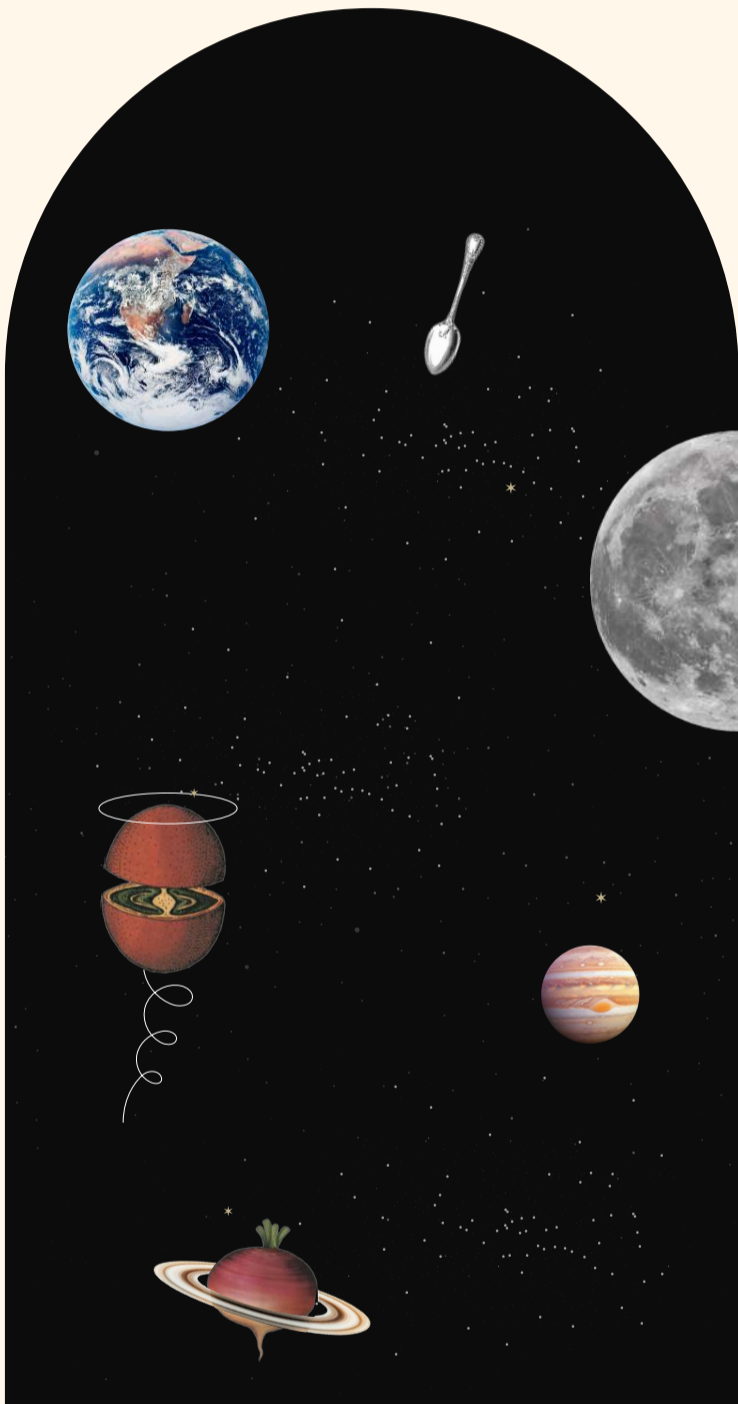
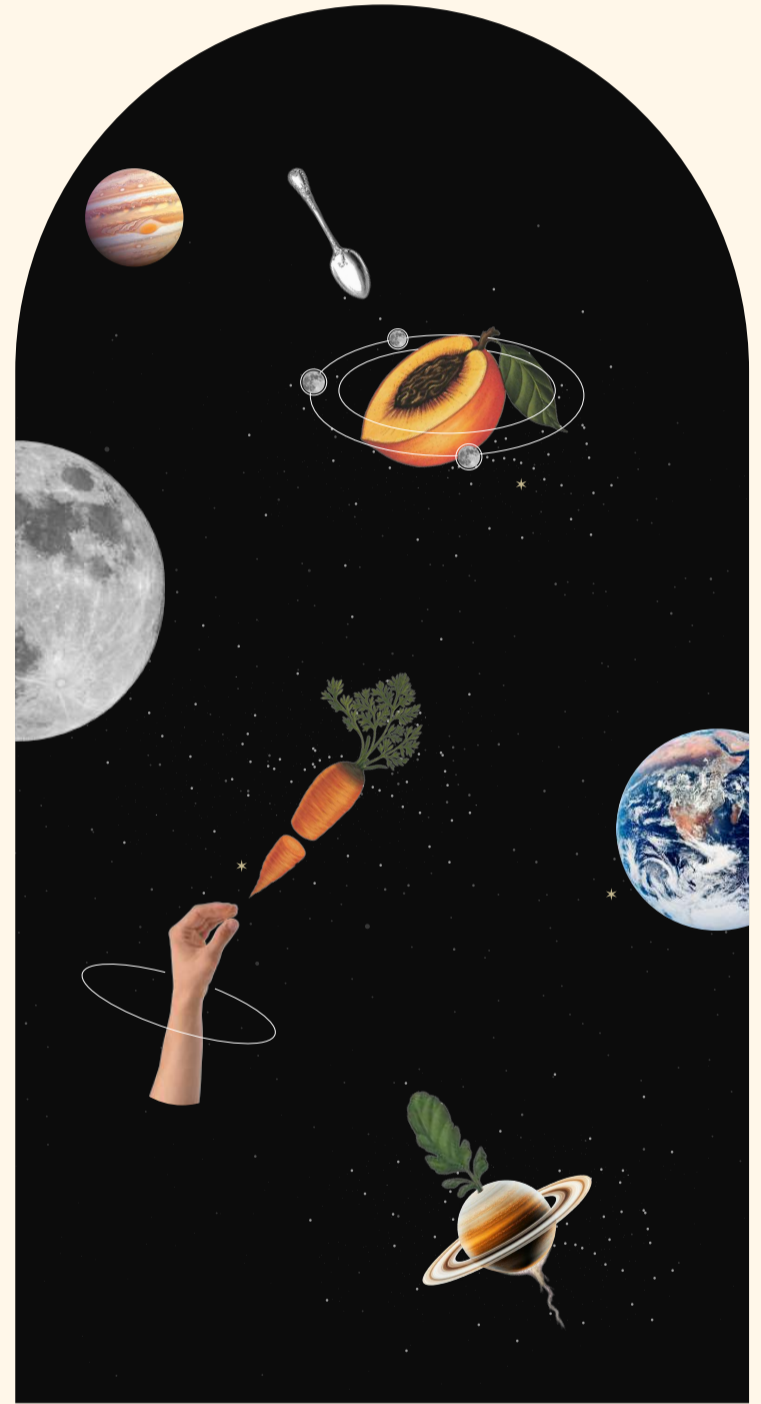


