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* - 42
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* - 41
grilled, chianti reduction glaze

Pappardelle Luisa - 19
fresh pasta, crumbled sausage, sun dried tomatoes, leeks, white wine cream sauce

Desserts

Full dessert menu available upon request

Warm Chocolate Cake (pre-order only) - 8
Valrhona chocolate, vanilla sauce, pistachios

Brioche Bites - 7
sweet bun, hazelnut gelato

Bread Pudding - 7
panettone bread, vanilla sauce

* 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 Arrabbiata - 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

**Truffle Fries**
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 Fagioli**
- Cup - 4.50 | Bowl - 6.50

**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
**Pasta**

- Spaghetti, linguini, fettuccini, penne, rigatoni, angel hair
- Whole wheat penne, gluten free penne - $1.00

Choice of:
- **Meatballs, Sausage - Meat, Vodka, or Pesto Sauce** - $14.95
- **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, carmelized 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** - 30
  Whole Mediterranean sea bass, arugula, assorted sea salts
- **Grilled Salmon** - 25
  organic scottish salmon, farro, vegetables
- **Salmon Piccata** - 25
  organic scottish salmon, capers, lemon, spinach
- **Salmon Carciofi** - 27
  organic scottish salmon, tomato, artichokes, capers, linguini

### Meat
- **Grilled Certified Angus Beef * Rib-eye* - 32**
  16 oz. boneless, herbed butter, truffle fries
- **Grilled Filet* - 38**
  8oz beef tenderloin, browned butter, grilled vegetables
- **Veal Marsala** - 22.50
  mushrooms, side of spaghetti w/ tomato sauce
- **Veal Scaloppini - 22.50**
  mushrooms, white wine sauce, side of spaghetti w/ tomato sauce
- **Veal Parmigiana - 22**
  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 - 20.50**
  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) - 17.50**
  mozzarella cheese, tomato sauce, side of spaghetti w/ tomato sauce
- **Chicken Carciofi - 17.50**
  tomato, artichokes, capers, linguini
- **Chicken Calabrese - 19**
  Jidori organic free range chicken, mesquite grilled tossed with roasted pepper spicy nduja sauce

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**Josper Grilled Entrees**

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

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

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| Pizzas         | 4 Staggioni  | 17.45 | md 21.45 | lg 23.45 |
|               |             | sausage, pepperoni, bell peppers, onions, olives, mozzarella |
|               | Capricciosa | 17.45 | md 21.45 | lg 23.45 |
|               |             | artichokes, ham, black olives, mushrooms, mozzarella |
|               | Parmigiana  | 16.95 | md 20.95 | lg 22.95 |
|               |             | eggplant, basil, parmesan cheese, mozzarella |
|               | Rustica     | 15.95 | md 16.95 | lg 17.95 |
|               |             | fried tomato, garlic, basil, olive oil, romano, mozzarella |
|               | Al Prosciutto| 19.95 | md 23.95 | lg 25.95 |
|               |             | garlic, oregano, parmesan cheese, arugula, tomatoes, prosciutto, mozzarella |
|               | Salami      | 15.95 | md 19.95 | lg 21.95 |
|               |             | salami, pepperoni, roasted mushrooms, ricotta, mozzarella |
|               | Nduja       | 15.95 | md 18.95 | lg 20.95 |
|               |             | spicy calabrese salami spread (nduja), sausage, gorgonzola, roasted mushrooms, onion |
| White Pizzas  | Snow White  | 15.95 | md 19.95 | lg 21.95 |
|               |             | provolone, ricotta, romano, mozzarella |
|               | Spinach     | 15.95 | md 19.95 | lg 21.95 |
|               |             | ricotta, romano, mozzarella |
|               | Shrimp      | 16.95 | md 20.95 | lg 22.95 |
|               |             | garlic, tomatoes, mozzarella |
|               | Vegetarian  | 15.95 | md 19.95 | lg 21.95 |
|               |             | tomatoes, onions, bell peppers, mushrooms, olives, mozzarella |
| Custom Pizza  | Cheese      | 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 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 - 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) |