



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!

Appetizers

Sicilian Green Olives - 7

marinated Castelvetrano olives

Arancini - 12

fried risotto balls, mozzarella, peas, meat sauce

Shrimp Scampi - 17

shallots, garlic, white wine butter sauce

Mussels Arrabiata - 14

New Zealand green lipped, spicy marinara

Calamari Fritti - 16

lightly floured, fried, chilled tomato & caper sauce

Lemon Clams - 15

EVOO, lemon parsley

Mozzarella Caprese - 11

tomatoes, basil, rosemary-garlic EVOO

Pomodoro Bruschetta - 9

tomatoes, fresh herbs, olive oil

Steak & Arugula Bruschetta - 10

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, 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 - 7

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 - Individual 6.50 | Regular 12

romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini ham, provolone, salami, homemade Italian dressing

House - Individual 4.25 | Regular - 10

romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, homemade Italian dressing

Nora - Individual 5.25 | Regular - 10

baby mixed greens, roasted bell peppers, tomatoes, balsamic vinaigrette

Caesar's - Individual 4.50 | Regular - 10

romaine lettuce, croutons, caesar dressing

Spinach & Farro - Regular - 12

onions, gorgonzola crumbles, tomatoes, balsamic vinaigrette
add chicken 3.00, shrimp 3 for 5.00, or veal 8.00

Lunch Favorites

Greens & Proteins

A selection of protein dishes, paired salads.

Beef	Sautéed Certified Angus Beef® Rib-eye* - 15.95 served w/ house salad
	Veal Milanese - 14.50 tomato, served w/ house salad
Chicken	Chicken Milanese - 12.50 tomato, served w/ arugula salad
	Mesquite Grilled Chicken Thighs - 14.95 mesquite grilled chicken, served w/ house salad
Pork	Sautéed Pork Tenderloin - 10.50 served w/ house salad
	Falcita Sausage - 12.50 aged provolone & parsley thin rope sausage, served w/ house salad
Fish	Pan Seared Scottish Salmon* - 15.50 served w/ arugula tomato salad

Sandwiches add french fries for \$2.95

Pork Belly Ciabatta - 9.50 grilled, arugula, fontina cheese, balsamic reduction
Meatball Parmigiana - 8.95 mozzarella, tomato sauce
Philly Steak - 9.50 sliced rib-eye, onions, bell peppers, mushrooms, mozzarella
Italian Deli Sub - 8.50 salami, provolone, ham, lettuce, tomato, onions, pepperoncini, Italian dressing
Chicken Prosciutto - 9.95 chicken breast, prosciutto, provolone, oven roasted tomatoes, basil, mixed greens
Certified Angus Beef® Rib-eye Sandwich* - 13.95 chopped rib-eye, gorgonzola, fried onion strings

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

* 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.

Pasta

spaghetti, linguine, fettucini, penne, rigatoni, angel hair

whole wheat penne and gluten free penne - \$1.00

choice of **Meatballs, Sausage, Meat Sauce, Arrabiata or Pesto** - 15.95reg | 7.50sm

choice of **Marinara Sauce, Tomato Sauce or Garlic & Oil** - 13.95reg | 5.50sm

gnocchi, cheese tortellini, or ravioli

With **Tomato Sauce** - 14

With **Alfredo Sauce** - 16

With **Vodka Sauce** - 18

Carbonara Siciliana - 15reg | 12sm

spaghetti, alfredo sauce, ham, prosciutto (add peas \$1)

Tomato & Basil - 13.50reg | 10sm

penne, fresh tomatoes, basil

Melrose Pesto - 15reg | 11sm

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

Primavera - 15reg | 11sm

linguini, broccoli, tomatoes, arugula, mushrooms, zucchini

carmelized onions, garlic & oil

Alla Nora - 14

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

Rigatoni Special - 15reg | 12sm

meatballs, sausage, onions, bell peppers, tomato sauce

Lasagna (Meat) - 16

bechamel, ricotta, tomato sauce

Spinach Cannelloni - 15

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

Veal Cannelloni alla Vodka - 20

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

Baked Rigatoni (Pasta a Forno) - 16

meat sauce, ricotta, mozzarella

Eggplant Parmigiana - 16reg | 9.50sm

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

Crazy Alfredo - 24reg | 17sm

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

roasted bell peppers, sun-dried tomatoes, jalapeños

Chicken Fettucini Alfredo - 16reg | 11sm

cream sauce, parmigiano, romano cheese

Pasta with Seafood

Linguini and Clams - 18reg | 10sm

garlic & oil, white wine, Manila clams

Shrimp Scampi - 22reg | 15sm

linguini, garlic & oil, white wine

Puttanesca - 16reg | 12sm

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

Seafood Misto - 17

shrimp, mussels, salmon, tomatoes, white wine garlic butter sauce, side of angel hair

Each dish is garnished with parmigiano cheese and parsley.

