

pasta & main dishes

● – spicy ● – vegetarian

PASTA ALLA NORMA ● 42

Our signature pasta from beautiful Sicily. Rigatoni  with Italian tomato sauce, roasted eggplant, aged Ricotta Salata cheese, garlic and basil.

SPAGHETTI AGLIO OLIO E PEPERONCINO ●● 35

Italian simplicity – spaghetti  with high-quality extra virgin olive oil, pepperoncino pepper, garlic and parsley.

RAVIOLI WITH GOAT CHEESE ● 49

Piedmont-style dumplings  filled with delicate goat cheese and ricotta, with mint and chives. Served on roasted pumpkin sauce and topped with roasted walnuts.

RAVIOLO CON UOVO ● 45



Large stuffed pasta with spinach, Grana Padano and ricotta filling, featuring a runny egg yolk inside.

SPAGHETTI ALLA CARBONARA 47

The world's most famous pasta!  Our version includes smoked guanciale, egg yolk, Grana Padano and Pecorino Romano.

RAVIOLI WITH SMOKED TROUT 55

Ravioli  with smoked trout and capers in a butter and grana padano cheese-based sauce served with dill.

CAPPELLETTI WITH PORK AND CHORIZO 55

Famous hat-shaped dumplings  filled with slow-roasted pork, served in demi-glace sauce with fried chorizo.

Selected dishes can be made with vegan pasta. Gluten-free pasta made from chickpea flour is also available.

SPAGHETTI WITH BURRATA ● 59

Green spaghetti  served with burrata cheese, pistachio paste, basil and crushed pistachios.

LINGUINE WITH SHRIMP AND SQUID ● 65

Flat, long pasta  from Liguria region served with shrimp and squid rings in a white wine, butter, and shallot sauce, with a touch of chili, fennel, capers and parsley.

PACCHERI IN PISTACHIO SAUCE 55

Pasta  in a pistachio and cream-based sauce; our version includes guanciale and crushed pistachios.

TERIYAKI CHICKEN 55

Chicken fillet served with spaghetti,  vegetables (carrot, bell pepper, red onion), topped with peanuts, coriander and sesame seeds.

SPAGHETTI WITH SHRIMP ● 55

Simple pasta  combined with tomato sauce, shrimp, gochujang paste and chives.

SALMON STEAK WITH GNOCCHI 69

Baked salmon served with gnocchi  in a wine-butter sauce, with dill, zucchini and snap peas.

All pasta at NORMA is handmade, prepared from scratch, daily.

We use high quality durum wheat flour and fresh free-range eggs from a local supplier.

small plates

SALMON TARTARE 39

chopped salmon | crispy focaccia | avocado | fresh cucumber | shallot | chives

BURRATA WITH VEGETABLES ● 44

pan-fried eggplant slices | burrata | tomatoes | crushed pistachios | vinaigrette

PAN-FRIED CALAMARI ● 47

pan-fried calamari rings | chorizo | shallot | pepperoncino | garlic | cherry tomatoes | white wine and butter sauce

ARANCINI ALLA CARBONARA 37

guanciale | truffle mayo | pecorino

BEEF TARTARE 49

64°C egg yolk | herb mayo | pickled saffron milk caps | shallot | capers

desserts

CLASSIC TIRAMISU 28

mascarpone blended with egg yolks and sugar | house-baked Savoiardi biscuits soaked in espresso | amaretto | cocoa

CREAM PUFF 26

cream puff with white chocolate cream | blackcurrant sauce | fresh fruit

sides

FOCACCIA – 14 PARMESAN – 9

GARDEN SALAD WITH VINAIGRETTE – 14

BURRATA – 18

A 10% service charge is added for groups of 7 or more.

NORMA

cold drinks

HOMEMADE LEMONADES

Classic	0,4 / 1L	18 / 28
Passionfruit & rosemary	0,4 / 1L	19 / 32

FRESHLY SQUEEZED JUICE

Orange juice	250ml	19
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SOFT DRINKS

On Lemon	0,33 L	17
*ask about available flavors		
Cisowianka	0,3 / 0,7 L	12 / 18
still / sparkling		
Soft drinks	0,3 L	14
Pepsi / Pepsi Max / Sprite / Mirinda		
Lipton Ice Tea Lemon	0,3 L	14
Sicilian Lemonade	275ml	18
*ask about available flavors		

hot drinks

COFFEE

Espresso / Doppio	10 / 12
Americano	12
Flat White	15
Cappucino	17
Caffe Latte	17

TEA

Earl Grey / Green / Fruit / Rooibos	16
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cocktails

MANGO LAST SEE

tequilla | lychee liqueur | mango purée |
lemon juice | honey | passion fruit

APEROL SPRITZ

sparkling wine | Aperol | sparkling water

HUGO

sparkling wine | elderflower syrup | mint

BENTLEY

sparkling wine | brandy | peach | passion fruit

MISS LEE

lychee liqueur | sparkling wine | raspberries |
raspberry syrup

APEROL 0% *

aperitivo bitter

HUGO 0% *

fior di sambuco

beer

Svijany Svijanský Máz 11° (0,3 / 0,5 L) 16 / 19

Litovel Černý Citron (0,3 / 0,5 L) 16 / 19

CRAFT BEERS

Various types – ask the staff for today's selection!

wine

non-alcoholic wines and mocktails have this sign *

SPARKLING WINES

Frizzante Bianco	0,15 / 0,5 / 1L	14 / 48 / 79
Prosecco DOC Treviso Spumante Extra Dry, Furlan, Italy	0,75L	149
Cava DO Dominio de Requena Rosado Brut, Pago de Tharsys, Spain	0,75L	149
Spumante Bianco Natur Zero 0,0% alc. De Stefani, Italy *	0,15L / 0,75L	23 / 159

WHITE WINES

Vino bianco della Casa di Furlan, Italy	0,1 / 0,5L	18 / 59
Soave DOC Terre Lunghe Organic Wine, Vicentini Agostino, Italy	0,1 / 0,75L	24 / 145
Manzoni Bianco Piave DOC, Furlan, Italy	0,1 / 0,75L	23 / 139
Pinot Grigio Friuli Colli Orientali DOC, Ronchi di Manzano, Italy	0,1 / 0,75L	24 / 139
Chardonnay IGP Pays D'OC Organic Wine, Saint Cels, France	0,1 / 0,75L	23 / 125
Chardonnay Natur Zero 0,0% alc. De Stefani, Italy *	0,1 / 0,75L	26 / 159
Riesling & Sauvignon Blanc <0,5% alc. Anselmann, Germany *	0,1 / 0,75L	25 / 159

ORANGE WINES

Macabeo Orange Vino Natural Unfiltered, Dominio de Tharsys, Spain	0,1 / 0,75L	24 / 135
Catarratto Vino Natural Filtered Terre Siciliane IGP, Gaudio, Italy	0,1 / 0,75L	24 / 145

RED WINES

The Tapas Wine Colecion Vegan, Bodegas Carchelo, Spain	0,1 / 0,75L	23 / 129
Lianto Primitivo Salento IGT, Terrulenta, Italy	0,1 / 0,75L	26 / 150
Cotes du Rhone Rouge AOP Organic Wine, Maison Plantevin, France	0,1 / 0,75L	26 / 145

ENGLISH

NORMA
MAKARONY ETC.