

A n t i p a s t i f r e d d i – A p p e t i z e r s

Antipasto misto

Mixed antipasto € 12,90

Carpaccio di manzo con parmigiano e rucola

Beef carpaccio with argula, Parmesan cheese and olive oil € 13,60

Carpaccio pesce spada – D

Swordfish carpaccio € 14,60

Carpaccio di salmone al limone – D

Salmon carpaccio with lemon and olive oil € 12,70

Prosciutto di Parma e melone

Parma ham with melon € 15,20

Carpaccio di tonno – D

Tuna carpaccio with lemon and arugula € 15,20

Mozzarella caprese

Mozzarella, tomato, basil and olive oil € 12,90

Insalata mista con pecorino e olive e rucola – G

Mixed salad with feta cheese, olives and arugula € 11,20

Insalata mista piccola

Small mixed salad € 5,50

Insalata con tonno – D, C

Mixed salad with tuna, onion, olives and egg € 13,30

Insalata di pollo

Mixed salad with grilled chicken, onion and olives € 14,60

Pane di pizza – A, P

Pizza bread classic or with garlic € 2,90

A l l e r g y I n f o r m a t i o n

p u r s u a n t t o l e g a l r e c o m m e n d a t i o n s

- Cereals containing gluten (A)
- Shellfish (B)
- Egg (C)
- Fish (D)
- Peanuts (E)
- Soy (F)
- Milk or lactose (G)
- Edible nuts (H)
- Celery (L)
- Mustard (M)
- Sesame (N)
- Sulphites (O)
- Lupines (P)
- Molluscs (R)
- Sorbitol (mostly in sugar-free drinks)
- Benzoate (preservatives in some drinks)
- Dyes (e.g., Tartrazine, which can be found in some drinks)
- Caffeine (in caffeinated drinks)
- Aspartame (a sweetener that can be found in some diet drinks)
- Fructose (in fruit juices and sugary drinks)
- Alcohol (in alcoholic beverages)
- Histamine (Hista)
- Oats (AD)
- Barley (AC)

M I N E S T R E – S O U P S

Zuppa di verdure – L
Tuscan vegetable soup € 6,90

Zuppa d'aglio – G, L
Garlic cream soup € 5,90

Zuppa di pomodoro – L
Tomato soup € 6,10

Tortellini in brodo – A, C, G, L
Tortellini in broth € 7,10

F O R M A G G I O – C H E E S E

Formaggio di mista – G
Mixed cheese plate € 14,90

**A N T I P A S T I C A L D I A L F O R N O –
W A R M S T A R T E R S**

Cozze imperiali al forno – G, H, R
Giant clams in the half shell baked with salsa verde € 17,30

Melanzane alla fiorentina – G
Eggplant with meat sauce and cheese € 16,40

Spinaci alla Toscana – G
Spinach with cream sauce and cheese € 14,90

Broccoli al forno – G
Broccoli, ham and cream sauce, and cheese € 15,90

Gamberetti piri piri – B
Shrimp in garlic sauce – spicy € 17,30

RISOTTI – RICE DISHES

Risotto Frutti di mare – B, R

Rice with seafood and tomato sauce

€ 17,50

Risotto della casa

Rice with ham, mushrooms

€ 15,90

Risotto ai gamberetti – B

Rice with shrimp

€ 18,50

Risotto Pollo

Rice with grilled chicken and mushrooms in curry sauce

€ 17,80

Risotto Hawaii

Rice with pineapple and vegetables in curry sauce

€ 15,90

CARNE – MEATS

Costoletta d'agnello

Grilled lamb chops with rice and salad garnish

€ 23,80

Filetto La Norma – G

Beef tenderloin with mushroom sauce and rice

€ 29,90

Bistecca Pizzaiola

Beef sirloin in a spicy tomato sauce and peppers

€ 27,90

POLLAME – POULTRY

Piccata Milanese – A, G

Breaded chicken breast fillets and piquant Parmesan spaghetti

€ 21,90

Pollo alla Toscana – G

Young chicken breast fillet filled with fresh spinach, Gorgonzola and mushrooms, au gratin with tomato cream sauce – in the oven

