

**ANTIPASTI E INSALATE**

Tomato & spring onion, garlic scape soup dill crème fraîche, chive	9
Salad of 47 <sup>th</sup> Ave. Farm corona beans & albacore tuna conserva house giardiniera	12
<b>Charcuterie</b> prosciutto di San Daniele, chicken liver & currant pâté smoked trout mousse, ciccioli, pickles, cherry chutney	14
<b>Insalata Nostrana</b> <span style="float:right">½ salad 6</span> radicchio, parmigiano, rosemary - sage croutons caesar-style dressing <i>contains raw egg</i> †	12
<b>Insalata mista</b> lettuces, crisp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	9
<b>Grilled octopus bruschetta</b> arugula, Castelvetrano olives, oven roasted tomatoes green goddess aioli	15

**PIATTI**

<b>Panino</b> <i>on foccacia with pickles</i> roast Laney Farm beef, tomato jam smoked mozzarella, red onion, aioli † <i>add side salad</i>	10 3
<b>Gigli</b> pork & beef meatballs, pepper crema, parmigiano	18
<b>Capellini</b> sautéed calamari, tomato, garlic, calabrian chili breadcrumbs, pecorino romano	18
<b>Goat cheese stuffed pappardelle</b> butter, mint, fresh fava beans, prosciutto	18
<b>Smoky Rotisserie Chicken</b> spicy onion relish, amish butter polenta braised chard	19
<b>Wood Oven-Roasted Idaho Trout</b> salsa verde, umbrian lentils, sautéed spinach	27

**SPUMANTE**

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

**BIANCO**

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

**ORANGE**

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

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

**ROSSO**

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

<b>Polpettine</b>	pork & beef meatballs, tomato, olives, provolone, ricotta, red onion, oregano	16
<b>Granchio</b>	dungeness crab, scallions, crème fraîche, chives, paprika butter, arugula	20
<b>Vongole bianco</b>	clams, Mama Lil's, oregano, garlic, smoked mozzarella, provolone, gremolata	16
<b>Funghi verde</b>	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
<b>Marinara</b>	tomato, garlic, wild oregano	9
<b>Margherita</b>	mozzarella, tomato, basil	12
<b>Salumi</b>	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
<b>Alla fiamma</b>	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.

**NOSTRANA.COM**

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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