N O R M A  
L U N C H & D I N N E R



C O S M O F O O D



**NORMA LUNCH & DINNER**  
via Serenissima, 34 - Buffalora BS

**POSITION OF OUR PLANET** 45° 29' 54.41" N 10° 16' 20.996" E

[www.normalunchanddinner.com](http://www.normalunchanddinner.com)

**APPETIZERS**

🍷	PLATE	18€
	of raw ham and culatello with burrata cheese	
🌿	BARBINA FRANCIACORTINA TARTARE	16€
	seasoned Norma-style and fried yolk	
	TUNA TARTARE	18€
	citrusy	
🍷🌿	PATANEGRA PLATE	24€
	brioche bread and hazelnut butter	
🌿	AUBERGINE CUTLET	15€
	with curry panko, tomato and katsuobushii	
🍷🌿	MOUNTAIN EGG	16€
	Bagoss mousse, caesar crumble and dried fruit	
	CAULIFLOWER CREAM	18€
	with scampi and lemon powder	

**MAIN COURSES**

🍷	IL RISOTTO...	17€
	min. 2 people	
🌿	SPAGHETTI	17€
	carbonara with pink shrimp* and jowl bacon	
🌿	MACCHERONCINI	16€
	cacio e pepe	
🌿	MEZZE MANICHE	16€
	with buffalo mozzarella, courgette flowers and black lime	
🌿	FUSILLO	18€
	with with almond cream, sea urchin and cuttlefish	
🍷🌿	BOTTONI	18€
	of spit-roasted rabbit, Formai de Mut and hollandaise sauce	

🍷 lactose    🌿 gluten

**MEAT SECOND COURSES**

🍷🌿	NORMA HAMBURGER	17€
	bun, selected Mazurya beef, Patanegra lard, scamorza cheese, lattuce, red onion marmelade and Norma sauce	
	BEEF FILLET	24€
	grilled with vegetables ratatouille	
	LAMB	23€
	with ripasso sauce, topinambur and vanilla	
	HORSE DIAPHRAGM	22€
	marinated with pineapple, liquorice and pumpkin	
	FILLET OF THE DAY...	27€
	MEAT SELECTION on request	per kg

**FISH SECOND COURSES**

🍷🌿	SEAFOOD HAMBURGER	21€
	black bun, scallops, seabass, zucchini, burrata cheese and Norma sauce	
	SEARED TUNA	22€
	with vegetable ratatouille	
	GRILLED OCTOPUS	22€
	with vegetable ratatouille	
🍷	SALMON	21€
	with blueberry sauce and smoked mash	
	SALTED COD	22€
	with grilled artichoke and mayonnaise	
	CATCH OF THE DAY...	...

