

**A N T I P A S T I**

- Focaccia & ciabatta Nostrana 7  
Arbequina olive oil
- ...add Ursini 'Olio Fresco' Novello 2023 4

**F I S H F R I D A Y**

- Grilled sea scallops 22  
aged balsamico, cauliflower purée  
sautéed Brussels sprouts & pancetta

- Calamari in'zimino 18  
aioli, braised squid, white wine, tomato  
sesame bruschetta †

- Blue Truck root vegetable soup 12  
crème fraîche, olive oil, chives

- Cacio e pepe arancini 15  
fried mozzarella - stuffed risotto balls

- Warm marinated olives 10  
orange, rosemary, espelette

- Marcello's insalata di Modena 16  
prosciutto di San Danielle  
parmigiano, aged balsamico

**P R I M I**

- Insalata Nostrana 17  
radicchio, parmigiano, caesar - style dressing  
rosemary - sage croutons †

- Butter lettuce salad 17  
chèvre, shaved fennel, beets, orange  
citrus vinaigrette, pepitas

**P A S T A**

**F I S H F R I D A Y**

- Linguine 28  
anchovy, garlic, lemon, white wine, butter  
parsley, breadcrumbs, bottarga di Orbetello

- Shrimp & lobster tortellini 34  
shrimp brodo, butter, chives

- Rigatoni 28  
beef & pork ragù, red wine, tomato  
leek, parmigiano

- Gruyere, ricotta & parmigiano ravioli 28  
Oregon white truffle butter  
braised wild mushrooms †  
...add prosciutto di San Daniele 3



**P I Z Z E** 50 Top Pizza USA 2023. Served uncut, as is the traditional Italian style.  
Our mozzarella is hand-made daily. Our dough is naturally leavened.

- Calamari 24  
fried squid, tomato, garlic, Mama Lil's peppers, chèvre, arugula, lemon
- Granchio 30  
dungeness crab, scallions, crème fraîche, chives, paprika butter, garlic, arugula
- Delicata 23  
squash purée, stracciatella, chèvre, provolone, red onion, garlic, rosemary, honey
- Alpina 24  
smoked ham, raschera DOP, crème fraîche, shiitake mushrooms, garlic, thyme, chives
- Diavola 24  
spicy sausage, mozzarella, provolone, tomato, Mama Lil's peppers
- Salumi 24  
salami, tomato, provolone, mozzarella, oregano, honey, Mama Lil's peppers
- Funghi verde 23  
maitake & shiitake mushrooms, mozzarella, arugula, pecorino, lemon agrumato
- Margherita 21  
mozzarella, tomato, basil
- Alla fiamma 21  
tomato, red onion, Mama Lil's peppers, wild oregano, spicy oil, black olives

to any pizza, add... ARUGULA 4 PROSCIUTTO DI SAN DANIELE 6 SALT-CURED ANCHOVIES 4 FARM EGG 2

**S E C O N D I**

**F I S H F R I D A Y**

- Wood Oven - Roasted Idaho Trout 36  
Oregon white truffle butter, celery root purée, fried sunchokes  
roasted Brussels sprouts †

- Half of a Roasted Mary's Chicken 33  
spicy onion relish, parmigiano mashed potatoes  
honey - chili roasted carrots

- Overnight Roasted Lamb Shoulder 36  
braised with garlic, rosemary & white wine  
aged balsamico, crispy butternut squash polenta  
braised rainbow chard

- Grilled Ribeye 41  
8 ounce, thin-cut, grilled to medium-rare  
Bone marrow sugo, crispy pommes Anna, roasted root vegetables †

- Bistecca alla Costata please allow 45 minutes 139  
1 kilo Painted Hills bone-in rib eye, grilled medium-rare & sliced  
garlic - rosemary oil, sea salt, lemon †

**C O N T O R N I**

- Wood oven - roasted Brussels sprouts, pecorino, aged balsamico 12
- Pommes Anna, poached egg, crème fraîche, crispy prosciutto, chives 12
- Kale gratin, leek, cream, raschera, breadcrumb 12
- Fried sunchokes, garlic, rosemary, aioli † 12

**D O L C E**

The quince & apple crisp may be pre-ordered as it takes 20 minutes to prepare.  
Please see our 'Dessert Menu for additional offerings.

