



APPETIZERS

 PLATE	17€
of raw ham, Berlinghetto culatello and burrata	
 BARBINA FRANCIACORTINA TARTARE	15€
seasoned with Norma and fried yolk	
TUNA TARTARE	16€
citrusy	
 PICANHA	16€
with lemon flakes, salted almonds, and robiola cheese	
 AMBERJACK - €17	
with smoked provola broth and potato	
  PATANEGRA PLAYE	23€
brioche bread and hazelnut butter	
PURPLE SHRIMP CAPRESE	€17
with buffalo mozzarella and San Marzano water	

MAIN COURSES

 IL RISOTTO...	17€
min. 2 pepole	
 SPAGHETTI	17€
carbonara with pink shrimp* and jowl bacon	
 MACCHERONCINI	15€
cacio and pepe	
 FUSILLONI	17€
with barbecue sauce, octopus, and olives	
  MEZZE MANICHE	15€
with smoked buffalo, pumpkin flowers and black lime	
 WHOLE WHEAT PENNE	€16
with carrot ragout, sashi dry aged tartare, and frozen raspberries	

MEAT SECOND COURSES

  NORMA HAMBURGER	17€
bun, selected Mazurya beef, Patanegra lard, scamorza cheese, lettuce, red onion marmalade, and Norma sauce	
GUINEA FOWL BREAST	21€
with peanut butter sauce and baby lettuce"	
FILETTO DI MANZO	23€
grilled with vegetable ratatouille	
FILLET OF THE DAY...	26€
DRY AGED MEAT SELECTION ...	
We offer you the chance to choose your cut of meat from our refrigerator	

FISH SECOND COURSES

  EAFOOD BURGER	€20
black bun, scallops, sea bass, zucchini, burrata cheese, and Norma sauce	
SEARED TUNA	€21
with vegetable ratatouille	
 GRILLED SQUID	€22
with battered vegetables and green sauce	
GRILLED OCTOPUS	€21
with vegetable ratatouille	
 SCALLOPS	€23
with Franciacorta sauce, lime, avocado, and morel mushrooms	
CATCH OF THE DAY...	...

SIDE DISHES

MIXED SALAD	4€
ROAST POTATOES	5€
FRIED POTATOES	4€
FRIED VEGETABLES	5€
VEGETABLE RATATOUILLE	5€
BREAD, COVER CHARGE AND SERVICE	3.5€
bottled STILL AN D SPARKLING WATER	3€

 latose

 gluten

*Dear client, we inform you that some of the products can be frozen, originally or on sight (by means of a rapid reduction of the temperature), in accordance with the procedures of the self-control, according to the regulation CE 852/2004. We therefore invite you to enquire with the responsible of the room manager to receive all the information related to the desired products.

Please, communicate to the waiter in charge of your table the eventual intolerances or allergies and/or check the list of used ingredients for the preparation of the dishes of the menu and desserts, in which you can find described also the allergens, like forecasted by R. UE n. 1169/2011.

*The pizza service is available only for dinner from 7:00 PM

SPECIALS PIZZAS

CETARA	€13
San Marzano DOP tomatoes, Pizzutello cherry tomatoes, Taggiasche olives, Cetara anchovies	
FAVOLA	14€
mozzarella, Favola mortadella, pistacchio, burrata	
CAPRETTA	12€
San Marzano DOP tomatoes, mozzarella, goat gorgonzola, porcini mushrooms	
NORMA	14€
Prawns, turnip greens, Genovese pesto, mozzarella, cherry tomatoes	
BAGÒSSA	14€
an Marzano DOP tomatoes, mozzarella, Patanegra lard, porcini mushrooms, salad, 36-month aged Bagòss cheese	
BERLINGHETTA	14€
San Marzano DOP tomatoes, mozzarella, culatello, burrata	
CANTABRIA	14€
Mozzarella, Cantabrian Sea anchovies, burrata, fried artichoke	
DELIZIA	14€
San Marzano DOP tomatoes, mozzarella, buffalo mozzarella, prosciutto crudo, sun-dried tomatoes	
INTRIGANTE	15€
San Marzano DOP tomatoes, Puglian stracciatella cheese, shrimp, Genovese pesto	
VIVACE	16€
Mozzarella, buffalo mozzarella, tuna roast beef, caramelized onion, Pizzutello cherry tomato, lemon pepper	
IORELLA 2.0	15€
Mozzarella, buffalo mozzarella, zucchini cream, shrimp, zucchini chips	
SERENISSIMA	15€
Mozzarella, smoked sausage, broccoli rabe, smoked provola cheese, and lemon zest	

TRADITIONAL PIZZAS

REGINA MARGHERITA	10€
San Marzano DOP tomatoes, mozzarella	
MARINARA	10€
San Marzano DOP tomatoes, olive oil, oregano, garlic	
ROMANA	10€
San Marzano DOP tomatoes, mozzarella, anchovies, capers, oregano	
PROSCIUTTO E FUNGHI	12€
San Marzano DOP tomatoes, mozzarella, cooked ham, mushrooms	
BUFALINA	12€
San Marzano DOP tomatoes, mozzarella, buffalo mozzarella, cherry tomatoes	
VERDURISSIMA	12€
San Marzano DOP tomatoes, mozzarella, zucchini, peppers, grilled eggplant	
DIAVOLA	11€
San Marzano DOP tomatoes, mozzarella, spicy salami	
CAPRICCIOSA	13€
San Marzano DOP tomatoes, mozzarella, cooked ham, mushrooms, artichokes	

The dough is wisely realized by a master pizza maker with sourdough. Baking enhances the fragrance of the dough and gives the pizza the typical Napolitan pizza look. The tomato sauce is prepared with a selection of quality ingredients, flavoured with natural herbs and the minimum indispensable of sugar and salt. The cheese is bought from small manufacturers of the Brescian valleys, to preserve the authentic taste of our flavours, of which we're fiercely proud

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DESSERTS

 	TIRAMISÙ	6€
	with coffee savoiardi biscuits, mascarpone cream, and cocoa	
 	N.Y. CHEESECAKE	7€
	with vanilla, raspberry coulis, and cookies	
	CREME BRULÉE	6€
	with vanilla and cream	
 	LA DOLCE NORMA	7€
	passion fruit custard cream, yogurt ice cream, hazelnut crumble, and EVO oil	
 	MOUSSE AL COCCO	7€
	with mango crispy and chocolate	
	PINEAPPLE AND STRAWBERRIES	€6
	natural	
	CREAM ICE CREAM	€6
	HOMEMADE WITH HAZELNUT CRUNCH	
	strawberries	+ €1
	hot dark chocolate	+ 1€

WINES

PASSITO	5€
Ben rye	
MALVASIA	5€
Hauner	
SAUTERNES	5€
CHATEAU LANDION	
MUFFATO DELLA SALA	5€
Marchesi Antinori	