**SIDE DISHES**

	MIXED SALAD	4€
	ROAST POTATOES	5€
	FRIED POTATOES	4€
	GRILLED VEGETABLES	5€
	VEGETABLES RATATOUILLE	5€
	BREAD, COVER CHARGE AND SERVICE	3.5€
	Bottled STILL and SPARKLING water	3€

# N O R M A

L U N C H & D I N N E R



NOME ASTEROIDE: / **PESKAH** /

DIAMETRO: 8CM

CARATTERISTICHE: SUCCOSA

ORBITA: INTORNO AGLI ALBERI

STRUTTURA: NOCCIOLO, POLPA,

BUCCIA

INFO: SUL PIANETA TERRA SI TROVA

TRA MAGGIO E AGOSTO

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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

🍷🌿 OTELLO 7€  
our leavened with gianduia  
and apricots

PINEAPPLE AND  
STRAWBERRIES 6€  
natural  
ONLY PINEAPPLE 6€  
ONLY STRAWBERRIES 7€

🍷 CREAM HOMEMADE ICE  
CREAM 6€  
with hazelnut crunch  
+ STRAWBERRIES 1€  
+ HOT DARK CHOCOLATE 1€

**WINE**

PASSITO 5€  
Ben rye

MALVASIA 5€  
Hauner

SAUTERNES 5€  
CHATEAU LANDION

MUFFATO DELLA SALA 5€  
Marchesi Antinori

N O R M A  
L U N C H & D I N N E R



C O S M O F O O D



NOME ASTEROIDE: / DAUCUS /  
COLORE: ARANCIONE, VIOLA, GIALLA E BIANCA  
CONSISTENZA: CROCCANTE  
ORBITA: SOTTO IL TERRENO, SI NASCONDE  
STRUTTURA: FUSTO E RADICI  
INFO: SUL PIANETA TERRA SI TROVANO 365  
GIORNI L'ANNO



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**SPECIAL PIZZAS**

<b>CETARA</b> San Marzano PDO tomato, cherry tomatoes, Pizzutello, Taggiasche olives, Cetara anchovies and oregano	13€
<b>FAVOLA</b> mozzarella, Favola mortadella, pistachio and burrata cheese	14€
<b>CAPRETTA</b> mozzarella, San Marzano PDO tomato, goat's gorgonzola and porcini mushrooms	12€
<b>NORMA</b> king prawns, turnip greens, pesto alla genovese, mozzarella and cherry tomatoes	14€
<b>BAGÒSSA</b> San Marzano PDO tomato, mozzarella, Patanegra lard, porcini mushrooms, salad and Bagòss 36 months	14€
<b>BERLINGHETTA</b> San marzano PDO tomato, mozzarella, culatello and burrata cheese	14€
<b>CANTABRIA</b> mozzarella, anchovies from the Cantabrian Sea, burrata cheese and fried artichoke	14€
<b>DELIZIA</b> San Marzano PDO tomato, mozzarella, buffalo mozzarella, prosciutto crudo and dried tomatoes	14€
<b>INTRIGANTE</b> San Marzano PDO tomato, stracciatella pugliese, prawn and pesto alla genovese	15€
<b>TALE E PERE</b> mozzarella, pumpkin cream, sweet and sour pears, taleggio cheese fondue, walnuts and balsamic vinegar glaze	15€
<b>NEOPE</b> mozzarella, escarole, white sausage ragout, buffalo cheese and pizzutello tomato	14€
<b>SERENISSIMA</b> pumpkin cream, white sausage ragout, friarielli, smoked provola cheese and lemon zest	15€
<b>CARCIOFA</b> artichoke cream, mozzarella, guanciale and crispy onion	13€

**TRADITIONAL PIZZAS**

<b>REGINA MARGHERITA</b> San marzano PDO tomato and mozzarella	10€
<b>MARINARA</b> San marzano PDO tomato, oil, oregano and garlic	10€
<b>ROMANA</b> San marzano PDO tomato, mozzarella, anchovies, capers and oregano	11€
<b>PROSCIUTTO E FUNGHI</b> San marzano PDO tomato, mozzarella, cooked ham and mushrooms	12€
<b>BUFALINA</b> San marzano PDO tomato, mozzarella, buffalo mozzarella and cherry tomatoes	13€
<b>VERDURISSIMA</b> San marzano PDO tomato, mozzarella, courgettes, peppers and grilled aubergines	12€
<b>DIAVOLA</b> San marzano PDO tomato, mozzarella and spicy salami	11€
<b>CAPRICCIOSA</b> San marzano PDO tomato, mozzarella, cooked ham, mushrooms and artichokes	13€

The dough is masterfully made by a master pizza chef with sourdough starter. Baking enhances the fragrance of the dough and gives the pizza the typical 'pizza verace' look. The tomato sauce is made from a selection of high quality ingredients, flavoured with natural herbs and just enough sugar and salt. Cheese is purchased from small producers in the Brescian Valleys to preserve the genuine taste of the local flavours of which we are fiercely proud.