



*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 tender 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*

#### *Sausage with Grapes and Saba*

*Our homemade Italian sausage roasted, then sautéed with grapes and drizzled with sweet saba from Italy*

### *Primi*

#### *Speck, Culatello, and Coppa Salad*

*Three of the finest and most prized cured Italian salumi served over an arugula salad with buffalo mozzarella*

#### *Manicotti*

*It doesn't get any more Italian than this – freshly made crepes baked with a ricotta cheese filling and covered in creamy béchamel and garden tomato sauce*

### *Secondi*

#### *Braciole*

*Tender beef flank steak pounded rolled with swiss chard, garlic, pine nuts, Romano cheese, and prosciutto then seared and braised in “Old Vines” Zinfandel with homemade beef stock and tomatoes - served over creamy polenta*

### *Dolci*

#### *Torta al Vino Rosso*

*A rich and flavorful chocolate cake made with red wine*