



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 Meatballs and 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

Fresh Spring Rolls

Rice wraps with yellow fin tuna and pear or shrimp avocado with a traditional Thai dipping sauce

Nostrano di Melanzane

Fresh mozzarella and basil sandwiched between thick slices of tender eggplant, topped with diced tomato and baked until golden brown

Primi

Pappardelle alla Radicchio

Saffron Pappardelle pasta with sautéed radicchio, gorgonzola, shallots, and a kiss of cream

Secondi

Bistecca alla Pizzaiola

Seared rib eye steak sauced with a fresh Mariana over a bed of sautéed rainbow chard and anointed with peppers and onions (red, green, and yellow sweet bell peppers)

Dolci

Panettone

Traditional holiday cake from abruzzo made with figs and chocolate served with a cabernet chocolate sauce and amaretto cream