

**A N T I P A S T I**

<b>Antipasti di mare</b>	18
Pacific shrimp lettuce cups <i>Ⓢ</i> <i>crème fraîche</i> , <i>salsa calabrese</i> albacore tuna tataki <i>Ⓢ</i> <i>avocado crema</i> fried calamari <i>Ⓢ</i> <i>lemon</i> , <i>aioli</i> †	
<b>Frutti di mare in acqua pazza</b>	18
Pacific white shrimp, calamari, & clams white wine, tomato, fennel, garlic, chili caper, garlic - rubbed ciabatta toast wild fennel pollen	
<b>Salad of albacore tuna conserva &amp; white beans</b>	14
red onion, giardiniera	
<b>Focaccia &amp; ciabatta Nostrana</b>	5
arbequina olive oil	
<b>Tomato &amp; Walla Walla onion soup</b>	10
crème fraîche, olive oil, basil	
<b>Seared Laney Farm beef carpaccio</b>	15
top sirloin, purslane, sesame, parmigiano †	

**P R I M I**

<b>Insalata Nostrana</b>	13
radicchio, parmigiano, cæsar - style dressing rosemary - sage croutons †	
<b>Mixed lettuce salad</b>	13
avocado, carrots, cucumber, radish pickled red onion, green goddess dressing parmigiano, chives	

**P A S T A**

<b>Fettuccine</b>	22
Oregon pink shrimp, spring onion, chive, scallion lemon cream, garlic - chili breadcrumbs	
<b>Gigli</b>	23
Laney Farm beef ragù, white wine, tomato oregano, chili, parmigiano	
<b>Lasagne quattro formaggi</b>	26
mozzarella, ricotta, provolone, parmigiano tomato, basil	
<b>Spaghetti al melone</b>	20
cantaloupe, tomato, lemon black pepper, parmigiano ... <i>add prosciutto di San Daniele</i>	
	2

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

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

<b>The Green One</b>	chèvre, scallion, spring onion, fennel, spinach, mozzarella, raschera, pecorino, lemon	16
<b>Margherita</b>	mozzarella, tomato, basil	15
<b>Diavola</b>	spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers	18
<b>Salumi</b>	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	18
<b>Zucca</b>	summer squash, ricotta, raschera DOP, red onion, garlic, lemon, esplette, chive	18
<b>Funghi verde</b>	shiitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato ‡	20
<b>Alla fiamma</b>	tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	15
<b>Marinara</b>	tomato, garlic, wild oregano	11

**S E C O N D I**

<b>Grilled Pacific Salmon</b>	34
herbed aioli, sautéed green beans, roasted potatoes, beets & fennel †	
<b>Wood Oven Roasted Idaho Trout</b>	29
salsa verde, chickpeas all'uccelletto, braised kale	
<b>Rieben Farm Pork Belly Arrotolato*</b>	29
aged balsamico, parmigiano mashed potatoes, prosecco-braised cabbage	
<b>Grilled Beef Tagliata</b>	27
Painted Hills flat iron steak grilled to medium rare, sliced arugula, garlic - rosemary oil	
<b>Bistecca alla Costata</b> <i>please allow 45 minutes</i>	100
2.5 lb Painted Hills bone-in rib eye, grilled to medium - rare, sliced garlic - rosemary oil, sea salt, lemon †	
<b>C O N T O R N I</b>	
Saffron arancini <i>crispy mozzarella-stuffed risotto balls</i>	14
Roasted new potatoes, garlic, sage, rosemary, fennel pollen	10
Sautéed 47 <sup>th</sup> Ave Farm green beans, anchovy, butter, garlic, basil	9
Sautéed spinach & escarole, garlic, lemon	8
Roasted carrots, marsala, honey, chili	9
Prosciutto di San Daniele	6

**D O L C E**

<b>Ayers Creek Chester blackberry crisp</b>	12	<b>Tiramisù</b>	10
<i>please allow 20 minutes</i> almond cream brown sugar & oatmeal topping		genoise, rum, marsala, mascarpone Spella espresso, bittersweet cocoa †	
<b>Nancy's yogurt panna cotta</b>	9	<b>Pizzeria Mozza's butterscotch budino</b>	10
vanilla bean, sour cherry compote almond crumb, pizzelle		sea salt, caramel, crème fraîche	
<b>Assorted gelato &amp; sorbetto</b>			
<b>Chocolate budino</b>	11		
chantilly cream			

\* 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 150ml pours; 100ml also available

**BOLLICINE**

Valdobbiadene Prosecco Sup. Brut Bisol 'Crede' 2018	13
<i>Veneto</i> GLERA, PINOT BIANCO, VERDISO	
Lambrusco di Sorbara Paltrinieri 'Sant'Agata' NV	12
<i>Emilia-Romagna</i> SORBARA	
Moscato d'Asti Saracco 2020 <i>Piemonte</i> MOSCATO	11

**BIANCO**

Falanghina Pietracupa 2019 <i>Campania</i> FALANGHINA	14
Zibibbo Gaudio 2019 <i>Sicilia</i> ZIBIBBO	15
'Giovanni' Cameron 2020 <i>Willamette Valley</i> PINOT BLANC	12
Chardonnay Statera Celilo Vineyard 2017 <i>Columbia Gorge</i>	15

**ROSATO**

'Il Rosato' Nervi- Conterno 2020 <i>Piemonte</i> NEBBIOLO	14
Etna Rosato I Custodi 'Alnus' 2019	13
<i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	

**ORANGE**

'Gaia' Cantina Giardino 2019 <i>Campania</i> FIANO	19
'Panna Cotta' Buona Notte 2020 <i>Columbia Valley</i> CHARDONNAY	13

**ROSSO**

Colli Orientali Marco Sara 2018 <i>Friuli</i> SCHIOPPETTINO	14
Barbera d'Alba Oddero 2018 <i>Piemonte</i> BARBERA	15
Langhe Nebbiolo Cascina Corte 2018 <i>Piemonte</i> NEBBIOLO	16
Rossese di Dolceacqua Maccario Dringenberg 2019	15
<i>Liguria</i> ROSSESE	
Chianti Classico Castell'in Villa 2017 <i>Toscana</i> SANGIOVESE	17
Cerasuolo di Vittoria Gulfi 2019	14
<i>Sicilia</i> NERO D'AVOLA, FRAPPATO	
Etna Rosso Tenuta delle Terre Nere 2018	14
<i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	
Pinot Noir Loop de Loop 'Sur Lie' 2018 <i>Willamette Valley</i>	15



RESPONSIBLE SOURCING CERTIFIED BY

THANKS TO OUR FARMERS & PURVEYORS

47 <sup>th</sup> Avenue Farm <i>Portland</i>	Deep Roots Farm <i>Albany</i>	Shepherd's Grain <i>Spokane</i>
Ayers Creek Farm <i>Gaston</i>	Laney Family Farms <i>Canby</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>	



Nostrana is proud to replace tipping with a universal Service Charge, in support of providing a professional and equitable pay scale for all team members.

A Service Charge of 20% will be added to all checks when dining at Nostrana.



Saturday Dinner  
31 JULY

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

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