



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

Pipi’Mpajanati

Delicate and delicious fritters made with our homegrown sweet red, green, yellow and orange garden pepper harvest sautéed with garlic and onion and fennel

Polpetti di Melanzano

Crispy garden eggplant meatballs, a classic Calabrian anti pasti

Primi

Casereccia Chipollotto alla Pisello

Casereccia pasta with sautéed onions, concentrated garden tomato sauce and peas - a reminder that summer harvest is here

Secondi

Cioppino

A beautiful Italian dish where every bite is a unique experience - a medley halibut, monkfish, scallops, shrimp, and little neck clams all simmered together a delicious stock with white wine, olives and capers

Dolci

Baba au Rhum

Common in the southern regions of Italy, this delicious yeast cake is soaked in a sweet rum sauce