
Italy

WHITE, ALCOHOL FREE

Riesling, Sauvignon Blanc Pfalz, **26 | 160**
Anselmann, Germany

cocktails

MIMOZA **30**
sparkling wine I fresh orange juice

APEROL SPRITZ **34**
sparkling wine I Aperol I sparkling water

HUGO **32**
sparkling wine I elderberry syrup I mint

BENTLEY **34**
sparkling wine I brandy I peach I passion fruit

STORM IN THE DARK **38**
rum I svijany I ginger juice I lime I angostura

ICY CHERRY **34**
vodka I cider I sprite I cherry syrup

* for a full spirits menu, please ask our staff

NORMA
MAKARONY ETC.

mon-thu 12:00-21:00
fri 12:00-22:00
sat 11:00-22:00
sun 11:00-21:00