



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 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

Crocche di Latte

Milk croquettes from the Veneto; Caciocavallo cheese in crispy béchamel

Sausage with Grapes and Saba

Homemade Italian sausage sautéed with grapes, and drizzled with sweet saba

Primi

Zucca di Melanzane alla Pomodoro

Rigatoni pasta with fresh garden zucchini, eggplant and tomatoes, sautéed with garlic and onion with a touch of cream and topped with crispy ricotta-stuffed zucchini blossoms

Secondi

Bistecca di Peperonata alla Sambuca

A Nostrano original; marinated and grilled beef tender loin, over soft polenta with a red bell pepper and Sambuca vinaigrette, topped with our best Gorgonzola

Dolci

Cannoli

A classic Italian sweet; a crispy petzell shell, hand-filled with a sweet mix of ricotta cheese, citrus and nutmeg