

ANTIPASTI E INSALATE

Deep Roots Farm sweet pepper, tomato & onion soup crème fraîche, parmigiano, olive oil	9
Salad of corona beans & albacore tuna conserva house giardiniera	13
Butter lettuce salad tomatoes, cucumber, red onion red wine vinaigrette, chevarino romano	14
Charcuterie prosciutto di San Daniele, soprassata dei Medici, smoked trout mousse, chicken liver pâté grain mustard, mostarda, pickles	14
Insalata Nostrana ½ salad 6	12
radicchio, parmigiano, rosemary-sage croutons caesar-style dressing <i>contains raw egg</i> †	
Insalata miŝta	9
lettuces, crisp seasonal vegetables arbequina extra virgin olive oil, red wine vinegar	

PIATTI

Panino on a ciabatta roll fried mortadella, raschera, pickled onion, tomato, butter lettuce aioli, dijon † <i>add side salad</i>	10 3
Capellini pork & chicken meatballs Marcella's N° 3 tomato butter sauce, parmigiano	19
Strozzapreti Oregon pink shrimp, lemon cream, spinach scallion, cherry tomatoes	18
Goat cheese stuffed pappardelle 47 th Ave Farm basil pesto, parmigiano	18
Wood Oven-Roasted Idaho Trout aioli, heirloom tomatoes, umbrian lentils, sautéed spinach †	28
Smoky Rotisserie Chicken spicy onion relish, amish butter polenta, braised chard	19
Overnight Roast Pork Shoulder salsa verde, bruschetta, braised cabbage	28

P I Z Z E *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, provolone, ricotta, red onion, oregano	16
Bandiera	fresh tomato, pancetta, sweet corn, raschera DOP, arugula, crème fraîche, chive	18
Alla fiamma	tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives	12
Granchio	dungeness crab, scallions, crème fraîche, chives, paprika butter, arugula	20
Funghi verde	shiitake & maitake mushrooms, mozzarella, garlic, arugula, pecorino, lemon agrumato	17
Margherita	mozzarella, tomato, basil	12
Salumi	salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers	16
Marinara	tomato, garlic, wild oregano	9

* 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

SPUMANTE

Morgex et de la Salle Extra Brut Cave Mont Blanc '1187' 2013 <i>Valle d'Aosta</i> PRIÉ BLANC	16
Prosecco Asolo Brut Loredan Gasparini NV Veneto GLERA	10
Lambrusco di Sorbara Rosato Paltrinieri 'Radice' 2015 Emilia	11
Malvasia dell'Emilia La Collina 'Lunaris Secco' NV Emilia	11

BIANCO

Colli di Luni Terenzuola Vigne Basse 2016 Toscana VERMENTINO	13
Greco di Tufo Vadiaperti Marotta - Montefusco 2014 Campania	12
'Blanc du Puits Sec' Evesham Wood 2016 Eola - Amity Hills PINOT GRIS, GEWÜRZTRAMINER	10
Pinot Gris Teutonic Crow Valley 2016 Willamette Valley	11

ORANGE

'Ograde' Skerk 2014 <i>Friuli - Venezia Giulia</i> VITOVSKA, MALVASIA, SAUV. BLANC, PINOT GRIGIO	16
'Coenobium Ruscum' Suore Cistercensi 2015 <i>Lazio</i> TREBBIANO, MALVASIA, VERDICCHIO	15

ROSATO

Portofino Bisson 2016 Liguria CILIEGIOLO	13
Toscana Rosato Seŝti 2016 Toscana SANGIOVESE	12
'Pretty Things' Holden 2016 Columbia Gorge/Southern Oregon NEBBIOLO, DOLCETTO	11

ROSSO

Colline Novaresi Monsecco 'Pratogrande' 2013 Piemonte NEBBIOLO	13
Barbera d'Asti Sup. Ezio T. 'Terra del Noce' 2012 Piemonte	15
Rossese di Dolceacqua Terre Bianche 2015 Liguria	16
'Cinque' Podere Le Boncie 2015 <i>Toscana</i> SANGIOVESE, COLORINO, MAMMOLO, &c.	16
'Unlitro' Ampeleia 2016 <i>Toscana</i> ALICANTE, CARIGNAN, ALICANTE BOUSCHET	10
'Nerojbleo' Gulfi 2012 Sicilia NERO D'AVOLA	14
Pinot Noir J. Christopher 'Cuvée Nostrana' 2014 Eola-Amity	15

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	