

# House Creations

## **OSSO BUCO** - 49

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

## **GRILLED GORGONZOLA FILET\*** - 49

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

## **RACK OF LAMB\*** - 47

grilled, chianti reduction glaze, spinach

## **PORTERHOUSE** - 105

Josper Grilled 32oz bone in cut of prime Angus beef. Served on a hot table top grill with vegetables

## **PORK CHOP MILANESE** - 29

Kurobuta Berkshire pork, herbed breading, seared in extra virgin olive oil, arugula

## **AGNOLOTTI** - 26

Braised beef and artichoke stuffed fresh pasta in thyme butter sauce

## **BUTTERNUT SQUASH RAVIOLI** - 24

Sweet roasted butternut squash in pistachio sauce

## **ALLA MARSALA** - 28

linguini, marsala cream sauce, beef tenderloin bites

# Desserts

Full dessert menu available upon request.

## **WARM CHOCOLATE CAKE (PRE-ORDER ONLY)** - 12

Valrhona chocolate, vanilla sauce, pistachios

## **BREAD PUDDING** - 12

panettone bread, vanilla sauce

## **RICOTTA ALMOND CAKE (GF)** - 12

almond flour & ricotta cake w/ vanilla sauce

## **TIRAMISU** - 12

mascarpone cheese, Kahlua, brandy, espresso

## Menu Favorites

*"We eat with our eyes first."*  
- Nora



Scan above to experience the menu visually.

## Wine and Spirits

*"In Vino Veritas"*  
- Alcaeus



Scan above to experience our interactive wine menu

# Appetizers

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**SICILIAN GREEN OLIVES** - 10  
marinated Castelvetrano olives

**ARANCINI** - 16  
fried risotto balls, mozzarella, peas, meat sauce

**CALAMARI FRITTI** - 22  
lightly floured, fried, chilled tomato & caper sauce

**POMODORO BRUSCHETTA** - 14  
tomatoes, fresh herbs, EVOO

**STEAK & ARUGULA BRUSCHETTA** - 16  
sun-dried tomatoes, lemon vinaigrette

**SHRIMP SCAMPI** - 21  
shallots, garlic, white wine butter sauce

**MUSSELS ARRABBIATA** - 18  
New Zealand green lipped, spicy marinara

**LEMON CLAMS** - 18  
EVOO, lemon parsley

**MOZZARELLA CAPRESE** - 16  
tomatoes, basil, rosemary-garlic EVOO

**TRUFFLE FRIES** - 12  
Idaho homecut potatoes, truffle infused salt, parmesan cheese, sottocenere cheese

**MOZZARELLA STICKS** - 16  
grande homecut mozzarella sticks, parmesan cheese, parsley

**ITALIAN CHICKEN FINGERS** - 17  
garlic & oil sauce, parmesan cheese, parsley

**SWEET & SOUR MEATBALLS** - 16  
beef/pork, red wine reduction

# Grilled Appetizers

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

**VEGETABLE MISTO** - 15  
Belgian endive, eggplant, zucchini, yellow squash, red pepper, fresh herbs, EVOO

**PORK BELLY** - 18  
cannellini beans, tomatoes, garlic, EVOO

**OCTOPUS\*** - 22  
chickpea purée, celery, red onion, lemon oil, parsley

**CITRUS CHICKEN THIGHS** - 16  
orange vinaigrette, herbs

# Salads & Soups

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Protein Additions: Chicken or Shrimp - 6

**ANTIPASTO** - Regular 17 | Large - 24  
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, ham, provolone, salami, homemade Italian dressing

**HOUSE** - Regular - 14 | Large - 18  
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, homemade Italian dressing

**NORA\*** - Regular - 16 | Large - 22  
baby mixed greens, roasted bell peppers, chick peas, tomatoes, balsamic vinaigrette

