

**NORA'S FAMOUS BY CHEF MARK CAMAJ**

A first-generation Albanian-American, cultivated his love for Italian-American cuisine in Detroit, a passion further refined by working with James Beard Award-winning chefs in New York City. Upon returning to Detroit, he co-launched the nationally acclaimed SheWolf Pastificio. Now, his latest venture, Nora's Famous, offers uniquely crafted pizzas that blend his diverse culinary journey @norasfamous

**ANTIPASTO**

**UNCRUSTABLE ALLA ROMANA** 14  
mozzarella, lemon, caper butter, parsley (vg\*)

**BEEF & RICOTTA MEATBALL** 16  
fresh milled polenta, sugo (gf)

**TUNA SICILIANO** 15  
big eye tuna, orange, fennel, olive, spring onion, caper berries (gf)

**VERDURE**

**INSALATA ROMANA** 15  
treviso, pecorino, anchovy dressing, crostino

**ANTIPASTO SALAD** 16  
soppressata, buffalo mozzarella, provolone, pickled pepper, giardinere, pepperoni vinaigrette, cacio e pepe ranch (gf\*)

**CAPRESE** 13  
buffalo mozzarella, cold frame farm tomatoes, stone fruit, 10 yr old balsamic (vg, gf)

**PRIMI**

**CRAB SPAGHETTI** 23  
lemon, saffron butter parsley

**MOSTACCIOLI** 23  
oxtail ragu, scarmorza, bechamel

**GNOCCHI GENOVESE** 21  
basil pesto, blistered tomato, green beans, parmigiano (vg)

**WOOD FIRED PIZZA**

**VALENTINA** 21  
pomodoro, stracciatella cheese, basil (vg)

**PEPPERONI** 23  
pickled jalapeño, mozzarella, gruyere, pomodoro, hot honey

**TRUFFLE** 27  
pecorino crema, gruyere, black summer truffle, arugula, lemon (vg)

**CLAM** 25  
little neck clams, gremolata, garlic butter, mozzarella

**SECONDI**

**VEAL PARMIGIANO** 54  
veal chop, buffalo mozzarella, pomodoro sauce, served with side of spaghetti pomodoro (vg)

**CHICKEN AGLIO OLIO** 32  
green circle farms organic half chicken, garlic potatoes, salsa verde, herbs

**BRANZINO NERO ARRABBIATA** 42  
black sea bass, clams, sepia, hot hungarian peppers, white wine tomato broth

**EGGPLANT PARMIGIANO** 23  
buffalo mozzarella, pomodoro sauce, served with side of spaghetti pomodoro (vg)

**DOLCE**

**FRITELLA DI SAN GUISEPPE** 12  
fried sweet rice fritter, powdered sugar

**TIRAMISU** 12  
coffee rum syrup soaked ladyfingers, cocoa nibs, mascarpone sweet cream, by Erika's Artisan Pastries

v- vegan, v\*- vegan available, vg- vegetarian, vg\*- vegetarian available, gf- gluten free, gf\*- gluten free available

Host

