



Gino and Nora opened Nora's Cuisine in 1992 with a modest seating capacity of 12. Over the years the restaurant has expanded to our very own building and is now one of Las Vegas' hottest restaurants, serving locals and guests from around the world.

Thank you for coming and buon appetito!

House Creations

Entrees

Grilled Gorgonzola Filet* - 46

8oz beef tenderloin, melted gorgonzola, red wine reduction, grilled vegetables

Osso Bucco - 39

14oz veal shank, homemade gravy, rosemary infused garlic mashed potatoes

Rack of Lamb* - 47

grilled, chianti reduction glaze

Agnolotti - 22

Braised beef and artichoke stuffed fresh pasta in thyme butter sauce

Butternut Squash Ravioli- 21

sweet roasted butternut squash in pistachio sauce

Desserts

Full dessert menu available upon request

Warm Chocolate Cake (pre-order only) - 8

Valrhona chocolate, vanilla sauce, pistachios

Ricotta Almond Cake gf - 8

Almond flour and Ricotta cake with vanilla sauce

Bread Pudding - 7

panettone bread, vanilla

* Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Appetizers

Sicilian Green Olives - 6.50
marinated Castelvetrano olives

Arancini - 10.50
fried risotto balls, mozzarella, peas, meat sauce

Shrimp Scampi - 17
shallots, garlic, white wine butter sauce

Mussels Arrabiata - 13.50
New Zealand green lipped, spicy marinara

Calamari Fritti - 15.50
lightly floured, fried, chilled tomato & caper sauce

Lemon Clams - 15
EVOO, lemon parsley

Mozzarella Caprese - 10.50
tomatoes, basil, rosemary-garlic EVOO

Pomodoro Bruschetta - 8.50
tomatoes, fresh herbs, EVOO

Steak & Arugula Bruschetta - 9.50
sun-dried tomatoes, lemon vinaigrette

Josper Grill Appetizers

Grilled items are cooked in the Josper Grill which combines an oven with Mesquite smoked flavors along with tradition grilling.

Vegetable Misto - 10
grilled Belgian endive, eggplant, zucchini, yellow squash
red peppers, fresh herbs, EVOO

Pork Belly - 15
grilled and served w/ cannellini beans, tomatoes, garlic, EVOO

Citrus Chicken Thighs - 14
grilled and tossed in an orange vinaigrette, herbs

Octopus - 18
grilled and served w/ chickpeas, celery, red onion, lemon oil, parsley

Pizzeria Appetizers

Truffle Fries - 5.50
Idaho homecut potatoes, truffle infused salt, parmesan cheese

Mozzarella Sticks - 7.50

Italian Chicken Wings - 9.50 **or Fingers** - 10.50
garlic & oil sauce, parsley

Salads

Antipasto - Regular 10.50 | Large - 15.50
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini
ham, provolone, salami, homemade Italian dressing

House - Regular - 8 | Large - 11.50
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini,
homemade Italian dressing

Nora - Regular - 9 | Large - 13.50
baby mixed greens, roasted bell peppers, tomatoes, balsamic vinaigrette

Caesar - Regular - 8 | Large - 11.50
romaine lettuce, croutons, Caesar dressing

Spinach & Farro - Regular - 9 | Large - 18
onions, gorgonzola crumbles, tomatoes, balsamic vinaigrette

Soups

Chicken - Cup - 4.50 | Bowl - 6.50 | **Pasta Faggioli** - Cup - 4.50 | Bowl - 6.50

Pasta

spaghetti, linguini, fettucini, penne, rigatoni, angel hair

whole wheat penne, gluten free penne - 1.00

Choice of **Meatballs, Sausage - Meat, Vodka, or Pesto Sauce** - 14.95

Choice of **Marinara, Arrabiata, Tomato Sauce or Garlic & Oil** - 12.95

gnocchi, cheese tortellini, or cheese ravioli

With **Tomato Sauce** - 13.50

With **Alfredo Sauce** - 15.50

With **Vodka Sauce** - 17.50

Carbonara Siciliana - 15

spaghetti, alfredo sauce, ham, prosciutto (add peas 1.00)

