

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

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 60
veal chop, buffalo mozzarella, pomodoro sauce, served with side of spaghetti pomodoro

CHICKEN PARMIGIANO 32
green circle farms organic chicken breast, buffalo mozzarella, pomodoro sauce, served with side of spaghetti pomodoro

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

RICOTTA CHEESECAKE 10
orange marmalade, almond praline

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

parties of 5 or more, we add 20% gratuity - credit card processing fee of 3% applied

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Host

