

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

Nazionale Blonde Ale Le Baladin • IT 10oz 9
King Kitty Red Ale Coalition Brewing • PDX, OR 6
Supercool IPA Upright Brewery • PDX, OR 6
Altbier Rosenstadt Brewery • PDX, OR 6

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

smaller things

Hand-sliced Prosciutto di Parma cream biscuits, pimento cheese	18
Winter salad beets, mixed greens, pickled fennel meyer lemon vinaigrette, sliced almonds	12
Warm smoked oyster dip smoked oysters, raschera, calabrian chili pecorino sardo, ciabatta	9
Roasted olives	5
Ciabatta & focaccia Nostrana extra virgin olive oil	3
Parmigiano & aged gouda, balsamico	8

things to share

COMPOSED PLATES, as listed	14
INDIVIDUAL SELECTIONS, of any one item	5

Antipasto Ortolano
winter crudite served with warm bagna cauda
Jerusalem artichoke, radish, fennel
carrots, endive & chicories

Antipasti di mare
Tuna tataki, salsa calabrese, fried shallots †
Octopus soppressata, lemon oil
Salmon tartare

Charcuterie
Hamvelopes – prosciutto, raschera & chive packets
Duck mortadella
Burro del Chianti crostini
pepper jelly, pickles

larger things

Ribollita da Delfina *fried soup!* 14
bread-thickened minestrone fritter, olive oil

'Nduja omelette 14
potatoes, gruyère, aioli, on toast

Traghetti al pomodoro con condimenti 18
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

Rotelle 20
pork & beef bolognese, parmigiano

Steak tritato – a seared tartare 24
*hand-chopped Laney Family Farm beef
rosemary, garlic, extra virgin olive oil †*

sweet things

Meyer lemon sherbet 10
pine nut biscotti

† Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness.

‡ Foraged foods are not an inspected product.