Tomato & Basil - 13.50

penne, garlic, tomatoes, basil, EVOO

Primavera - 15

linguini, broccoli, tomatoes, arugula, clamshell mushrooms, zucchini

caramelized onions, garlic & oil

Melrose (Shrimp or Chicken) - 17.50

linguini, creamy basil pesto sauce, zucchini, sun-dried tomatoes, pine nuts

Fettuccini Chicken Alfredo - 16

Rigatoni Gorgonzola with Chicken - 17

mushrooms, roasted peppers, sun-dried tomatoes

Alla Nora (Baked) - 13

spaghetti, eggplant, meat sauce, pesto drizzled on top, parmigiano cheese

Rigatoni Special - 15

meatballs, sausage, onions, bell peppers, tomato sauce

Lasagna (Meat) - 15.50

bechamel, ricotta, tomato sauce

Spinach Cannelloni - 14

spinach, fresh pasta, ricotta cheese, mozzarella, tomato sauce

Veal Cannelloni alla Vodka - 18

ground veal, fresh pasta, ricotta cheese, mozzarella, tomato cream sauce

Baked Rigatoni (Pasta a Forno) - 15

meat sauce, ricotta, mozzarella

Eggplant Parmigiana - 15

mozzarella, tomato sauce, side of spaghetti w/ tomato sauce

Wild Boar Pappardelle - 22

fresh pasta, wild boar bolognese

Pasta with Seafood

Crazy Alfredo - 24

fettucini, chicken, sausage, shrimp, porcini mushrooms, button mushrooms

roasted bell peppers, sun-dried tomatoes, jalapeños

Linguini and Clams - 18

garlic & oil, white wine, Manila clams

Shrimp Scampi - 21.50

linguini, garlic & oil, white wine

Frutti Di Mare - 24

linguini, shrimps, mussels, clams, calamari, marinara sauce

Puttanesca - 16

spaghetti, anchovies, tomatoes, green olives, capers, marinara sauce

Each dish is garnished with parmigiano cheese and parsley.

Fish**Grilled Branzino** - 38

Whole Mediterranean sea bass, arugula, assorted sea salts

Grilled Salmon - 28

organic scottish salmon, farro, vegetables

Salmon Piccata - 28

organic scottish salmon, capers, lemon, spinach

Salmon Carciofi - 29

organic scottish salmon, tomato, artichokes, capers, linguini

Meat**Grilled Certified Angus Beef® Rib-eye*** - 46

16 oz. boneless, herbed butter, truffle fries

Grilled Filet* - 39

8oz beef tenderloin, browned butter, grilled vegetables

Veal Marsala - 24

mushrooms, side of spaghetti w/ tomato sauce

Veal Scaloppini - 24

mushrooms, white wine sauce, side of spaghetti w/ tomato sauce

Veal Parmigiana - 28

mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce

Bone in Veal Chop Parmigiana - 44

16oz. butterflied, rosemary breading, marinara sauce, mozzarella, provolone, spinach

Grilled Bone in Veal Chop - 40

16 oz. butterflied, lemon vinaigrette, grilled vegetables

Pork Tenderloin alla Siciliana - 22

roasted potatoes, breaded roasted tomatoes, arugula

Grilled Falcita - 19

thin roped sausage, aged parmesan, parsley, grilled vegetables

Poultry**Chicken Milanese** - 16

tomato, arugula salad

Chicken Marsala - 19

mushrooms, side of spaghetti w/ tomato sauce

Chicken Parmigiana (Breaded) - 18

mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce

Chicken Carciofi - 18

tomato, artichokes, capers, linguini

Chicken Calabrese - 22

Jidori organic free range chicken, mesquite grilled
tossed with roasted pepper spicy nduja sauce

Josper Grilled Entrees

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Pizzas

4 Stagioni sm 17.45 | md 21.45 | lg 23.45

sausage, pepperoni, bell peppers, onions, olives, mozzarella

Capricciosa sm 17.45 | md 21.45 | lg 23.45

artichokes, ham, black olives, mushrooms, mozzarella

Parmigiana sm 16.95 | md 20.95 | lg 22.95

eggplant, basil, parmesan cheese, mozzarella

Rustica sm 15.95 | md 16.95 | lg 17.95

fried tomato, garlic, basil, olive oil, romano, mozzarella

Al Prosciutto sm 19.95 | md 23.95 | lg 25.95

garlic, oregano, parmesan cheese, arugula, tomatoes, prosciutto, mozzarella

Salami sm 15.95 | md 19.95 | lg 21.95

salami, pepperoni, roasted mushrooms, ricotta, mozzarella

Nduja sm 15.95 | md 18.95 | lg 20.95

spicy calabrese salami spread (nduja), sausage, gorgonzola, roasted mushrooms, onion

White Pizzas

Snow White sm 15.95 | md 19.95 | lg 21.95

provolone, ricotta, romano, mozzarella

Spinach sm 15.95 | md 19.95 | lg 21.95

ricotta, romano, mozzarella

Shrimp sm 16.95 | md 20.95 | lg 22.95

garlic, tomatoes, mozzarella.

Vegetarian sm 15.95 | md 19.95 | lg 21.95

tomatoes, onions, bell peppers, mushrooms, olives, mozzarella

Custom Pizza

Cheese sm 10.95 | md 13.95 | lg 15.95

Toppings

**pepperoni • mushrooms • ham • onions • sausage • olives • pineapple
jalapeños • ground beef • bell peppers • basil • tomatoes** - 1.50ea

**gorgonzola • artichoke hearts • salami • arugula • ricotta
fresh mozzarella • sundried tomatos • porcini mushrooms • spinach
provolone • anchovies • green olives • broccoli • eggplant** - 3.00ea

chicken • shrimp • meatballs • prosciutto - 4.00ea

Beverages

Panna, San Pellegrino - 6.00

Coke, Diet Coke, Sprite, Dr, Pepper, Root Beer, Iced Tea, Coffee - 2.95

Bottled: Ginger Ale - 3.00

Juices: Orange, Apple, Cranberry, Pineapple, Grapefruit - 3.00

Republic of Tea - 4.95 (assorted flavors)

Premium Hot Teas - 3.00 (per bag)