€ 22,50

Pollo alla matriciana

Chicken breast fillet with mushrooms, tomato sauce and rice

€ 21,80

P A S T A F R E S C A –

F R E S H P A S T A

Spaghetti Provencale – A, D

Spaghetti with eggplants, zucchini, olives and anchovies € 16,90

Spaghetti Frutti di mare – A, D, R

Spaghetti with seafood and tomato sauce € 16,90

Spaghetti aglio, olio e peperoncini – A

Spaghetti with garlic and chili peppers – spicy € 12,90

Spaghetti al cozze – A, R

Spaghetti with clams and tomato sauce € 15,90

Spaghetti ai gamberetti e zucchini – A, B

Spaghetti with shrimp, zucchini and olive oil € 20,50

Spaghetti Puttanesca – D

Spaghetti with tomato sauce, anchovies, capers, olives and oregano € 15,90

Penne Tonno – A, D

Tomato sauce, onions, tuna, olives – fried €15,80

Tagliatelle ai gamberetti – A, B, G

Tagliatelle with shrimps, prawns, garlic, olive oil and cream sauce € 18,90

Tagliatelle al salmone – A, D, G

Tagliatelle with smoked salmon, garlic, olive oil and cream sauce € 19,10

Spaghetti alla carbonara – A, C, G

Spaghetti with bacon, egg and cream sauce € 13,90

Spaghetti bolognese – A, G

Spaghetti with meat sauce € 14,20

Lasagne della Casa – A, C, G

Green lasagne with tomato and meat sauce € 14,90

Cantinetta La Norma

Gnocchi alla piemontese – A, G

Gnocchi with ham and tomato sauce € 14,10

Gnocchi al gorgonzola – A, G

Gnocchi with Gorgonzola sauce € 15,80

Gnocchi alla bolognese – G

Gnocchi with meat sauce and cheese € 16,90

Rigatoni con pollo – A, G

Rigatoni with chicken, broccoli and cream sauce € 18,50

Rigatoni con salmone – A, D

Rigatoni with salmon and vegetables in tomato sauce € 18,50

Rigatoni all'arrabbiata – A

Rigatoni with tomato and chili sauce € 12,50

Rigatoni alla siciliana – A, G

Rigatoni with eggplant, tomato sauce and mozzarella baked in the oven € 16,20

Rigatoni “Sorrentina” – A, G

Rigatoni with tomato sauce, fresh basil and mozzarella € 12,90

Rigatoni Quattro formaggio – A, G

Rigatoni with four cheeses and cream € 16,90

Tortellini alla genovese – A, G, H, C

Tortellini with green sauce and basil € 15,50

Tortellini Primavera – A, G

Tortellini with bacon and mushrooms in tomato sauce € 16,80

Tortellini Spinaci – A

Tortellini with spinach, garlic and cream sauce € 16,50

Tortellini “La Norma” – A, G

Tortellini with ham and cream sauce € 17,50

P I Z Z A

Margherita – A, G

Tomato sauce, Mozzarella € 11,90

Funghi – A, G

Tomato sauce, mushrooms, Mozzarella € 12,40

Spinaci – A, G

Tomato sauce with fresh spinach and goat cheese € 12,90

Salami – A, G

Tomato sauce, cheese, salami € 12,80

Quattro Stagioni – A, G

