

ANTIPASTI E INSALATE

Umbrian lentil soup porcini, rosemary, olive oil, parsley, parmigiano	10
Salad of corona beans & albacore tuna conserva red onion, giardiniera	13
Charcuterie prosciutto di San Daniele, smoked trout mousse ciccio, smoked pork & pimentón sausage grain mustard, pickles, mostarda	16
Insalata Nostrana ½ salad 6 radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
Insalata mišta lettuces, crisp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	12
Sugarloaf chicory salad celery, anchovy, lemon, garlic, chopped egg pecorino romano, garlic - chili breadcrumbs	13

PIATTI

BLT Panino <i>on brioche</i> bacon, heirloom tomato, lettuce, pickled red onion, dijonaise † <i>add a side salad</i>	12 3
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MEATBALL MONDAY

Capellini pork & chicken meatballs Deep Roots Farm pepper crema, parmigiano <i>add a farm egg</i>	20 2
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Fettuccine Marcella's N° 3 tomato butter sauce, parmigiano	18
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Gigli alla Bolognese beef & pork ragù, parmigiano	20
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Gnocchi alla romana * <i>baked semolina gnocchi</i> mozzarella, provolone, tomato, porcini, rosemary, cream	18
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Mushroom - Stuffed Wood Oven - Roasted Trout smoky salsa vasca, chickpeas all'uccelletto sautéed spinach & chanterelles ‡	29
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Smoky Rotisserie Chicken spicy onion relish, mashed potatoes all parmigiana braised red cabbage	20
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PIZZE *Served uncut, as is the traditional Italian Style.*
Our mozzarella is hand-made daily. Our dough is naturally leavened.

Polpettine pork & chicken meatballs, tomato, olives, chèvre, provolone, red onion, oregano	17
Granchio dungeness crab, scallions, crème fraîche, chives, paprika butter, arugula	21
Vongole bianco clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	17
Salumi salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	17
Funghi verde shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	18
Margherita mozzarella, tomato, basil	13
Alla fiamma tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	13

* 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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Nostrana
PORTLAND, OREGON

BOLLICINE

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

BIANCO

Soave Classico Prà 'Staforte' 2016 Veneto GARGANEGA	14
Gavi Francesco Rinaldi & Figli 2017 Piemonte CORTESE	13
Pinot Gris Ross & Bee Maloof Temperance Hill 2017 Eola-Amity	13

ROSATO & RAMATO

Rosato del Frusinate Costa Graia 2017 Lazio CESANESE	13
Cerasuolo d'Abruzzo Le Vigne di Faraone 2017 <i>Abruzzo</i> MONTEPULCIANO	12
'Ramato' Cameron 2017 Dundee Hills PINOT GRIGIO	14

ORANGE

'Bianco' Ezio T. 2016 Piemonte ARNEIS, MALVASIA DI CANDIA	16
'Coste di Riavolo' San Fereolo 2014 <i>Piemonte</i> RIESLING, GEWÜRZTRAMINER	16

ROSSO

Valtellina Sup. Conti Sertoli Salis 'Capo di Terra' 2008 <i>Lombardia</i> NEBBIOLO	15
Chianti Classico Rocca di Montegrossi 2015 Toscana SANGIOVESE	15
Aglianico del Vulture Mušto Carmelitano Serra del Prete 2012 <i>Campania</i> AGLIANICO	15
'Nerojbleo' Gulfi 2013 Sicilia NERO D'AVOLA	15
Barbera Viola 'Barbera d'Alder' 2016 Columbia Valley	14
Pinot Noir J. Christopher 'Cuvée Nostrana' 2015 Eola Amity	15
'JRG' Pamplin Family Winery 2014 <i>Washington</i> CABERNET SAUVIGNON, MERLOT, MALBEC, PETIT VERDOT	16

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	