Meat

Veal Marsala - 22.50reg | 16sm
mushrooms, side of spaghetti w/ tomato sauce

Veal Scaloppini - 22.50reg | 16sm
mushrooms, white wine sauce, side of spaghetti w/ tomato sauce

Chicken Marsala - 19reg | 13sm
mushrooms, side of spaghetti w/ tomato sauce

Chicken Parmigiana - 18eg | 12sm
breaded, mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce

Chicken Carciofi - 18reg | 12sm
tomato, artichokes, capers, linguini, white wine sauce

Chicken Piccata - 18reg | 12sm
capers, lemon, white wine sauce, side of spaghetti w/ tomato sauce

Pizzas

4 Stagioni sm 17.45 | lg 23.45
sausage, pepperoni, bell peppers, onions, olives, mozzarella

Capricciosa sm 17.45 | lg 23.45
artichokes, ham, black olives, mushrooms, mozzarella

Rustica sm 15.95 | lg 17.95
fried tomato, garlic, basil, olive oil, romano, mozzarella

Al Prosciutto sm 19.95 | lg 25.95
garlic, oregano, parmesan cheese, arugula, tomatoes, prosciutto, mozzarella

Salami sm 15.95 | lg 21.95
salami, pepperoni, roasted mushrooms, ricotta, mozzarella

'Nduja sm 15.95 | lg 20.95
spicy calabrese salami spread (nduja), sausage, gorgonzola, roasted mushrooms, onion

White Pizzas

Snow White sm 15.95 | lg 21.95
provolone, ricotta, romano, mozzarella

Spinach sm 15.95 | lg 21.95
ricotta, romano, mozzarella

Shrimp sm 16.95 | lg 22.95
garlic, tomatoes, mozzarella, parsley

Vegetarian sm 15.95 | lg 21.95
tomatoes, onions, bell peppers, mushrooms, olives, mozzarella

Custom Pizza | **Cheese** sm 10.95 | 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 tomatoes • 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

Ginger Ale, Orange, Apple, Cranberry, Pineapple, Grapefruit - 3.00

Republic of Tea - 4.95 (assorted flavors) | **Premium Hot Teas** - 3.00 (per bag)

Each dish is garnished with parmigiano cheese and parsley.

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WINES BY THE GLASS

SANGRIA

Red Infused with peaches and fresh seasonal fruit

Glass

8.5

BUBBLES

Prosecco, Borgoluce "Lampo" Valdobbiadene- Veneto, Italy - DOC NV 11.5

Moscato d'Asti, Tintero "Sori Gramella" Piemonte, Italy 2017 11

Brachetto d'Aqui, Banfi Rosa Regale 187ml | Piemonte, Italy - DOCG 2016 14

WHITE

Pinot Grigio, Borgo Magredo Friuli-Grave, Italy - DOC 2017 10

Chard/Vermentino/Pinot Grigio, Rocca della Macie "Moonlite" Toscana, Italy - IGT 2016 9

Falanghina, Feudi di San Gregorio Campania, Italy - DOC 2017 14

Sauvignon Blanc, MoMo Marlborough, New Zealand 2014 11.5

Riesling, Dr. L Mosel, Germany 2017 9

Friulano, Meroi Friuli-Venezia Giulia DOC 2016 12

Chardonnay, Caldora Abruzzo, Italy - IGT (unoaked) 2017 8.5

Chardonnay, Davis Bynum "River West" Russian River - Sonoma, California (oaked) 2015 13.5

ROSE

Tempranillo, ONX Paso Robles, California 2017 11

RED

Barbera d'Asti, Colle dei Venti Piemonte, Italy - DOCG 2016 12

Chianti, Ghibello Toscana, Italy - DOCG 2015 9

Chianti Classico, I Bastiani Toscana, Italy - DOCG 2016 11

Nero d'Avola, Regaleali Sicilia, Italy - DOC 2016 9.5

Pinot Noir, Argyle Willamette Valley, Oregon  2017 15

Pinot Noir, Kings Ridge Willamette Valley, Oregon 2016 12

Montepulciano d'Abruzzo, Casal Thaulero "Orsetto Oro" Abruzzo, Italy - DOP 2013 12

Barolo, Renato Ratti "Marcesasco" Piemonte, Italy - DOCG 2013 23

Merlot, Cusumano Sicilia, Italy - IGT 2017 9.5

Merlot, Keenan Napa Valley, California 2014 20

Cabernet Sauvignon, Annabella Napa County, California  2015 12.5

Cabernet Blend, Banshee "Mordecai" Sonoma, California 2015 13.5

Cabernet Blend, Argiano "Non Confunditur" Toscana, Italy - IGT 2016 13.5

Valpolicella, Allegrini Veneto, Italy - DOC 2017 10.5

Primitivo (Zinfandel), Concura "Fasi" Puglia, Italy - IGP 2016 11

Malbec, El Portillo Mendoza, Argentina 2018 9.5

Zinfandel Blend, "The Prisoner" Napa Valley, California 2017 19



There are many benefits of choosing wine on tap, from environmental friendliness to wine quality. With wine on tap, you never have to worry about an open bottle decreasing in quality and losing flavor profiles. Wine in keg stays fresh, from the first glass to last.

Vintages subject to change.