Tomato sauce, cheese, ham, mushrooms, artichokes and salami € 14,50

Frutti di mare – A, D, G, R

Tomato sauce, cheese and seafood € 16,90

Tonno – A, D, G

Tomato sauce, cheese, tuna, onions and olives € 14,70

Quattro Formaggi – A, G

Tomato sauce, four different cheeses € 15,50

Provinciale – A, G

Tomato sauce, cheese, ham, bacon, corn, peppers € 14,80

Pizza mit geräuchertem Thunfisch – A, D, G

Tomato sauce, cheese, smoked tuna, arugula, Parmesan cheese € 18,50

Palermo – A, G

Tomato sauce, mozzarella, eggplant, tomato slices € 13,40

Salmone – A, D, G

Tomato sauce, cheese, fresh salmon slices € 15,50

Cantinetta La Norma

Pizza della casa – A, G

Tomato sauce, mozzarella, Parma ham and basil € 16,80

Pizza La Norma – A, G

Tomato sauce, mozzarella, Parma ham, arugula, Parmesan cheese € 17,90

Di carne – A, G

Tomato sauce, cheese, meat sauce € 13,20

Verdure – A, G

Tomato sauce, cheese, vegetables of the season € 13,50

Cardinale – A, G

Tomato sauce, cheese, ham € 12,90

Hani (scharf) – A, G

Tomato sauce, cheese, ham, corn, salami, hot pepperoni € 17,50

Hawaii – A, G

Tomato sauce, cheese, ham, pineapple € 13,40

Diavolo (scharf) – A, G

Tomato sauce, cheese, onion, bacon, hot pepperoni € 14,10

Siciliana – A, D, G

Tomato sauce, cheese, anchovies, capers, olives € 14,50

Mafioso (scharf) – A, G

Tomato sauce, ham, salami, bacon, onion, cheese € 15,10

Pizza Calabria – A, G

Tomato sauce, grilled eggplant slices, arugula, gorgonzola € 16,90

Pizza Mexicana – A, G

Tomato sauce, mozzarella, chicken, bell peppers, olives, oregano, mushrooms Optional: chili / spicy € 16,90

Pizza Cipolla – A, G, L

Tomato sauce, mozzarella, onions, olives, ham, corn, oregano € 16,90

**FRUTTI DI MARE –
SEAFOOD**

Cozze Vino bianco – A, R

Mussels in white wine sauce and pizza bread € 18,50

Cozze alla marinara – A, R

Mussels in a tomato-white wine sauce with garlic and pizza bread € 19,30

Filetto di salmone – D

Salmon fillet with spinach in white wine sauce € 24,30

Filetto di salmone – überbacken – D, G

Salmon fillet with spinach and broccoli gratinated € 26,80

Scampi alla griglia – B, Q, R

King prawns grilled with garlic sauce on mixed salad € 29,90

Zanderfilet alla griglia – D

Grilled pike perch fillet with parsley potatoes and salad € 20,10

Calamari alla griglia – R

Grilled calamari with fried potatoes and salad € 21,10

Calamari alla napoletana – R

Squid in a tomato-garlic sauce with rice € 20,80

Calamari fritti – R

Fried calamari on green salad € 18,20

D O L C I –

D E S S E R T S

Tiramisu – A, C, G

Dessert from Venice, alternating layers of espresso soaked sponge finger and a mascarpone cream

