

A N T I P A S T I

Shigoku oysters <i>raw on the half shell</i> prosecco-orange mignonette †	3 ⁵⁰ / _{ea.}
Creamy tomato & leek soup rosemary-sage croutons, parmigiano	10
Winter greens salad sugarloaf chicory, speckled radicchio endive, apple, smoked prosciutto, parmigiano hazelnut, aged balsamico	15
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Charcuterie crispy pork trotter, smoked trout mousse chicken liver - vin santo pâté, ciccioli seared Laney Farms beef bresaola & beef tongue, smoked ham, pickles sultana & cherry chutney	18

P R I M I

Insalata Nostrana radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
Insalata miŝta lettuces, crisp seasonal vegetables arbequina olive oil, red wine vinegar	9

P A S T A

M E A T B A L L M O N D A Y

Reginette pork meatballs, pepper crema, chèvre <i>add a farm egg</i>	19 2
Capellini Marcella's N ^o 3 tomato butter sauce, parmigiano	17
Fettuccine manila clams, fennel cream, tomato, scallion garlic-chili breadcrumbs	19
Goat cheese-stuffed pappardelle thyme butter, Oregon chanterelle mushrooms ‡	20

P I Z Z E *Served uncut, as is the traditional Italian style.*

Our mozzarella is hand-made daily. Our dough is naturally leavened.

Polpettine pork meatballs, tomato, olives, ricotta, provolone, red onion, oregano	16
Gaia sausage, gaeta olives, arugula, mozzarella stracciatella, hot pepper, lemon, parmigiano	16
Salumi salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
Funghi verde shiitakes, mozzarella, garlic, arugula, pecorino, lemon agrumato ‡	17
Margherita mozzarella, tomato, basil	12
Alla fiamma tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12
Marinara tomato, garlic, wild oregano	9

S E C O N D I

Wood Oven-Roasted Idaho Trout aioli, roasted potatoes & fennel † sautéed spinach & chanterelle mushrooms ‡	29
Grilled Worden Hill Farm Pork Spare Ribs aged balsamico, Ayers Creek amish butter polenta, braised kale	28
Smoky Rotisserie Chicken spicy onion relish, mashed potatoes alla parmigiana roasted savoy cabbage wedge	26
Tagliata <i>Painted Hills flat iron steak</i> grilled to medium-rare, sliced, arugula, garlic - rosemary oil †	26
Bistecca alla Fiorentina <i>2 ¼ lb St. Helens rib steak</i> grilled to medium-rare, garlic - rosemary oil †	80

C O N T O R N I

Umbrian lentils, salsa verde	8
Fried brussels sprouts, parmigiano, lemon	11
Mashed potatoes alla parmigiana	9
Braised lacinato kale, onion, garlic	9
Roasted cauliflower, pistachios, Moroccan olives * 10 sultanas, orange, saffron	10
Your Kitchen Garden savoy cabbage balsamic, hazelnut	9

F O R M A G G I

5/ea. 14/all

*Served with Oregon wildflower honey
crackers & fig - walnut salumi.*

Damona *Briar Rose Dundee Oregon*
cow tender, bright, tangy

The Blue Jay *Deer Creek Sheboygan Wisc.*
cow juniper-infused, 5-cream blue

Quadrello di bufala *Lombardia*
BUFFALO creamy, sweet, wash-rind

D O L C E

*The Oregon apple crisp may be pre-ordered as it takes 20 minutes to prepare.
Please see our Dessert Menu for additional offerings.*

*20% gratuity added for parties of 6 or more guests. * Limited availability. ‡ Wild mushrooms are not an inspected product.
† Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WINES BY THE GLASS *All wines available as half glasses.*

BOLLICINE

Morgex et de la Salle Extra Brut Cave Mont Blanc '1187' 2014 <i>Valle d'Aosta</i> PRIÉ BLANC	16
Prosecco Brut Clara C' 'Fiori di Prosecco' NV <i>Veneto</i> GLERA	10
'Brichet' Frizzante Casa Coste Piane 2015 <i>Veneto</i>	13
Malvasia dell'Emilia La Collina 'Lunaris Secco' NV <i>Emilia</i>	11