**CAESAR** - Regular - 16 | Large - 22  
romaine lettuce, croutons, Caesar dressing

**SPINACH & FARRO** - Regular - 15 | Large - 22  
onions, gorgonzola crumbles, tomatoes, balsamic vinaigrette

**CHICKEN SOUP** - 10  
ditalini, carrots, celery

**PASTA FAGGIOLI SOUP** - 10  
ditalini, vegetable broth, beans

ENDLESS PLAIN OR GARLIC BREAD SERVICE \$1 PER PERSON

\* contains or may contain tree nuts

# Pasta Creations

Protein Additions: Chicken or Shrimp - 6

**BAKED RIGATONI (PASTA A FORNO) - 21**  
meat sauce, ricotta, mozzarella

**LASAGNA - 22**  
layers of fresh pasta, beef, bechamel,  
ricotta, mozzarella, tomato sauce

**RIGATONI SPECIAL - 24**  
meatballs, sausage, onions,  
bell peppers, tomato sauce

**GARDEN CAVATELLI - 22**  
fresh cavatelli pasta, garden vegetables

**MELROSE\* (SHRIMP OR CHICKEN) - 26**  
linguini, creamy basil pesto sauce, zucchini,  
sun-dried tomatoes, pine nuts

**WILD BOAR PAPPARDELLE - 28**  
fresh pasta, wild boar bolognese

**SPAGHETTI & MEATBALLS - 21**  
beef/pork, tomato sauce

**CHICKEN ALFREDO - 24**  
fettuccine, cream sauce

**PENNE ALLA VODKA - 22**  
tomato cream sauce, garlic

**GNOCCHI POMODORO - 21**  
marinara, basil, EVOO

**TORTELLINI TOMATO & BASIL - 22**  
fresh tomato, basil, garlic & oil

**RAVIOLI MUSHROOM ALFREDO - 22**  
ricotta cheese filled ravioli,  
button mushroom, cream sauce

**ALLA NORA - 18**  
baked spaghetti, meat sauce, eggplant  
pesto drizzle, parmigiano cheese

**SPINACH CANNELLONI - 20**  
baked fresh pasta, spinach, ricotta cheese,  
mozzarella, tomato sauce

**VEAL CANNELLONI - 28**  
baked fresh pasta, ground veal, ricotta cheese,  
mozzarella, tomato cream sauce

**CARBONARA SICILIANA - 21**  
spaghetti, ham, prosciutto, egg, cream (*peas +1*)

**PAPPARDELLE LUISA - 26**  
fresh pasta, crumbled sausage, sun dried tomatoes,  
leeks, white wine cream sauce

**RIGATONI GORGONZOLA - 23**  
chicken, mushrooms, roasted peppers,  
sun-dried tomatoes, gorgonzola cream sauce

**TOMATO & BASIL - 19**  
angel hair, garlic & oil

**SPAGHETTI AL PESTO - 21**  
basil, pine nuts, cheese, garlic & oil

**FETTUCCINE MEAT SAUCE - 22**  
all beef ragu, tomato sauce

**RIGATONI ARRABBIATA - 20**  
marinara sauce, chili flakes, garlic

**CRAZY ALFREDO - 32**  
fettuccine, chicken, sausage, shrimp, porcini mushrooms,  
button mushrooms, roasted bell peppers,  
sun-dried tomatoes, jalapeños

# Seafood Pasta

**LINGUINI & CLAMS - 26**  
garlic & oil, white wine, Manila clams

**FRUTTI DI MARE - 32**  
linguini, shrimp, mussels, clams,  
calamari, marinara sauce

**SHRIMP SCAMPI - 27**  
linguini, garlic & oil, white wine

**PUTTANESCA - 21**  
spaghetti, anchovies, tomatoes, green olives,  
capers, marinara sauce

Each dish is garnished with parmigiano cheese and parsley. | \* contains or may contain tree nuts

ENDLESS PLAIN OR GARLIC BREAD SERVICE \$1 PER PERSON

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# Classics

## **MARSALA** - Veal 30 | Chicken 26

mushrooms, sweet wine reduction sauce,  
side of spaghetti w/ tomato sauce

## **PARMIGIANA** - Veal 30 | Chicken 28 | Eggplant 20

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

## **PICCATA** - Veal 30 | Chicken 26 | Salmon 29

lemon caper sauce, sautéed spinach

## **SCALOPPINI** - Veal 30 | Chicken 26

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

# Featured Meats & Fish

## **GRILLED CERTIFIED ANGUS BEEF® RIB-EYE\*** - 54

16 oz. boneless, herb butter, truffle fries

## **BONE IN VEAL CHOP PARMIGIANA** - 58

16oz. butterflied, rosemary breading, tomato sauce,  
mozzarella, provolone, sautéed spinach

## **PORK TENDERLOIN ALLA SICILIANA** - 24

roasted potatoes, breaded roasted tomatoes, arugula

## **CHICKEN MILANESE** - 24

herb breading, marinated tomato, arugula, mint pesto

## **GRILLED SALMON** - 32

organic scottish salmon, farro,  
vegetables, aged balsamic drizzle

## **CARCIOFI** - Chicken 26 | Salmon 29

tomato, artichokes, capers,  
white wine sauce, linguini

## **GRILLED FILET\*** - 39

8oz beef tenderloin, browned butter, grilled vegetables

## **GRILLED BONE IN VEAL CHOP** - 54

16 oz. butterflied, lemon vinaigrette, grilled vegetables

## **GRILLED FARCITA** - 21

aged parmesan & parsley thin roped sausage,  
grilled vegetables

## **GRILLED BRANZINO** - 46 per lb

whole mediterranean sea bass, arugula, artisan sea salt

# Sides

## **ROASTED POTATOES** - 10

garlic & oil, parmigiano cheese

## **MASHED POTATOES** - 10

rosemary, garlic

## **MEATBALLS (2)** - 8

beef, pork, breadcrumbs, cheese

## **SAUSAGE LINK** - 6

## **SIDE OF SAUCE** - 6

choice of: marinara, *meat sauce*,  
*arrabbiata*, *alfredo*, *vodka*  
*creamy pesto\** +2

