



*The Italian Country Table at*

# *Nostrano*

*Nostrano literally translates as “local” but it comes from “nostro” meaning “ours”. When an Italian says “nostrano” they mean from their part of Italy. More than geography, “nostrano” is an embrace that lays claim to food. It says “this is from my land, my home, my kitchen and more importantly, I want to share this with you”.*

## *Cucina Specialty*

### *Frankie’s Garden Tomato Sauce (Sunday gravy)*

*An Italian kitchen classic with meatballs or sausage*

## *Anti Pasti*

### *Apple Wood Smoked Salmon*

#### *Nostrano di Anti Pasti*

*Imported Italian olives, meats and cheeses, roasted red peppers and baked garlic served with homemade bread and estate bottled extra-virgin olive oil*

### *Arancini*

*Crispy and warm spinach risotto balls stuffed with fresh mozzarella*

### *Hickory Smoked Baby-back Ribs*

*Succulent baby-back ribs massaged with one of Frankie’s special dry rubs and smoked low and slow in the presence of hickory, served with our espresso honey barbeque sauce*

## *Primi*

### *Tagliatella al Bolognese*

*Our handmade tagliatella pasta of Bologna, dressed with one of the most classic sauces of Emilia-Romagna. This dish is an excellent example of the individual cooks mark on a true regional classic*

## *Secondi*

### *Brasato al Porto*

*Short ribs braised in ruby port, red wine and tomatoes served over creamy polenta*

## *Dolci*

### *Biscotti*

### *Heavenly Panna Cotta*

*Cooked cream with ricotta and vanilla bean topped with Vin Cotto*