



NORA'S ITALIAN CUISINE

Nora's Large Group Options

Thank you for your interest in dining at Nora's! We are excited to have the opportunity to take part in your special event. Below are a few menu options for you to select from.

In keeping with our traditions of a festive, "family and friends" atmosphere, we will be serving everything family style: large portions of each dish are placed in the center of the table for everyone to enjoy. Not only does this allow for your guests to relax without the worry of making choices, it gives them great variety so they can experience a multitude of menu items.

Please look over each of the options provided and decide which one will best fit your needs. Keep in mind that any of the menus can be altered if needed.

We are looking forward to serving you!

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NORA'S ITALIAN CUISINE

Wine Pairing

Recommended varietals to compliment each course when ordering wine.

Pinot Grigio

Crisp, dry and fresh with accents of apple and pear.
(Paired with appetizer & salad)

Sangiovese (Chianti)

Medium bodied and dry with cherry under tones and a balanced finish.
(Paired with main courses)

Zibibbo (Moscato d'Alessandria)

Aromas of ripe peach and citrus fruits. Intense, yet elegant and balanced.
(Paired with desserts)

First Option - Family Festa Menu

(three courses served family style)

\$27.00++ per person

Appetizer

Bruschetta al Pomodoro

toasted bread, tomatoes, fresh herbs, olive oil

Salad

Antipasto

romaine, mozzarella, pepperoncini, olives, onions, tomatoes, ham, provolone, salami

Main

Penne with Tomato & Basil

fresh tomato, garlic, parmigiano cheese, fresh basil

Chicken Marsala

chicken breast, mushrooms, marsala wine sauce

Eggplant Parmigiana

eggplant, tomato sauce, parmigiano, mozzarella

Dessert

Tiramisu

italian ladyfingers, espresso, brandy, kahlua, mascarpone cheese, cocoa powder

Cannoli

pastry shells, vanilla ricotta, pistachio, chocolate chips.



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Wine Pairing

Recommended varietals to compliment each course when ordering wine.

Pinot Grigio

Crisp, dry and fresh with accents of apple and pear.
(Paired with appetizer & salad)

Barbera

Aromas of red cherry, raspberry preserve, green pepper, a hint of white pepper, and a touch of strawberry. Fruit forward with fruit tannins and a long finish.
(Paired with main courses)

Zibibbo (Moscato d'Alessandria)

Aromas of ripe peach and citrus fruits. Intense, yet elegant and balanced.
(Paired with desserts)

Second Option - Family Festa Menu

(three courses served family style)

\$30.00++ per person

Appetizer

Caprese

mozzarella, tomatoes, basil, rosemary-garlic infused EVOO

Bruschetta

toasted bread, tomatoes, fresh herbs, olive oil

Salad

Antipasto

romaine, mozzarella, pepperoncini, olives, onions, tomatoes, ham, provolone, salami

Main

Penne alla Vodka

pasta, cream sauce, tomato sauce, tomatoes, garlic, shallots

Baked Ziti (Pasta a Forno)

pasta, meat sauce, mozzarella cheese, ricotta cheese

Chicken Marsala

chicken breast, mushrooms, marsala wine sauce

Eggplant Parmigiana

eggplant, tomato sauce, parmigiano, mozzarella

Dessert

Tiramisu

italian ladyfingers, espresso, brandy, kahlua, mascarpone cheese, cocoa powder

Cannoli

pastry shells, vanilla ricotta, pistachio, chocolate chips.



NORA'S ITALIAN CUISINE

Wine Pairing

Recommended varietals to compliment each course when ordering wine.