## **SIDE OF PASTA** - 14

choice of any pasta & sauce

## **SAUTÉED BROCCOLI** - 8

garlic & oil, parmigiano cheese

## **SAUTÉED SPINACH** - 8

garlic & oil

## **SAUTÉED VEGETABLES** - 10

assorted, garlic & oil

**Pastas:** spaghetti, linguini, fettuccine, penne,  
rigatoni, angel hair, whole wheat penne  
*gluten free penne* +1

**Sauces:** marinara, tomato sauce  
*garlic & oil*, *meat sauce* +2, *tomato & basil*, *arrabbiata*,  
*alfredo*, *creamy pesto* or *pesto sauce\** +2 | *vodka* +6

\* 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.

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# Pizza

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**4 STAGGIONI** - Small 22.45 | Large 28.45  
sausage, pepperoni, bell peppers,  
onions, olives, mozzarella

**CAPRICCIOSA** - Small 22.45 | Large 28.45  
artichokes, ham, black olives,  
mushrooms, mozzarella

**MARGHERITA** - Small 17.95 | Large 23.95  
crushed tomatoes, fresh mozzarella,  
basil, olive oil, romano

**AL PROSCIUTTO** - Small 24.95 | Large 30.95  
roasted tomatoes, garlic, mozzarella,  
arugula, prosciutto, parmesan cheese, olive oil

**SALAMI** - Small 24.95 | Large 30.95  
salami, pepperoni, roasted mushrooms,  
ricotta, mozzarella

**NDUJA** - Small 28.95 | Large 33.95  
spicy calabrese salami spread (nduja), sausage,  
gorgonzola, roasted mushrooms, mozzarella

**CHEESE** - Small 15.95 | Large 21.95  
sauce, mozzarella cheese

# White Pizzas

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**SNOW WHITE** - Small 22.95 | Large 28.95  
provolone, ricotta, romano, mozzarella

**SPINACH** - Small 22.95 | Large 28.95  
ricotta, romano, mozzarella

**PESTO\*** - Small 24.95 | Large 29.95  
pesto, mozzarella, mushrooms,  
tomatoes, ricotta, basil

**SHRIMP** - Small 23.95 | Large 29.95  
garlic, roasted tomatoes, mozzarella

**POLLO BIANCO\*** - Small 22.95 | Large 28.95  
mozzarella, fontina, chicken, red onions,  
pistachio, fresh rosemary

# Toppings

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**PEPPERONI • MUSHROOMS • HAM • SAUSAGE • ONIONS • OLIVES • PINEAPPLE  
GARLIC • JALAPEÑOS • GROUND BEEF • BELL PEPPERS • BASIL\* • TOMATOES** - 1.50 each

**GORGONZOLA • ARTICHOKE HEARTS • SALAMI • ARUGULA • RICOTTA  
FRESH MOZZARELLA • SUNDRIED TOMATOES • PORCINI MUSHROOMS • SPINACH  
PROVOLONE • ANCHOVIES • GREEN OLIVES • BROCCOLI • EGGPLANT** - 3 each

**CHICKEN • SHRIMP • MEATBALLS • PROSCIUTTO • 'NDUJA** - 6 each

# Beverages

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**PANNA, SAN PALLEGRINO** - 8  
**COKE, COKE ZERO, SPRITE, DR PEPPER, ROOT BEER, ICED TEA, GINGER ALE, LEMONADE** - 4  
**JUICES: ORANGE, APPLE, CRANBERRY, PINEAPPLE, GRAPEFRUIT** - 3  
**PREMIUM HOT TEA** - 3 (per bag)  
**COFFEE** - 3.50

*Family Owned & Operated*

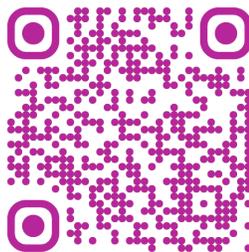


“My parents Gino and Nora opened Nora’s Cuisine in 1992 with a modest seating capacity of 12. Over the years the restaurant has expanded from a shopping center space to a custom built home for everyone to enjoy and is now one of Las Vegas’ hottest restaurants, serving locals and guests from around the world.”

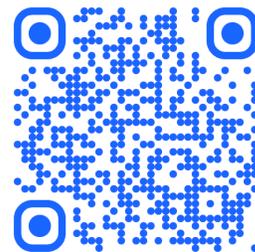
*“Thank you for coming and buon appetito!”*

**Marcello Mauro**

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