

ANTIPASTI E INSALATE

Spring onion, garlic scape & tomato soup dill crème fraîche, chive	9
Salad of 47 th Ave. Farm corona beans & albacore tuna conserva house giardiniera	12
Charcuterie prosciutto di San Daniele, duck rilette smoked trout mousse, ciccioli, pickles, cherry chutney	14
Insalata Nostrana ½ salad 6 radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
Insalata mista lettuces, crisp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	9
Little gem lettuce radish, beet, lemon cream, toasted goat's milk feta	13

PIATTI

Panino <i>on foccacia with pickles</i> roast Laney Farm beef, Rogue blue cheese tomato jam, red onion, arugula, aioli †	10
Capellini sautéed calamari, tomato, garlic, calabrian chili breadcrumbs, pecorino romano	18
Goat cheese stuffed pappardelle butter, mint, fresh fava beans, prosciutto	18
Gigli pork and beef ragù, leek, oregano, orange, parmigiano	19
Gnocchi alla romana <i>semolina gnocchi baked in the wood oven</i> house mozzarella, tomato, porcini, rosemary, cream	17
Smoky Rotisserie Chicken almond romesco, mashed potatoes alla parmigiana pancetta braised kale	19
Wood Oven-Roasted Idaho Trout salsa verde, chickpeas all'uccelletto, sautéed spinach	27

SPUMANTE

Champagne Bérèche et Fils <i>Brut Réserve NV Montagne de Reims</i>	19
Brut Rosé Murgo 2013 <i>Sicilia NERELLO MASCALESE & CAPPUCCIO</i>	14
Lambrusco dell'Emilia Vigneto Saetti 2015 <i>Emilia SALAMINO</i>	10
Prosecco Asolo Brut Loredan Gasparini NV <i>Veneto GLERA</i>	10
Moscato d'Asti Saracco 2016 <i>Piemonte</i>	9

BIANCO

Blanc de Morgex et de la Salle Cave Mont Blanc 2015 <i>Valle d'Aosta PRIÉ BLANC</i>	10
Riviera Ligure di Ponente Terre Bianche 2015 <i>Liguria PIGATO</i>	14
Pinot Gris Teutonic <i>Crow Valley Vineyard</i> 2016 <i>Willamette Valley</i>	11
'Big Salt' Ovum 2016 <i>Elkton, Umpqua Valley GEWÜRZTRAMINER, RIESLING, MUSCAT, &c. (dry)</i>	9

ORANGE

'Dinavolino' Denavolo 2014 <i>Emilia MALVASIA, ORTRUGO, MARSANNE, UNIDENTIFIED LOCAL VARIETY</i>	11
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ROSATO & RAMATO

Vino Rosato Luigi Giordano 2016 <i>Piemonte NEBBIOLO</i>	11
Patrimonio Yves Leccia 2016 <i>Corsica NIELLUCCIU, GRENACHE</i>	16
'Ramato' Viola Cellars 2016 <i>Columbia Gorge PINOT GRIGIO</i>	13

ROSSO

Gamay Grosjean 2015 <i>Valle d'Aosta</i>	12
Coste della Sesia NOAH 2011 <i>Piemonte CROATINA</i>	14
'Cinque' Podere Le Boncie 2015 <i>Toscana SANGIOVESE, COLORINO, MAMMOLO, &c.</i>	16
'Maschitano Rosso' Musto Carmelitano 2013 <i>Basilicata AGLIANICO</i>	9
Etna Rosso I Custodi 'Pistus' 2014 <i>Sicilia NERELLO MASCALESE & NERELLO CAPPUCCIO</i>	12
'Nerojbleo' Gulfi 2012 <i>Sicilia NERO D'AVOLA</i>	14
'Nouveau No 21' Minimus 2016 <i>Willamette Valley NEBBIOLO</i>	13
Pinot Noir J. Christopher 'Cuvée Nostrana' 2014 <i>Eola-Amity</i>	15

PIZZE Served uncut, as is the traditional Italian style.

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

Granchio	dungeness crab, scallions, crème fraîche, chives, paprika butter, arugula	20
Diavola	spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers	16
Vongole bianco	clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	16
Funghi verde	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
Marinara	tomato, garlic, wild oregano	9
Margherita	mozzarella, tomato, basil	12
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
Alla fiamma	tomato, red onion, Mama Lil's, wild oregano, spicy oil, black olives	12

* 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			3