Un-oaked Chardonnay

A bright, fruity medium-bodied Chardonnay showing the purity and richness of Puglian fruit. (Paired with appetizer & salad)

Merlot

A luscious and full bodied Merlot with aromas of black currant, tobacco and vanilla. Lingering flavors of black cherry and plum. (Paired with main courses)

Zibibbo (Moscato d'Alessandria)

Aromas of ripe peach and citrus fruits. Intense, yet elegant and balanced. (Paired with desserts)

Third Option - Family Festa Menu

(three courses served family style)

\$33.00++ per person

Appetizer

Caprese

mozzarella, tomatoes, basil, rosemary-garlic infused EVOO

Spinach & Sausage Pizza

mozzarella, ricotta

Salad

Antipasto

romaine, mozzarella, pepperoncini, olives, onions, tomatoes, ham, provolone, salami

Main

Tortellini alla Vodka

fresh tomato, garlic, cream sauce, tomato sauce

Pork Tenderloin

crusted pork, roasted tomatoes, arugola

Roasted Potatoes

baby red potatoes, garlic, parmigiano

Chicken Parmigiana

crusted chicken breast, tomato sauce, parmigiano, mozzarella

Dessert

Tiramisu

italian ladyfingers, espresso, brandy, kahlua, mascarpone cheese, cocoa powder

Cannoli

pastry shells, vanilla ricotta, pistachio, chocolate chips.



NORA'S ITALIAN CUISINE

Wine Pairing

Recommended varietals to compliment each course when ordering wine.

Falanghina

This white wine has aromas of lime, grapefruit rind, lemon, green apple, and lots of jasmine. Very noticeable minerality giving way to the more tropical fruit side of this wine.

(Paired with appetizer & salad)

Oaked Chardonnay

Upfront apple, pear, and honeysuckle floral notes. Perfectly balanced with fruit and creamy caramel with a lingering, toasted oak finish.

(Paired with main courses)

****Optional Red Substitution:
Pinot Noir**

Zibibbo (Moscato d'Alessandria)

Aromas of ripe peach and citrus fruits. Intense, yet elegant and balanced.

(Paired with desserts)

Fourth Option - Family Festa Menu

(three courses served family style)

\$43.00++ per person

Appetizer

Shrimp Scampi

white wine, shallots, garlic, butter

Arancini

saffron, risotto, mozzarella, peas, meat sauce

Salad

Caesar

romaine, croutons, parmigiano cheese

Nora

baby mixed greens, roasted bell peppers, balsamic dressing

Main

Tortellini con Pomodoro

fresh tomato, garlic, parmigiano cheese, fresh basil

Seafood Misto

shrimp, mussels, orange roughy, tomatoes, white wine

Veal Scaloppini

white wine, mushrooms

Chicken Carciofi

chicken breast, artichokes, tomatoes, capers

Dessert

Tiramisu

italian ladyfingers, espresso, brandy, kahlua, mascarpone cheese, cocoa powder

Cannoli

pastry shells, vanilla ricotta, pistachio, chocolate chips.



NORA'S ITALIAN CUISINE

Wine Pairing

Recommended varietals to compliment each course when ordering wine.

Cerasuolo

Ripe cherry fruit, medium weight on the palate and a finish with moderate tannins and lively acidity.
(Paired with appetizer & salad)

Barbaresco

Flavors of tart raspberry, grilled herbs, roses, licorice, and oak have nice length and depth, braced by a core of acidity and supple tannins.
(Paired with main courses)

Zibibbo (Moscato d'Alessandria)

Aromas of ripe peach and citrus fruits. Intense, yet elegant and balanced.
(Paired with desserts)

Fifth Option - Family Festa Menu

(three courses served family style)

\$53.00++ per person

Appetizer

Bruschetta al Pomodoro

toasted bread, tomatoes, fresh herbs, olive oil

Castelvetrano Olives

Marinated Sicilian green olives

Salad

Caesar

romaine, croutons, parmigiano cheese

Main

Rigatoni Roasted Pepper

garlic, parmigiano cheese, cream sauce

Certified Angus Beef ® Rib-eye

Perfectly marbled seared rib-eye, topped with herbed butter

Rack of Lamb

chianti reduction, herbs

Veal Chop Milanese

crusted bone in veal chop, herbs

Dessert

Tiramisu

italian ladyfingers, espresso, brandy, kahlua, mascarpone cheese, cocoa powder

Cannoli

pastry shells, vanilla ricotta, pistachio, chocolate chips.