

ENOTECA NOSTRANA

WOW! COCKTAILS ALSO

the enoteca negroni

Enoteca Sbagliato 13
Campari Bitter
L. N. Mattei Cap Corse rouge quinquina
sparkling Pineau d'Aunis, orange wedge – rocks

Ettore's Delight 15
Aviation gin, Lillet Blanc
Aperol, orange – rocks

The Wi-Fi Password 15
Angostura Amaro, Clear Creek Muscat grappa
Combiér liqueur, lime, egg white – up

Designer Mint 16
Appleton Estate 'Reserve Blend' rum
Micaela fino sherry, Branca Menta
Tempus Fugit crème de cacao, mint – rock

Tigerseye 16
Ransom Old Tom gin, Strega liqueure
Townshend's Amaro Kashmiri
Regan's orange bitters, lemon – up

zero(-ish) proof

Kindergroni 8
Sanbittèr soda, Chinotto soda
fresh orange – up

Crodino Old Fashioned 8
oak-aged Crodino aperitivo
orange & aromatic bitters, gum syrup – rocks

everything else

Just ask! – Our bartenders are happy to prepare standard cocktails and Nostrana specialties to your liking.

draught beer

Nazionale Blonde Ale Le Baladin • IT 10oz 9
King Kitty Red Ale Coalition Brewing • PDX, OR 6
Supercool IPA Upright Brewery • PDX, OR 6
Altbier Rosenstadt Brewery • PDX, OR 6

20% gratuity added for parties of 6 or more guests.

smaller things

Hand-sliced Prosciutto di Parma cream biscuits, whipped butter + honey	18
Warm smoked oyster dip smoked oysters, raschera, calabrian chili pecorino sardo, ciabatta	9
Winter salad blood orange, mixed greens, pickled fennel meyer lemon vinaigrette, toasted almond	12
Roasted olives	5
Ciabatta + focaccia Nostrana extra virgin olive oil	3
Parmigiano & aged gouda balsamico	8

things to share

COMPOSED PLATES, as listed	14
INDIVIDUAL SELECTIONS, of any one item	5
Antipasto Ortolano Kale raab, burnt orange, feta Squash agrodolce Chicory pancakes, sage, scallion, pickled kumquat	
Antipasti di mare Octopus terrine, lemon oil Tuna tataki, salsa calabrese, fried shallot, basil Bottarga, stracciatella, meyer lemon zest	
Charcuterie Hamvelopes – prosciutto, raschera & chive packets Burro del Chianti & 'Nduja crostini Tonno del Chianti winter fruit compote, pickles	

larger things

Ribollita da Delfina <i>fried soup!</i> bread-thickened minestrone fritter, olive oil	14
Frascatelli & tiny meatballs brodo, black trumpet mushrooms parmigiano	20
Steak tritato – a seared tartare <i>hand-chopped Laney Family Farm beef</i> rosemary, garlic, extra virgin olive oil †	24
Traghetti al pomodoro con condimenti <i>simple pasta & tomato with...</i> (choose 3) anchovies • roasted olives • fried capers calabrian chilies • Sicilian oregano Oregon Olive Mill Koroneiki varietal oil Parmigiano - Reggiano • Pecorino Romano garlic-chili breadcrumbs • extra sauce Ayers Creek aci sivri chili oil	18

sweet things

Coconut + rum stracciatella sundae chantilly, dulce de leche	10
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† Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish may increase your risk of foodborne illness.
‡ Foraged foods are not an inspected product.