



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) and 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

Purogies

Traditional polish dough filled with creamy ricotta cheese and chive

Mesquite Smoked Brisket

Angus beef brisket smoked low and slow in the presents of mesquite with lavender dry rub

Primi

Pasta Verdi alla Bolognese al Forno

This classic dish of Bologna is made with our homemade pasta that has been infused with spinach (verdi=green) and Ragu Bolognese (meat sauce) and topped with a creamy besciamella

Secondi

Stracoto di Manzo alla Vino

Slow roasted beef braised in red wine, herbs, onions and garlic served with a porcini mushroom sauce over creamy polenta

Dolci

Espresso Chocolate Cake

Homemade with buttermilk and espresso and topped with a cabernet chocolate sauce