€7,20

Profiteroles Scuro – A, C, F, G

Sweet, filled cream puffs

€ 7,00

Moro in camicia (Mohr im Hemd) – A, C, G

Cake with chocolate sauce and whipped cream

€ 7,20

Panna cotta – G

A sort of cream pudding, a dream for the palate with vanilla

€ 6,70

B E V A N D E C A L D E –

H O T D R I N K S

Kleiner Brauner / Espresso – G

€ 3,20/€ 3,10

Großer Brauner / Espresso – G

€ 4,90

Melange – G

€ 4,90

Cappuccino – G

€ 5,20

Tea – black / fruits

€ 3,90

Heiße Schokolade – G

€ 6,10

Tea mit Rum

€ 7,80

Caffè latte – G

€ 6,20

Caffè Corretto

€6,80

B E V A N D E –
N O N A L C O H O L I C B E V E R A G E S

Soda water 0,25 l	€ 2,20
Soda raspberry * 0,25 l / 0,5 l	€ 2,90/€ 4,90
Soda lemon * 0,25 l / 0,5 l	€ 2,90/€ 5,10
Mineral water 0,33 l	€ 3,90
Coca Cola / Cola Light 0,33 l – O	€ 4,30
Almdudler 0,33 l	€ 4,50
Apple juice 0,25 l	€ 3,60
Orange juice 0,25 l	€ 3,60
Apple juice / Orange juice with soda 0,25 l / 0,50 l	€ 2,60/€ 4,90
Tonic, bitter Lemon 0,20 l	€ 4,20
Pago – apricot, currant 0,20 l	€ 4,20
Pago – apricot, currant with soda 0,5 l	€ 5,80
Red Bull 0,25 l	€ 4,90
Mango juice 0,25 l	€ 4,90
Freshly squeezed orange juice 0,25 l	€ 5,50
Tap water 0,50 l / lemon / every fruit	€ 0,90/€ 1,90

**VINI ROSSI –
RED OPEN**

Chianti 1/8 l / 1/4 l – O	€ 4,90/€ 8,70
Merlot 1/8 l / 1/4 l – O	€ 4,90/€ 8,70
Montepulciano di Abruzzo 1/8 l / 1/4 l – O	€ 5,20/€ 8,90
Lambrusco red 1/8 l / 1/4 l – O	€ 4,50/€ 8,50
Shiraz 1/8 l / 1/4 l – O	€ 5,80/€ 9,90

**VINI BIANCHI –
WHITE OPEN**

Pinot grigio 1/8 l / 1/4 l – O	€ 5,20/€ 8,90
Weiß gespritzt 1/8 l – O	€ 4,50
Soave 1/8 l / 1/4 l – O	€ 4,90/€ 8,70
Frascati 1/8 l / 1/4 l – O	€ 4,90/€ 8,70
Gelber Muskateller 1/8 l / 1/4 l – O	€ 5,80/€ 9,90
Lambrusco bianco 1/8 l / 1/4 l – O	€ 4,50/€ 8,50
Aperol-Sprizz – O	€ 6,10
Prosecco Aperol - Veneziano – O	€ 7,40

A P E R I T I F S

Campari Soda 4 cl – O	€ 7,60
Campari Orange 4 cl – O	€ 7,90
Martini (bianco, rosso) 4 cl – O	€ 6,90

L I Q U O R I – S P I R I T S A N D L I Q U E U R S

Whisky 4 cl – O	€ 10,20
Vodka 4 cl – O	€ 5,90
Fernet-Branca 4 cl – O	€ 5,90
Ramazotti 4 cl – O	€ 5,90
Tequila 4 cl – O	€ 5,90
Amaretto 4 cl – O	€ 5,90
Grappa 4 cl – O	€ 5,90
Sambuca 4 cl – O	€ 5,90
Bacardi 4 cl – O	€ 4,90
Chivas 4 cl – O	€ 6,90
Rémy Martin 4 cl – O	€ 7,90
Averna 4 cl – O	€ 6,90

L O N G D R I N K S

Gin Tonic 4 cl € 9,90

Vodka Orange/Tonic 4 cl € 9,90

Bacardi Cola 4 cl € 9,90

P R O S E C C O – S P A R K L I N G W I N E S

Prosecco di Conegliano DOC Spago 0,1 l – Hista, O € 5,90

Vino Frizzante – Fein-perlendes Mousseux 0,7 l – O € 36,50

Champagner Veuve Clicquot Ponsardin 0,7 l – O € 72,80

B I R R A – B E E R

Draft beer 0,3 l – A, AD, AC, L € 4,30

Draft beer 0,5 l – A, AD, AC, L € 5,40

Schneider Weisse 0,5 l – A, AD, AC, L € 5,40

Ottakringer 0,5 l – A, AD, AC, L € 5,40

Null Komma Josef – alkoholfrei 0,5 l – A, AD, AC, L € 5,10

Radler 0,5 l – A, AD, AC, L € 5,10