



*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*