House Creations

OSSO BUCO - 48
14oz veal shank, homemade gravy,
rosemary infused garlic mashed potatoes

GRILLED GORGONZOLA FILET* - 46
8oz beef tenderloin, melted gorgonzola, red wine
reduction, grilled vegetables

RACK OF LAMB* - 47
grilled, chianti reduction glaze, spinach

PORK CHOP MILANESE - 29
Kurobuta Berkshire pork, herb breading, seared in extra
virgin olive oil, arugula, lemon vinaigrette

AGNOLOTTI - 24
Braised beef and artichoke stuffed fresh
pasta, rosemary parmesan sauce, wine reduction

BUTTERNUT SQUASH RAVIOLI - 22
Sweet roasted butternut squash in pistachio sauce

Desserts

Full dessert menu available upon request.

WARM CHOCOLATE CAKE (PRE-ORDER ONLY) - 12
Valrhona chocolate, vanilla sauce, pistachios

BREAD PUDDING - 10
panettone bread, vanilla sauce

RICOTTA ALMOND CAKE *(GF)* - 10
almond flour & ricotta cake w/ vanilla sauce

TIRAMISU - 10
mascarpone cheese, Kahlua, brandy, espresso

Menu Favorites In Color

"We eat with our eyes first."
- Nora

Scan above to experience the menu visually.

Appetizers

SICILIAN GREEN OLIVES - 10
marinated Castelvetrano olives

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

CALAMARI FRITTI - 19
lightly floured, fried, chilled tomato & caper sauce

POMODORO BRUSCHETTA - 12
tomatoes, fresh herbs, EVOO

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

SHRIMP SCAMPI - 19
shallots, garlic, white wine butter sauce

MUSSELS ARRABIATA - 16
New Zealand green lipped, spicy marinara

LEMON CLAMS - 15
EVOO, lemon parsley

MOZZARELLA CAPRESE - 14
tomatoes, basil, rosemary-garlic EVOO

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

MOZZARELLA STICKS - 14
grande homecut mozzarella sticks, parmesan cheese, parsley

ITALIAN CHICKEN FINGERS - 15
garlic & oil sauce, parmesan cheese, parsley

SWEET & SOUR MEATBALLS - 15
beef/pork, red wine reduction

Grilled Appetizers

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

VEGETABLE MISTO - 14
Belgian endive, eggplant, zucchini, yellow squash, red pepper, fresh herbs, EVOO

PORK BELLY - 16
cannellini beans, tomatoes, garlic, EVOO

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

CITRUS CHICKEN THIGHS - 15
orange vinaigrette, herbs

Salads & Soups

Protein Additions: Chicken or Shrimp - 6

ANTIPASTO - Regular 15 | Large - 22
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, ham, provolone, salami, homemade Italian dressing

HOUSE - Regular - 12 | Large - 17
romaine lettuce, mozzarella, olives, onions, tomatoes, pepperoncini, homemade Italian dressing

NORA* - Regular - 14 | Large - 20
baby mixed greens, roasted bell peppers, chick peas, tomatoes, balsamic vinaigrette

CAESAR - Regular - 14 | Large - 20
romaine lettuce, croutons, Caesar dressing

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

CHICKEN SOUP - 8
ditalini, carrots, celery

PASTA FAGGIOLI SOUP - 8
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) - 18
meat sauce, ricotta, mozzarella

LASAGNA* - 20
baked, bechamel, beef, mozzarella, ricotta, tomato sauce

RIGATONI SPECIAL - 21
meatballs, sausage, onions,
bell peppers, tomato sauce

PRIMAVERA* - 19
linguini, spring vegetables, basil, EVOO

MELROSE* (SHRIMP OR CHICKEN) - 21
linguini, creamy basil pesto sauce, zucchini,
sun-dried tomatoes, pine nuts

WILD BOAR PAPPARDELLE - 24
fresh pasta, wild boar bolognese

SPAGHETTI & MEATBALLS - 19
beef/pork, tomato sauce

CHICKEN ALFREDO - 21
fettuccine, cream sauce

PENNE ALLA VODKA - 18
tomato cream sauce, garlic

GNOCCHI POMODORO - 18
marinara, basil, EVOO

TORTELLINI TOMATO & BASIL - 19
fresh tomato, basil, garlic & oil

RAVIOLI MUSHROOM ALFREDO - 20
ricotta cheese filled ravioli,
button mushroom, cream sauce

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

SPINACH CANNELLONI - 17
baked, fresh pasta, spinach, ricotta cheese,
mozzarella, tomato sauce

VEAL CANNELLONI - 24
baked, fresh pasta, ground veal, ricotta cheese,
mozzarella, tomato cream sauce

CARBONARA SICILIANA - 19
spaghetti, ham, prosciutto, egg, cream ***(peas +1)***

PAPPARDELLE LUISA - 22
fresh pasta, crumbled sausage, sun dried tomatoes,
leeks, white wine cream sauce

RIGATONI GORGONZOLA - 21
chicken, mushrooms, roasted peppers,
sun-dried tomatoes, gorgonzola cream sauce

