

Nostrana

Lunch | Monday 8 February

Congratulations to Chef Cathy Whims, 2009 Beard Award Finalist for Best Chef Northwest

MEATBALL MONDAY

Fettuccine with Laughing Stock **pork meatballs** and Marcella's #3 **tomato butter sauce**-14

Polpettine pizza-tiny pork meatballs, house-made mozzarella, Keith's ricotta, wild oregano, tomato, red onion and Parmigiano-15

ANTIPASTI

Carrot prosecco soup-7

Charcuterie-house testa, mortadella, Barolo and Tartufo salami and Prosciutto di Parma, apple mostarda, pickled cremini and cherries-12

Salad of **cannellini beans** and olive oil poached **Albacore tuna** with house giardiniera-9

Insalata Nostrana-radicchio and Parmigiano-Reggiano with rosemary and sage croutons in a Caesar style dressing-10 †

Insalata Mista-lettuces and crisp seasonal vegetables with Arbequina extra virgin olive oil and red wine vinegar on the side-9

House Green Salad-lettuces and crisp seasonal vegetables with house vinaigrette-5

PIZZE *Served uncut, as is the traditional Italian style.*

Margherita-house-made mozzarella, tomato and basil-11

Marinara-tomato, garlic and wild oregano-11

Sofia-thinly sliced potatoes, pancetta, rosemary and olive oil-13

La Napoli-tomato, olives, capers, house mozzarella, Mama Lil's peppers and oregano-14

La Dolce Vita-caramelized onions, gorgonzola dolce and anchovies-14

Luganega-spicy sausage, smoked mozzarella, tomato and rapini-15

Diavola-sausage, smoked mozzarella, provolone, Mama Lil's peppers and tomato-15

Quattro Formaggi-fontina Val d'Aosta, ricotta, gorgonzola and Parmigiano-15

Funghi-shitake mushrooms, pancetta, fontina Val d'Aosta and Parmigiano-14 with a farm egg-15

... to any pizza add arugula-2 add Prosciutto di Parma-4 add both-5.50 or, anchovies-2.50

ADD a glass
of house wine-6

PIZZA SPECIAL Quattro Formaggi (as described above) with a house green salad-13

FROM THE STOVE

Beet ravioli with chive butter-14

Polenta Pasticcio, beef celery ragu, balsamella and a green salad-10

PANINO *Served on a house roll with a green salad*

Mortadella, pickled red peppers, provolone and red pepper jelly-10

FORMAGGIO *Served with wildflower honey, fig 'salami' and house-made crackers.*

Northwest Cheeses-Rosa, Adelle (Ancient Heritage) and Dominos (Estrella Family Creamery)-12

VINI AL BICCHIERE | WINES BY THE GLASS

SPARKLING

Champagne Taittinger <i>Brut NV Reims, Fr. (5 oz)</i>	15
Prosecco Ruggeri 'Gold Label' <i>Valdobbiadene NV Veneto</i>	10
Moscato d'Asti Paolo Saracco 2008 <i>Piemonte</i>	9

WHITE

Roero Arneis Matteo Correggia 2008 <i>Piemonte</i>	10
Soave Classico ca' Rugate <i>Monte Fiorentine 2006 Veneto</i>	9
Vermentino Argiolas <i>Costamolino 2008 Sardegna</i>	8
'Whistling Ridge' Matello 2008 <i>Oregon</i> PINOT BLANC, RIESLING, GEWÜRZTRAMINER	11

RED

A Natural House Red 'Vila Marija' 2005 <i>Friuli (unfiltered)</i>	8
Barbera d'Alba Filippo Gallino 2007 <i>Piemonte</i>	9
Barbaresco Produttori del Barbaresco 2001 <i>Piemonte</i>	15
Chianti Classico Felsina 2007 <i>Toscana</i>	12
Nero d'Avola Fondo Antico 2008 <i>Sicilia</i>	7
Pinot noir Cameron <i>Abbey Ridge 2007 Oregon</i>	15
'Uno' Ca' du Rabajà 2006 <i>Piemonte</i> NEBBIOLO	11
'SP68' Occhipinti 2008 <i>Sicilia</i> NERO D'AVOLA, FRAPPATO	13
Zinfandel Westrey <i>Layne Vineyard 2000 Southern Oregon</i>	10

WINE FLIGHTS *three two-ounce pours of a common theme*

Alpine reds for Winter with a sense of place and a French accent

from Grosjean Frères in Valle d'Aosta: *Gamay, Torrette & Cornalin* 15

* while available
† contains raw egg

Executive Chef-Cathy Whims | Chef de Cuisine-Kelly Myers



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