



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

Anti Pasti

Cherry Wood Smoked Salmon

Nostrano di Anti Pasti

Imported Italian olives, and baked garlic served with homemade bread and estate bottled extra-virgin olive oil

Caprese Salad

Our garden tomatoes and fresh basil with buffalo mozzarella

Hickory Smoked Baby-Back Ribs

Succulent baby-back ribs with Frankie’s special dry rub served with our signature espresso honey barbeque sauce

Formaggio

*A special selection of important artisanal Italian cheeses: **Ricotta di Ginepro, Pecorino Gregoriano and Pecorino Scorza Nera** all from L’Aquila Abruzzo*

Primi

Paglia e Fieno (Hay and Straw)

Named because it combines traditional hand-made golden egg pasta with emerald green spinach pasta combined in a glorious tangle with seasonal mushroom and sausage ragu

Secondi

Maiale al Forno (Italian Style Smoked Pork Shoulder)

A fresh pork shoulder (picnic ham) dry rubbed with fennel pollen sage pesto and smoked low and slow in the presents of hickory – served with Maple Mustard glaze and an Apple & peach chutney and side of grilled garden zucchini dressed with lemon vinaigrette

Dolci

Mixed Berry Mascarpone Olive Oil Cake

The olive oil cake is yummy enough to stand on its own but this double barreled combo of berry’s and mascarpone takes it over the top