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 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!
Marcello Mauro
<table>
<thead>
<tr>
<th>Appetizers</th>
<th>Sicilian Green Olives - 8</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>marinated Castelvetrano olives</td>
</tr>
<tr>
<td>Arancini - 15</td>
<td>fried risotto balls, mozzarella, peas, meat sauce</td>
</tr>
<tr>
<td>Shrimp Scampi - 18</td>
<td>shallots, garlic, white wine butter sauce</td>
</tr>
<tr>
<td>Mussels Arrabiata - 14</td>
<td>New Zealand green lipped, spicy marinara</td>
</tr>
<tr>
<td>Calamari Fritti - 18</td>
<td>lightly floured, fried, chilled tomato &amp; caper sauce</td>
</tr>
<tr>
<td>Lemon Clams - 15</td>
<td>EVOO, lemon parsley</td>
</tr>
<tr>
<td>Mozzarella Caprese - 12</td>
<td>tomatoes, basil, rosemary-garlic EVOO</td>
</tr>
<tr>
<td>Pomodoro Bruschetta - 10</td>
<td>tomatoes, fresh herbs, EVOO</td>
</tr>
<tr>
<td>Steak &amp; Arugula Bruschetta - 15</td>
<td>sun-dried tomatoes, lemon vinaigrette</td>
</tr>
</tbody>
</table>

**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 - 12 | 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 - 8     | Idaho homecut potatoes, truffle infused salt, parmesan cheese |
| Mozzarella Sticks - 12| Grande homecut mozzarella sticks, parmesan cheese, parsley |
| Italian Chicken Fingers - 12 | |

**Salads**

| Antipasto - Regular 15 | Large - 20 | romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini ham, provolone, salami, homemade Italian dressing |
| House - Regular - 10 | Large - 15 | romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, homemade Italian dressing |
| Nora - Regular - 12 | Large - 18 | baby mixed greens, roasted bell peppers, tomatoes, balsamic vinaigrette |
| Caesar - Regular - 12 | Large - 18 | romaine lettuce, croutons, Caesar dressing |
| Spinach & Farro - Regular - 12 | Large - 18 | onions, gorgonzola crumbles, tomatoes, balsamic vinaigrette |

**Soups**

| Chicken - Cup - 5 | Bowl - 7 | Pasta Fagioli - Cup - 5 | Bowl - 7 |

endless plain or garlic bread service $1 per person
Pasta

| Pasta          | spaghetti, linguini, fettucini, penne, rigatoni, angel hair  
|               | whole wheat penne, gluten free penne - 1.00  
| Choice of one | meatballs, sausage, meat sauce, tomato or basil or pesto sauce - 16.95  
| Choice of one | marinara, arrabiata, tomato sauce or garlic & il - 14.95  

Fresh Pasta

| Pasta          | gnocchi, cheese tortellini, or cheese ravioli  
|               | With Tomato & Basil - 17  
|               | With Alfredo Sauce - 17  
|               | With Vodka Sauce - 19  

| Pappardelle Luisa | 22  
| fresh pasta, crumbled sausage, sun dried tomatoes, leeks, white wine cream sauce  

| Wild Boar Pappardelle | 24  
| fresh pasta, wild boar bolognese  

Baked Pasta

| Lasagna (Meat) | 18  
| bechamel, ricotta, tomato sauce  

| Spinach Cannelloni | 16  
| spinach, fresh pasta, ricotta cheese, mozzarella, tomato sauce  

| Veal Cannelloni alla Vodka | 24  
| ground veal, fresh pasta, ricotta cheese, mozzarella, tomato cream sauce  

| Baked Rigatoni (Pasta a Forno) | 16  
| meat sauce, ricotta, mozzarella  

Speciality Pasta

| Carbonara Siciliana | 18  
| spaghetti, cream, ham, prosciutto, egg (add peas 1.00)  

| Primavera | 17  
| linguini, broccoli, tomatoes, basil, almond, clamshell mushrooms, zucchini garlic & oil  

| Melrose (Shrimp or Chicken) | 19  
| linguini, creamy basil pesto sauce, zucchini, sun-dried tomatoes, pine nuts  

| Fettuccini Chicken Alfredo | 18  

| Rigatoni Gorgonzola with Chicken | 20  
| mushrooms, roasted peppers, sun-dried tomatoes  

| Alla Nora (Baked) | 16  
| spaghetti, eggplant, meat sauce, pesto drizzled on top, parmagiano cheese  

| Rigatoni Special | 18  
| meatballs, sausage, onions, bell peppers, tomato sauce  

| Eggplant Parmigiana | 18  
| mozzarella, tomato sauce, side of spaghetti w/ tomato sauce  

Pasta with Seafood

| Crazy Alfredo | 28  
| fettucini, chicken, sausage, shrimp, porcini mushrooms, button mushrooms roasted bell peppers, sun-dried tomatoes, jalapeños  

| Linguini and Clams | 22  
| garlic & oil, white wine, Manila clams  

| Shrimp Scampi | 24  
| linguini, garlic & oil white wine  

| Frutti Di Mare | 28  
| linguini, shrimps, mussels, clams, calamari, marinara sauce  

| Puttanesca | 18  
| spaghetti, anchovies, tomatoes, green olives, capers, marinara sauce  

