

ANTIPASTI E INSALATE

Tomato & leek soup	10
mozzarella in carrozza, crème fraîche, chive	
Beet - cured salmon toast	14
green garlic & fromage blanc toast, butter lettuce, beet red onion, smoked feta, lemon vinaigrette	
Salad of corona beans & albacore tuna conserva	13
red onion, giardiniera	
Insalata Nostrana	½ salad 12
radicchio, parmigiano, rosemary - sage croutons caesar - style dressing <i>contains raw egg</i> †	
Insalata miŝta	12
lettuces, criŝp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	
Charcuterie	16
prosciutto di San Daniele, smoked trout mousse pork, copa di manzo, ciccioli, pickles grain mustard, quince mostarda	

PIATTI

Panino <i>on a kaiser roll</i>	12
smoked ham, aged white cheddar, fried egg, tomato jam <i>add a side salad</i>	
	3
Spaghetti con Polpetta Gigante *	20
beef meatball, tomato, onion, garlic, parmigiano	
Wood - Oven Roasted Pork Cannelloni *	22
ŝpinach paŝta, green garlic, gruyère, tomato, cream, parmigiano	
Capellini	19
manila clams, lemon, garlic, butter, parsley, chili breadcrumbs	
Overnight - Roasted Rieben Farm Pork Shoulder	24
salsa verde, amish butter polenta, roasted brussels ŝprouts	
Smoky Rotisserie Chicken	20
ŝpicy onion relish, parmigiano - mashed potatoes prosciutto - wrapped salsify	
Wood Oven - Roasted Idaho Trout	29
aioli, truffled celery root purée, sautéed ŝpinach †	

BOLLICINE

Franciacorta Brut Barone Pizzini 'Animante' NV	16
<i>Lombardia</i> CHARDONNAY, PINOT NERO, PINOT BIANCO	
'R_B_L_' Brut Nature i-Clivi 2017 <i>Friuli</i> RIBOLLA GIALLA	15
Prosecco di Valdobbiadene Sup. Brut Althea NV <i>Veneto</i> GLERA	11
Brut Rosé Murgo 2015 <i>Sicilia</i> NERELLO MASCALESE &c.	14
Moscato d'Asti Saracco 2017 <i>Piemonte</i>	9

BIANCO

Malvasia Kante 2013 <i>Friuli</i> MALVASIA	15
'Terra, Piccolo Derthona' Vigneti Massa 2017 <i>Piemonte</i> TIMORASSO	13
'I Masieri' La Biancara di Angiolino Maule 2017 <i>Veneto</i> GARGANEGA	13

Chardonnay Statera 2016 *Oregon* CHARDONNAY 13

ROSATO

Cerasuolo d'Abruzzo Le Vigne di Faraone 2017 <i>Abruzzo</i> MONTEPULCIANO	12
'Cuvée YL' Yves Leccia 2017 <i>Corsica</i> NIELLUCCIO, SCIACCARELLU	15

ORANGE

'Bianco' Ezio T. 2016 <i>Piemonte</i> ARNEIS, MALVASIA DI CANDIA	16
'Dinavolino' Denavolo 2017 <i>Emilia-Romagna</i> MALVASIA DI CANDIA, MARSANNE, ORTRUGO, UNIDENTIFIED LOCAL VARIETY	15

ROSSO

Valtellina Sup. Conti Sertoli Salis 'Capo di Terra' 2008 <i>Lombardia</i> NEBBIOLO	15
Barbera d'Alba Cascina delle Rose 2016 <i>Piemonte</i> BARBERA	14
Chianti Classico Montesecondo 2016 <i>Toscana</i> SANGIOVESE, &c.	16
Etna Rosso I Custodi 'Aetneus' 2011 <i>Sicilia</i> NERELLO MASCALESE, NERELLO CAPPUCCIO	17
'Nerojbleo' Gulfi 2013 <i>Sicilia</i> NERO D'AVOLA	15
Pinot Noir J. Christopher 'Cuvée Nostrana' 2016 <i>Eola Amity</i>	15
'JRG' Pamplin Family Winery 2014 <i>Washington</i> CABERNET SAUVIGNON, MERLOT, MALBEC, PETIT VERDOT	16

PIZZE *Served uncut, as is the traditional Italian Style. Our mozzarella is hand-made daily. Our dough is naturally leavened.*

Polpettine	beef meatballs, tomato, olives, provolone, ricotta, red onion, oregano	17
Granchio	dungeness crab, scallions, crème fraîche, chives, paprika butter, arugula	21
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
Funghi verde	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon ‡	20
Margherita	mozzarella, tomato, basil	13
Alla fiamma	tomato, red onion, Mama Lil's peppers, wild oregano, ŝpicy oil, black olives	13
Marinara	tomato, garlic, wild oregano	10

* Limited availability.

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

‡ Wild mushrooms are not an inspected product.

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1401 SE MORRISON

Nostrana
PORTLAND, OREGON

FROM THE ROOSTER BAR

Spella Caffé espresso	3	cappuccino	5	brewed coffee	3
Iced tea	3	Hot teas by T Project			4
House fruit soda	5	House root beer phosphate			5
IBC root beer	4	House ginger soda			4
San Pellegrino 1l	5	Limonata; Pompelmo			5