

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.

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 Tortonesi 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

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
 Chavořt
 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.



RESPONSIBLE SOURCING CERTIFIED BY

THANKS TO OUR FARMERS & PURVEYORS

- | | | |
|--|--------------------------------------|---------------------------------|
| 47 th Avenue Farm <i>Portland</i> | Painted Hills Beef <i>Fossil</i> | Revel Meat Co. <i>Canby</i> |
| Blue Truck Produce <i>Salem</i> | Hood River Organic <i>Hood River</i> | Rieben Farms <i>Banks</i> |
| Camas Country Mill <i>Eugene</i> | Pat-n-Tam's Beef <i>Stanfield</i> | Shepherd's Grain <i>Spokane</i> |
| Cowbell Cheesemonger <i>Portland</i> | Peak Forest Fruit <i>Banks</i> | |
| Groundwork Organics <i>Eugene</i> | Prairie Creek Farm <i>Joseph</i> | |



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.

N | *Friday Dinner*
 05 JANUARY

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