



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) with Ribs

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

Caprese Salad

Our garden tomatoes with buffalo mozzarella and fresh basil

Bruschetta

Grilled Italian bread with our garden red, green and yellow bell peppers sautéed in garlic and red onion

Zucchini Blossom and Tomato Frittata

Our Italian omelet with fresh garden squash blossoms and tomatoes

Primi

Pasta alla Vino di Puglia

Bucatini pasta prepared with a beautiful combination of Pulian red wine, broccoli rabe and garlic

Secondi

Bistecca alla Gorgonzola

A Nostrano original; grilled Angus beef tenderloin with a porcini mushroom and gorgonzola sauce, served with asparagus alla vinsanto

Dolci

Baked Pears

Baked in a sweet red wine sauce and topped with chestnut honey