Each dish is garnished with parmagiano cheese and parsley.

endless plain or garlic bread service $1 person
<table>
<thead>
<tr>
<th>Fish</th>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish</td>
<td>Grilled Branzino</td>
<td>46</td>
<td>Whole Mediterranean sea bass, arugula, assorted sea salts</td>
</tr>
<tr>
<td>Grilled Salmon</td>
<td></td>
<td>28</td>
<td>organic scottish salmon, farro, vegetables</td>
</tr>
<tr>
<td>Salmon Piccata</td>
<td></td>
<td>28</td>
<td>organic scottish salmon, capers, lemon, spinach</td>
</tr>
<tr>
<td>Salmon Carciofi</td>
<td></td>
<td>29</td>
<td>organic scottish salmon, tomato, artichokes, capers, linguini</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Meat</th>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Certified Angus Beef * Rib-eye*</td>
<td></td>
<td>46</td>
<td>16 oz. boneless, herbed butter, truffle fries</td>
</tr>
<tr>
<td>Grilled Filet</td>
<td></td>
<td>39</td>
<td>8oz beef tenderloin, browned butter, grilled vegetables</td>
</tr>
<tr>
<td>Veal Marsala</td>
<td></td>
<td>26</td>
<td>mushrooms, side of spaghetti w/ tomato sauce</td>
</tr>
<tr>
<td>Veal Scaloppini</td>
<td></td>
<td>26</td>
<td>mushrooms, white wine sauce, side of spaghetti w/ tomato sauce</td>
</tr>
<tr>
<td>Veal Parmigiana</td>
<td></td>
<td>28</td>
<td>mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce</td>
</tr>
<tr>
<td>Bone in Veal Chop Parmigiana</td>
<td></td>
<td>46</td>
<td>16oz. butterflied, rosemary breading, marinara sauce, mozzarella, provolone, spinach</td>
</tr>
<tr>
<td>Grilled Bone in Veal Chop</td>
<td></td>
<td>44</td>
<td>16 oz. butterflied, lemon vinaigrette, grilled vegetables</td>
</tr>
<tr>
<td>Pork Tenderloin alla Siciliana</td>
<td></td>
<td>22</td>
<td>roasted potatoes, breaded roasted tomatoes, arugula</td>
</tr>
<tr>
<td>Grilled Falcita</td>
<td></td>
<td>19</td>
<td>thin roped sausage, aged parmesan, parsley, grilled vegetables</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Poultry</th>
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<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Milanese</td>
<td></td>
<td>18</td>
<td>tomato, arugula salad</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td></td>
<td>22</td>
<td>mushrooms, side of spaghetti w/ tomato sauce</td>
</tr>
<tr>
<td>Chicken Parmigiana (Breaded)</td>
<td></td>
<td>22</td>
<td>mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce</td>
</tr>
<tr>
<td>Chicken Carciofi</td>
<td></td>
<td>21</td>
<td>tomato, artichokes, capers, linguini</td>
</tr>
<tr>
<td>Chicken Calabrese</td>
<td></td>
<td>24</td>
<td>Jidori organic free range chicken, mesquite grilled</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>tossed with roasted pepper spicy nduja sauce</td>
</tr>
</tbody>
</table>

**Josper Grilled Entrees**

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

Each dish is garnished with parmigiano cheese and/or parsley.

*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.*
**Pizzas**

- **4 Stagioni**
  - sm 18.45 | lg 24.45
  - sausage, pepperoni, bell peppers, onions, olives, mozzarella

- **Capricciosa**
  - sm 18.45 | lg 24.45
  - artichokes, ham, black olives, mushrooms, mozzarella

- **Parmigiana**
  - sm 17.95 | lg 23.95
  - eggplant, basil, parmesan cheese, mozzarella

- **Rustica**
  - sm 16.95 | lg 18.95
  - fried tomato, garlic, basil, olive oil, romano, mozzarella

- **Al Prosciutto**
  - sm 20.95 | lg 26.95
  - garlic, oregano, parmesan cheese, arugula, tomatoes, prosciutto, mozzarella

- **Salami**
  - sm 16.95 | lg 22.95
  - salami, pepperoni, roasted mushrooms, ricotta, mozzarella

- **Nduja**
  - sm 16.95 | lg 21.95
  - spicy calabrese salami spread (nduja), sausage, gorgonzola, roasted mushrooms, onion

- **Snow White**
  - sm 16.95 | lg 22.95
  - provolone, ricotta, romano, mozzarella

- **Spinach**
  - sm 16.95 | lg 22.95
  - ricotta, romano, mozzarella

- **Shrimp**
  - sm 17.95 | lg 23.95
  - garlic, tomatoes, mozzarella.

- **Vegetarian**
  - sm 16.95 | lg 22.95
  - tomatoes, onions, bell peppers, mushrooms, olives, mozzarella

- **Pesto**
  - sm 18.95 | lg 23.95
  - pesto, mozzarella, mushrooms, tomatoes, ricotta, basil

**White Pizzas**

- **Cheese**
  - sm 11.95 | lg 16.95

**Custom Pizza**

- **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 Pallegrino** - 6.00
- **Coke, Diet Coke, Sprite, Dr, Pepper, Root Beer, Iced Tea, Coffee** - 3.5
- **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)