

NORA

complimentary homemade focaccia bread with olive tapenade | additional bread service | 5

Charcuterie (for two)

soppresata, prosciutto, Pecorino Calabrese, gorgonzola, pickled veggies, mixed olives, grilled focaccia | 28

SPREADS

made from scratch in-house | each order is accompanied by fired pita & seasonal crudité

Taramosalata

with cured bottarga roe | 15

Chopped Beet Spread V/GF

with greek yogurt | 15

Black & White Hummus VG/GF

with black garlic | 17

Charred Eggplant Spread VG/GF

with roasted red pepper & paprika oil | 16

Whipped Feta V

with sun-dried tomato | 16

Sampler

choose your
3 favorite spreads | 29

STARTERS & SHARED

Crispy Pecorino Bites

steak tartare, béarnaise sauce
fresh dill & arugula | 14

Fried Smelts

wild caught, charred cherry tomato, basil
olive oil, & fried sage with mint tzatziki | 15

Pulpo a la Gallega GF

Grilled octopus, roasted potatoes
roasted red pepper & paprika oil | 18

Oysters delivered fresh daily GF

East Coast | West Coast
½ dozen | 18 || full dozen | 35

Seafood Skewer GF

charred octopus, jumbo shrimp,
scallop, & calamari
with vegetable caponata | 20

House Marinated Olives VG

with pane carasau bread | 9

Grilled Pecorino Cheese

drizzled with local honey
served with pane carasau bread | 13

Tuna Crudo GF

wild caught, cucumber, cherry tomato
blood orange, olive oil
pickled red onion, capers, chive oil | 22

Gambas Pil Pil

jumbo shrimp marinated with fresh chili
pepper, saffron, garlic, lemon, & dill | 16

SOUP & SALAD

Cauliflower & Beet Salad V/GF

roasted cauliflower, chopped beets
toasted chickpea, fresh orange
baby romaine, arugula, gorgonzola
with fruto seco dressing | 16

Burrata V

red & gold beets, honey-balsamic pearls
blood orange, sumac yogurt
with toasted bread | 16

White Bean Soup GF

Our hearty vegetable soup
made fresh daily | 9

Lamb Consommé GF

homemade bone broth
seasonal vegetables | 10

Goat Cheese Salad V

baby spinach, cherry tomato
cucumber, pickled onion
kalamata olive, & balsamic | 15

Nora Caesar V

baby romaine, chopped feta
za'atar croutons, toasted chickpea
Greek yogurt Caesar dressing
white anchovy | 14

Roast Duck Salad GF

arugula, cherry tomato confit
pickled onion, blood orange
ricotta mustia, citronette | 18

add chicken | 6

add jumbo shrimp | 3.5 ea

PASTA & RISOTTO

Oxtail Calamarata

overnight braised oxtail sauce with
shaved Pecorino Toscano | 27

Gnocchetti

Sardinian malloreddus pasta
wild rabbit, caramelized pearl onion
tomato sauce, Nicoise olives | 26

Culurgiones V

traditional handmade Sardinian ravioli
with pomodoro sauce
Pecorino cheese, & yukon potato | 26

Carasau Lasagna

pesto, Pecorino, cured tuna
tomato, & basil | 32

Seafood Carbonara

linguine pasta, mussels, scallops
clams, shrimp, egg | 28

Fregula Arselle e Cozze

fregula pasta, mussels, jumbo shrimp
clams, saffron, bottarga | 28

Funghi Truffle Risotto V/GF

Carnaroli rice, wild mushroom, white
truffle, Pecorino, shaved Gorgonzola | 25

FISH

Sea Bass alla Nora

fennel, confit tomato, lemon
fresh dill, herbed panko
sautéed king mushroom | 28

Zuppa di Pesce Calda

seafood stew with tomato
squid, mussels, market fish
clams, scallops | 37
add linguine pasta | 5

Monkfish GF

wild Atlantic monkfish wrapped
in grape leaves, green beans
white wine reduction
lemon, & parsley olive oil | 32

Grilled Halibut GF

wild caught with herb
gremolata, olive oil, &
roasted cauliflower | 30

MEAT

Bone-in Lamb Shank

fork tender marinated overnight
served with fregula pasta
in mild harissa tomato sauce | 36

Braised Short Rib GF

with garlic olive oil mashed potatoes
vegetable caponata
in beef reduction | 34

Young Chicken Galletto GF

roasted half chicken served with
roasted marble potatoes, pearl onion
grape tomato, white wine reduction | 26

Roast Suckling Pig GF

traditional Sardinian roast suckling pig
with roasted rosemary potato
vegetable caponata, & pork reduction | 35

NY Strip Tagliata GF

Prime 12oz NY Strip, marble potatoes
vegetable caponata, beef reduction | 53

Lamb Chops GF

rosemary-smoked grilled Colorado
lollipop lamb chops, grilled local squash
zucchini, & artichoke | 60

Filet Mignon GF

8oz Prime filet with marble potatoes
vegetable caponata beef reduction | 48

18% gratuity added to parties of 6 or more

GF - Gluten Free

V - Vegetarian

VG - Vegan

*Please inform your server of any food allergies prior to ordering. Menu subject to change without notice.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINTER
2023|2024