

ENOTECA NOSTRANA

WOW! COCKTAILS ALSO

the enoteca negroni

Enoteca Sbagliato 13
Campari Bitter
L. N. Mattei Cap Corse rouge quinquina
sparkling Pineau d'Aunis, orange wedge – rocks

Autumn for Adults 16
Courvoisier VS, Clear Creek pear brandy
Amaro Meletti, Cynar bitter
Portland Bitters Project cacao bitters
St. George absinthe – rock

Barrel Spice 16
Ransom Old Tom gin, St-Germain liqueur
Tempus Fugit Gran Classico bitter
Bittermens Boston Bittahs, lemon – up

A Fistful of Dollars 12
Luxardo Maraschino
Luxardo Amaretto di Saschira, Fino sherry
Atxa blanco vermouth, orange – up

Smoldering Snow 17
Knob Creek bourbon, Lagavulin 16 year scotch
Amaro Nonino, Coco López, lemon
nutmeg – up

zero(-ish) proof

Kindergroni 8
Sanbittèr soda, Chinotto soda
fresh orange – up

Crodino Old Fashioned 8
oak-aged Crodino aperitivo
orange & aromatic bitters, gum syrup – rocks

everything else

Just ask! – Our bartenders are happy to prepare standard cocktails and Nostrana specialties to your liking.

draught beer & cider

Peroni 'Nastro Azzurro' pale lager • IT 6
Helles Lager Rosenstadt Brewery • Portland, OR 6
Supercool IPA Upright Brewery • Portland, OR 6
Étienne Cider Rack & Cloth • Mosier, OR 7

20% gratuity added for parties of 6 or more guests.

smaller things

Hand-sliced Prosciutto di Parma	8
Blue Truck Produce honeycrisp apple salad mixed greens, balsamic roasted onions candied walnuts, pickled fennel red wine vinaigrette	12
Warm smoked oyster dip smoked oysters, raschera, calabrian chili pecorino sardo, ciabatta	9
Burrata Nostrana poached quince, fennel pollen, arugula	12
Roasted olives	5
Chipped Parmigiano Reggiano & Pecorino Romano aged balsamico	7
Cream biscuits whipped butter & pepper jelly	9
Ciabatta Nostrana with Burro del Chianti or extra virgin olive oil	3

things to share

COMPOSED PLATES, as listed	14
INDIVIDUAL SELECTIONS, of any one item	5
Antipasto Ortolano farm - inspired tastes from the garden Chanterelle rillettes, crostini † Your Kitchen Garden sage butter carrots Beet & fennel salad, herbed yogurt pomegranate, crispy quinoa	
Antipasti di mare Tuna tataki, salsa calabrese, fried shallots Octopus terrine, gremolata, lemon oil Boquerones, salsa verde	
Charcuterie Tonno del Chianti, pickled apple Sour cherry - chicken liver mousse Hamvelopes – prosciutto wrapped raschera & chive Coppa di manzo; Pear mostarda, pickles	

larger things

Traghetti al pomodoro con condimenti simple pasta & tomato with... (choose 3) anchovies • roasted olives • fried capers calabrian chilies • Sicilian oregano Oregon Olive Mill Koroneiki varietal oil Parmigiano - Reggiano • Pecorino Romano garlic - chili breadcrumbs • extra sauce Ayers Creek aci sivri chili oil	18
Rigatoni pugliese sausage, chickpea & kale ragù, pecorino	21
Lasagne verdi al funghi porcini, chanterelle & shiitake mushrooms † spinach pasta, bechamel, mozzarella, parmigiano	22
Steak tritato – a seared tartare hand-chopped Laney Family Farm beef rosemary, garlic, extra virgin olive oil †	24

sweet things

Every day is like sundae gelato & fixin's	10
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† Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness.

‡ Foraged foods are not an inspected product.