\* Limited availability

† Wild mushrooms are not an inspected product.

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

WINES BY THE GLASS 150ml pours; 100ml also available

BOLLICINE

Blanc de Blanc Sivilli Wine Co. *Abbey Ridge* 2019 22  
*Dundee Hills, OR* CHARDONNAY

Blanc de Morgex et de La Salle Cave Mont Blanc 'Glacier' 2019 17  
*Valle d'Aosta* PRIÉ BLANC

Valdobbiadene Prosecco Sup. Brut Bisol 'Crede' 2021 16  
*Veneto* GLERA, PINOT BIANCO, VERDISO

Lambrusco dell'Emilia La Collina 'Quaresimo' NV 14  
*Emilia-Romagna* SALAMINO, MAESTRI, GRASPAROSSA, MALBO GENTILE

BIANCO

Petite Arvine Grosjean *Vigne Rovettaz* 2021 16  
*Vallée d'Aosta* PETITE ARVINE

Südtiroler Weißburgunder Weingut Ebner 2022 15  
*Alto Adige* PINOT BIANCO

Colli Trevigiani Gregoletto 2021 *Veneto* VERDISO 14

Friulano Cameron 2021 *Dundee Hills, OR* FRIULANO 22

ORANGE

'Monte Mattina' Il Tufiello 2016 *Campania* FIANO 21

ROSATO

Toscana Rosato Sești 2021 *Toscana* SANGIOVESE 14

ROSSO

Barbaresco Cà del Baio 'Autinbej' 2020 *Piemonte* NEBBIOLO 16

Colli Tortonnesi Oltretorrente 2021 *Piemonte* BARBERA, &C 15

Rossese di Dolceacqua Danila Pisano 2021 *Liguria* ROSSESE 17

Teroldego Foradori 2021 *Trentino* TEROLDEGO 16

Costa Toscana Montepeloso 'A Quo' 2021 17  
*Toscana* CABERNET SAUVIGNON, SANGIOVESE, MALVASIA NERA, &C

Chianti Classico Montesecondo 2020 *Toscana* SANGIOVESE 16

'I Vigneri' Rosso Salvo Foti 2021 *Sicilia* N. MASCALESE, N. CAPPUCCIO 16

Pinot Noir Loop de Loop 2021 *Columbia Gorge, OR* PINOT NOIR 15

RESPONSIBLE SOURCING CERTIFIED BY

THANKS TO OUR FARMERS & PURVEYORS

47<sup>th</sup> Avenue Farm *Portland*

Blue Truck Produce *Salem*

Camas Country Mill *Eugene*

Cowbell Cheesemonger *Portland*

Groundwork Organics *Eugene*

Painted Hills Beef *Fossil*

Hood River Organic *Hood River*

Pat-n-Tam's Beef *Stanfield*

Peak Forest Fruit *Banks*

Prairie Creek Farm *Joseph*

Revel Meat Co. *Canby*

Rieben Farms *Banks*

Shepherd's Grain *Spokane*



**FLIGHT 750**  
*A bottle of vino in three acts*

FROM: PDX  
 ✈️ TO: CHAMPAGNE

Explore three examples of Champagne in a uniquely engaging way: as three small carafes, ideal for sharing between two people. Three sparkling wines, wonderfully versatile with food. Featuring: Frédéric Savart, Chavost, Louis Nicaise

3 wines, equivalent to 1 bottle  
**3 x 250ml \$125**

FOR YOUR PANTRY

Ursini 'Olio Fresco' Novello 2023 45

*Abruzzo* 500ml

harvested in Abruzzo, pressed and packaged within 48 hours, then swiftly transported to guarantee optimal freshness and the highest quality of flavor.



A Service Charge of 22% is applied to all checks at Nostrana, providing a professional and equitable wage for all team members.

100% of collected service charges are distributed to employees in the form of an elevated, fixed hourly rate.



Friday Dinner  
 05 JANUARY

Six-time James Beard Award Nominated  
 Chef/Owner Cathy Whims  
 Executive Chef Bryan Donaldson  
 Chef de Cuisine Justin Carr