



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

Polpette di Ricotta

Crispy ricotta balls deep fried in extra virgin olive oil

Primi

Roasted Red Bell Pepper Soup

A hardy and refreshing chilled vegetarian soup prepared with grilled red and yellow sweet bell peppers served and served with eggplant caponata crostini with pine nuts olives and capers

Secondi

Brasato al Porto

Beef short ribs braised in ruby port, red wine and tomatoes and served over creamy polenta

Dolci

Spuma Di Prosecco E Pesche

Prosecco mousse with peach puree - a light refreshing desert from the Veneto