TOMATO & BASIL - 18
angel hair, garlic & oil

SPAGHETTI AL PESTO- 18
basil, garic & oil

FETTUCCINE MEAT SAUCE - 19
all beef ragu, tomato sauce

RIGATONI ARRABIATA - 18
marinara sauce, chili flakes, garlic

CRAZY ALFREDO - 29
fettucini, chicken, sausage, shrimp, porcini mushrooms,
button mushrooms, roasted bell peppers,
sun-dried tomatoes, jalapeños

Seafood Pasta

LINGUINI & CLAMS - 24
garlic & oil, white wine, Manila clams

FRUTTI DI MARE - 30
linguini, shrimp, mussels, clams,
calamari, marinara sauce

SHRIMP SCAMPI - 26
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 28 | Chicken 22
mushrooms, sweet wine reduction sauce,
side of spaghetti w/ tomato sauce

PARMIGIANA - Veal 28 | Chicken 22 | Eggplant 20
tomato sauce, mozzarella cheese
side of spaghetti w/ tomato sauce

PICCATA - Veal 28 | Chicken 22 | Salmon 28
lemon caper sauce, sautéed spinach

SCALOPPINI - Veal 28 | Chicken 22
mushrooms, white wine sauce,
side of spaghetti w/ tomato sauce

Featured Meats & Fish

GRILLED CERTIFIED ANGUS BEEF ® RIB-EYE• - 46
16 oz. boneless, herb butter, truffle fries

BONE IN VEAL CHOP PARMIGIANA - 46
16oz. butterflied, rosemary breading, tomato sauce,
mozzarella, provolone, sautéed spinach

PORK TENDERLOIN ALLA SICILIANA - 24
roasted potatoes, breaded roasted tomatoes, arugula

CHICKEN MILANESE - 22
herb breading, marinated tomato, arugula, mint pesto

GRILLED SALMON - 28
organic scottish salmon, farro,
vegetables, aged balsamic drizzle

CARCIOFI - Chicken 22 | Salmon 29
tomato, artichokes, capers,
white wine sauce, linguini

GRILLED FILET* - 39
8oz beef tenderloin, browned butter, grilled vegetables

GRILLED BONE IN VEAL CHOP - 44
16 oz. butterflied, lemon vinaigrette, grilled vegetables

GRILLED FARCITA - 21
aged parmesan & parsley thin roped sausage,
grilled vegetables

GRILLED BRANZINO - 46
whole Mediterranean sea bass, arugula, artisan sea salt

Sides

ROASTED POTATOES - 7
garlic & oil, parmigiano cheese

MASHED POTATOES - 8
rosemary, garlic

MEATBALLS (2) - 6
beef/pork

SAUSAGE LINK - 4

SIDE OF SAUCE - 6
choice of: marinara, ***meat sauce, arrabiata, alfredo, vodka creamy pesto** +2***

SIDE OF PASTA - 12.50
choice of any pasta & sauce

SAUTÉED BROCCOLI - 7
garlic & oil, parmigiano cheese

SAUTÉED SPINACH - 6
garlic & oil

SAUTÉED VEGETABLES - 8
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, tomato & basil, arrabiata, alfredo, vodka, creamy pesto or pesto sauce* +2

• 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

CHEESE - Small 13.95 | Large 19.95

4 STAGGIONI - Small 20.45 | Large 26.45
sausage, pepperoni, bell peppers, onions, olives, mozzarella

CAPRICCIOSA - Small 20.45 | Large 26.45
artichokes, ham, black olives, mushrooms, mozzarella

MARGHERITA - Small 15.95 | Large 21.95
crushed tomatoes, fresh mozzarella, basil, olive oil, romano

AL PROSCIUTTO - Small 22.95 | Large 28.95
roasted tomatoes, garlic, mozzarella, arugula, prosciutto, parmesan cheese, olive oil

SALAMI - Small 22.95 | Large 28.95
salami, pepperoni, roasted mushrooms, ricotta, mozzarella

NDUJA - Small 26.95 | Large 31.95
spicy calabrese salami spread (nduja), sausage, gorgonzola, roasted mushrooms, onion, mozzarella

PARMIGIANA* - Small 19.95 | Large 25.95
eggplant, basil, parmesan cheese, mozzarella

White Pizzas

SNOW WHITE - Small 20.95 | Large 26.95
provolone, ricotta, romano, mozzarella

SPINACH - Small 20.95 | Large 26.95
ricotta, romano, mozzarella

VEGETARIAN - Small 20.95 | Large 26.95
tomatoes, onions, bell peppers, mushrooms, olives, mozzarella

SHRIMP - Small 21.95 | Large 27.95
garlic, roasted tomatoes, mozzarella

PESTO* - Small 22.95 | Large 27.95
pesto, mozzarella, mushrooms, tomatoes, ricotta, basil

POLLO BIANCO* - Small 20.95 | Large 26.95
mozzarella, fontina, chicken, red onions, pistachio, fresh rosemary

Toppings

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

PANNA, SAN PALLEGRINO - 6
COKE, COKE ZERO, SPRITE, DR PEPPER, ROOT BEER, ICED TEA, GINGER ALE, LEMONADE - 3.75
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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Nora
Italian Cuisine

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