

Menu

Welcome to Noura Club & Restaurant, where every dish is a perfect fusion of authentic flavors and innovative flair.

Our menu is a culinary journey that blends Mediterranean tradition with modern touches, offering you a truly unique gastronomic experience.

Appetizers

A journey through authentic flavors and innovative accents.

From refined raw dishes to fusion influences and traditional recipes, each appetizer is crafted to offer the perfect balance between taste and creativity.

An ideal way to dive into the Noura culinary experience.

Crudo selection

Beef Tartare – €16

Raspberries, Cetara anchovy mayo, and buffalo milk snow

Beef Carpaccio – €18

Black truffle and hazelnuts

Fusion

Bao Trio – €12

With teriyaki-glazed pork belly, sautéed broccoli rabe cream, and chili mayo

Gyoza Skins – €10

With guacamole

Crispy Rice & Hand Roll – €18

With salmon, tuna, and shrimp

Homemade Gyoza – €12

Filled with meat, oriental demi-glace, and white sesame

Taco Trio – €12

With slow-cooked beef and guacamole sauce

Tradition

Chickpea Hummus – €8

Served with warm focaccia

First Courses

A meeting of top-quality ingredients and refined techniques.

From the delicacy of filled ravioli to the richness of white ragù pappardelle and the elegance of black truffle tagliatelle — each dish pays tribute to tradition with a touch of originality.

Ricotta-Filled Ravioli – €20

With red prawns, ricotta, lemon zest, and almonds

Pappardelle - €16

White Ragù

Tagliatelle with Salted Butter – €18

With lemon thyme and black truffle

Selections

Fine cuts and careful preparation enhance the authentic flavor of the meat.

From our Premium Selection—featuring top-quality meats—to house specialties, each dish is crafted to deliver a unique experience, perfect for sharing or enjoying solo.

Premium selection Noura

Beef Ribeye (Bone-In) – €8/100g

Platinum selection – minimum 700g

Entrecôte – €28

Platinum selection

T-Bone Steak – €8/100g

Platinum selection – minimum 700g

From the Kitchen – Meat Dishes

Braised Pork Cheek – €20

Slow-cooked in Aglianico wine, served with extra virgin olive oil mashed potatoes

Sliced Young Beef Steak – €20

200g Angus Beef Burger – €16

Served with roasted potatoes

Selection for two

Chateaubriand with Béarnaise Sauce – €65

Served with potatoes and seasonal sides (800g)

Veal Milanese Cutlet – €50

Crispy fried and served with saffron mayo

Side Dishes

The perfect complement to elevate every course.

From classic French fries to seasonal vegetables, each side is crafted with fresh, carefully selected ingredients to complete your meal with balance and flavor.

French Fries – €6

Roasted Potatoes – €8

Seasonal Vegetables – €8

Desserts

The perfect ending to your culinary journey.

Each dessert is crafted to delight the palate with sweetness and balance, blending classic recipes with refined twists. A moment of indulgence you won't want to miss.

Dessert – €8

Single-serving portions

Wine & Liqueur List

A carefully curated selection of labels to pair every moment with the perfect glass.

Sparkling wines bring freshness and vibrancy—ideal for toasting and starting your experience with elegance.

Whites, with their aromatic and mineral notes, gently enhance both seafood and land-based flavors.

Reds, bold and structured, offer depth and character, making them perfect for more robust dishes.

Each bottle is chosen to give you a refined and authentic tasting journey.

Sparkling wines

Pietra Fumante Casa Setaro

Spumante - Campania - 12,5%

Ca Del Bosco Cuveè Prestige

Chardonnay, Pinot Noir – Lombardia - 12,5%

Cremant De Limoux

Gerard Bertrand - Chardonnay, Pinot Noir - Limoux -12,5%

Cremant Limoux Rosè

Gerard Bertrand - Chardonnay, Pinot Noir – 12%

Bollinger Special Cuveè

Champagne – Chardonnay, Pinot Meunier – Francia – 12%

Champagne Henriot Blanc De Blanc

Champagne – Chardonnay– Francia – 12%

Champagne Ruinart Blanc De Blanc

Champagne – 100 % Chardonnay– Francia – 12,5 %

Champagne Ruinart Rosè

Champagne – Chardonnay, Pinot Noir – Francia – 12%

Champagne Dom Pérignon

Champagne – Chardonnay, Pinot Noir – Francia – 2015 - 12,5 %

Red wines

Aglianico Cantine Federiciane

Aglianico – Campania - 12%

Taurasi Radici Mastrobernardino

Aglianico 100% - Avellino

Chianti Frescobaldi Nipozzano

2021 – Toscana - 13%

Sedara Rosso Donnafugata

2020 – Sicilia – 13,5%

Talò Primitivo

2022 – Puglia – 14%

Brunello Frescobaldi

Sangiovese - Toscana – 14,5%

Amarone Conte Gastone

2020 – Veneto - 15,5%

Valpolicella Duca Fedele

2022 – Veneto – 13%

Gragnano Ottouve Martusciello

Campania - 11,5%

Morellino Di Scansano Barbi

Toscana – 15%

Piedirosso Cantine Federiciane

26

Campania – 12%

Tignanello 2021

Toscana IGT – 14,5%

Rosé Wines

Vetere Rosé – €32

White wines

Fiano Mastrobernardino

Fiano 100% - Avellino – 12,5%

Greco Di Tufo Vigna Cicogna

Greco - Vigna Cicogna – Campania - 13%

Falanghina Mastroberardino

Falanghina 100 % - Campania - 13%

Gewurstraminer E. Walch

DOC 2024 - Elena Walch - Trentino – 14%

Chardonnay Jermann - Monfort

2023 – Chardonnay – Venezia Giulia IGT – 13%

Ribolla Gialla Jermann Vinnæ

2023 Friuli Venezia Giulia IGT - Jermann Vinnæ – 12,5%

Ceretto Blangè

Blangè Langhe DOC 2023 – Arneis - Piemonte – 13,5%

Digestifs

Limoncello

Amaro del Capo

Jefferson

Unicum

Liquorice Liqueur

Amaro Amara

Amaro Formidabile

Passito

White Grappa

Aged Grappa (Barricata)

Soft Drinks & Coffee

From the light fizz of soft drinks to the bold aroma of espresso, this selection is designed to accompany every moment.

Refreshing beverages for a light break, or the rich flavor of a fine espresso to close with elegance.

Still / Sparkling Water 1L – €3

Coca Cola / Coca Cola Zero – €5

Fanta – €5

Sprite – €5

Espresso Coffee – €2

Cover Charge

€3,50 per person