BIANCO

Isonzo Vie di Romans 'Flors di Uis' 2014 <i>Friuli</i> MALVASIA ISTRIANA, FRIULANO, RIESLING	16
'Giuliano' Cameron 2016 <i>Willamette Valley</i> FRIULANO, PINOT GRIGIO, PINOT BLANC, MOSCATO, AUXERROIS	13
Chardonnay Omero Cellars 2016 <i>Willamette Valley</i>	15
Pinot Gris Ross & Bee Maloof 2016 <i>Dundee Hills</i>	13

ORANGE

'Dinavolino' Denavolo 2015 <i>Emilia-Romagna</i> MALVASIA DI CANDIA, MARSANNE, UNIDENTIFIED LOCAL VARIETY	12
'Coste di Riavolo' San Fereolo 2013 <i>Piemonte</i> RIESLING, GEWÜRZTRAMINER	16

ROSATO

'Alea Rosa' Andrea Occhipinti 2016 <i>Lazio</i> ALEATICO	13
Etna Rosato Girolamo Russo 2016 <i>Sicilia</i> NERELLO MASCALESE	13
'Cuvée YL' Yves Leccia <i>Île de Beauté</i> 2016 <i>Corsica</i> NIELLUCIU	15

ROSSO

Barbera d'Alba Sup. Corsini 'Armujan' 2013 <i>Piemonte</i>	15
Barolo Renato Ratti 'Marcesasco' 2013 <i>Piemonte</i> NEBBIOLO	22
Teroldego Foradori 2014 <i>Trentino</i>	16
Rosso di Montepulciano Poderi Sanguineto I e II 2015 <i>Toscana</i> PRUGNOLO GENTILE, CANAILOLO NERO, MAMMOLO	15
'Cala Cala' Calabretta [2005, 2008, 2009] <i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	14
'Nerojbleo' Gulfi 2012 <i>Sicilia</i> NERO D'AVOLA	14
Dolcetto Holden Wine Co. 2015 <i>Columbia Gorge/Eola Amity Hills</i>	15
Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 <i>Eola Amity</i>	15

THANKS TO OUR FARMERS & PURVEYORS

47 th Avenue Farm <i>Portland</i>	Deep Roots Farm <i>Albany</i>	Shepherd's Grain <i>Spokane</i>
Ayers Creek Farm <i>Gaston</i>	Eat Oregon First <i>Hillsboro</i>	St. Helens Beef <i>Yakima</i>
Blue Truck Farm <i>Salem</i>	Groundwork Organics <i>Eugene</i>	Worden Hill Farm <i>Dundee</i>
Camas Country Mill <i>Eugene</i>	Kingfisher Farm <i>Nehalem</i>	Your Kitchen Garden <i>Canby</i>
Cattail Creek Lamb <i>Junction City</i>	Peak Forest <i>Banks</i>	
Cowbell Cheesemonger <i>Portland</i>	Prairie Creek Farm <i>Joseph</i>	

Every year, Nostrana celebrates the arrival of freshly pressed Italian olive oil, olio nuovo.

The 2017 growing season proved difficult and low-yielding, but the resulting small crop is of very high quality. We're working with just one of our regular producers this year, Capezzana, hailing from Tuscany's Carmignano just outside of Florence.

Capezzana cultivates four olive varieties: FRANTOIO, LECCINO, MORAILOLO, and PENDOLINO — for a complex play of green almond, tart green apple, ripe black olives and chicory, with a pleasant finish of warm cinnamon. Bitter yet buttery, it's a bold expression of a distinctly Italian tradition.

CAPEZZANA
CONTE CONTINI BONACOSI

Experience Capezzana Olio Nuovo 2017 5
with Nostrana ciabatta

Capezzana Olio Nuovo 2017 50
500 ml bottle

Join us for an evening of Capezzana oil & wine on Thursday, January 25th.



Monday Dinner
15 JANUARY

Six-time James Beard Award Nominated
Chef/Owner Cathy Whims

Executive Chef Brian Murphy
Chef de Cuisine Bryan Donaldson
Macellaio - Sous Chef Rob Roy