



Antipastini

Antipasto	Assortment of cured meats and cheeses with pickled vegetables and olives (serves two)	\$16.00
(GF) Pan seared Shrimp	served with pesto aioli, lemon wedge	\$10.50
Focaccia Rustica	Our house focaccia bread served with roasted garlic bulb, brie cheese	\$10.00
Clams and Mussels	steamed with wine and ciao spice blend, served with focaccia bread	\$12.75
Bruschetta Trio	House made rustic Italian bread toasted and served with seasonal truffled mushrooms, marinated artichoke hearts and checca	\$8.75
(GF) Stuffed Mushrooms	Crimini mushrooms stuffed with your choice of sausage and cheese, herbed cheese blend, or vegetables	\$9.50
Crostini di Checca	Crostini topped with tomato, basil, garlic, sea salt and olive oil	\$9.00
Pinwheel Garlic Knots	Roasted garlic and mozzarella baked in pinwheel crust, served with marinara	\$10.00
Focaccia Formaggio	Focaccia bread topped with melted mozzarella, herbs, spices, garlic oil and parmesan. Served with Marinara sauce	\$7.00
Meatballs	House made meatballs broiled in marinara sauce with mozzarella cheese	\$2.25 each

Zuppe & Insalate

(GF) Oregon Salad	Poached Bartlett pear, crumbled blue cheese, toasted hazelnuts, farm greens tossed with raspberry vinaigrette dressing	\$9.75
(GF) Chef Dave's Salad	Farm greens tossed in red wine vinaigrette with bacon, blue cheese, cucumber, tomato, pepperoncini, roasted red peppers, kalamatta olive and red onion	\$10.25
Caesar Salad	Whole leaf romaine hearts tossed with our house Caesar dressing, topped with parmigiana and croutons	\$9.75
(GF) Smoked Salmon Salad	Field greens tossed in red wine vinaigrette with smoked salmon, capers, shaved red onion, artichoke hearts, lemon	\$10.50
(GF) Tuscan Chicken Salad	Farm greens tossed in balsamic vinaigrette, topped with Tuscan spice roasted chicken, chopped bacon, roasted red peppers, mozzarella	\$10.50
(GF) Greek Salad	Chopped romaine lettuce tossed with Greek vinaigrette, pepperoncini, feta cheese, kalamata olives, red onions, served on a bed of tomato and cucumber	\$10.00
Caprese Salad	Layered slices of fresh mozzarella, tomatoes, basil, drizzled with extra virgin olive oil and balsamic reduction, served with crostini	\$10.00
(GF) Mista Salad	Farm greens tossed with your choice of dressings; Balsamic vinaigrette, Raspberry vinaigrette, Greek vinaigrette, Blue cheese, or Ranch dressing	\$7.00 whole \$3.50 half
Ribollita	House made savory vegetable soup with cannellini beans	\$4.25/\$5.75/\$7.25
Zuppa del Giorno	Check with your server for today's soup specials	\$4.25/\$5.75/\$7.25

CIAO

Pizza & Trattoria

Excelsior Pasta Shop

Lasagna and Canneloni

Classic Meat Beef, pork, and lamb with mozzarella, parmesan, ricotta and fresh pasta	\$16.75
Cheese Mozzarella, ricotta, parmesan and provolone with herb blend and fresh pasta	\$14.75
Vegetable Zucchini, spinach, mushrooms, red peppers with cheese and fresh pasta	\$15.25

Artisan Ravioli

Pollo Chicken, bacon, cheese and kale in tomato-bacon sauce	\$16.00
Carciofi Artichoke, cheese, and herbs in roasted red pepper cream sauce	\$15.50
Calunzei Beet and potato mezza luna ravioli with parmesan in sage butter sauce	\$15.00
Amalfi Four cheese and spinach raviolini tossed in marinara and topped with mozzarella	\$15.50
Zucca Butternut squash ravioli tossed with seasonal mushrooms, sage and browned butter	\$15.50

Build your own Pasta **\$13.00** *Gluten-Free pasta add\$2.00

1)Choose your Favorite Pasta

Fresh Pasta: Fettucine, Linguine, Pappardelle **Dry Pasta:** Orecchiette, Rigatoni, Chitarra Spaghetti

2)Choose your Favorite Sauce

Alfredo: Parmesan cream sauce **Marinara:** Classic tomato sauce **Primavera:** Vegetables in light cream sauce

Puttanesca: Spicy tomato sauce, capers, olives **Pesto:** Hazelnut pesto with a dash of cream

Sage Butter: Garlic, butter, wine and herbs **Roasted Red Pepper:** Pepper puree, cream and herbs

Checca: Fresh tomato, basil, garlic, olive oil **Sugo di carne:** Lamb, beef, pork sauce

3)Add a Protein to your Pasta

Meatballs, Chicken Parmesan, Roasted Chicken, Steamed Clams, Steamed Mussels **\$5.00**

Sautéed Shrimp, Smoked Salmon, Veal Scaloppini **\$7.00**

4)Extra Love \$1.75 each

Topped & Baked with Mozzarella and Parmesan: Add any of our classic pizza toppings

Didn't see your favorite classic dish? We are always happy to prepare it for you!

18% Gratuity added to parties of 8 or larger. Single Check Presented

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase chance of food borne illness

Entrées

- Chef Dave's Cioppino** Clams, mussels, shrimp, smoked salmon, white fish simmered with fennel, tomato, white wine, herbs; served with focaccia bread **\$24.00**
- GF Cedar Plank roasted Salmon** Served with zucchini, squash, pepper, red onion and carrot crudo, roasted potato medley, lavender honey glaze and meyer lemon caviar **\$24.00**
- GF Gamberoni** Marinated shrimp sautéed and served with creamy polenta, asparagus and arugula **\$20.00**
- Veal or Chicken Arrosto Marsala** Pan roasted cutlet served with roasted garlic, sundried tomato marsala sauce, mushroom risotto, sautéed farm vegetables **\$19.00**
- Veal or Chicken Saltimbocca** Thin cutlet lightly breaded and pan crisped, topped with prosciutto, sage, provolone; served with roasted potatoes and sautéed farm vegetables **\$20.00**
- Veal or Chicken Piccata** Thinly pounded cutlet lightly breaded and pan crisped; served with risotto primavera and lemon-caper sauce **\$19.00**
- Veal or Chicken Milanese** Thinly pounded cutlet breaded and fried crisp; served with saffron risotto, asparagus, lemon and parsley **\$19.00**
- GF Bistecca Costata di Manzo** 1 lb Boneless Ribeye steak seared in cast iron and served with creamy four cheese polenta, asparagus, fresh arugula and salsa verde **\$36.00**
- Pork Osso Buco alla Milanese** Pork shank breaded and braised til fall apart tender, served on a bed of creamy polenta with gremolata **\$24.00**
- GF Artichoke and Mushrooms** Seasonal mushrooms and artichoke hearts sautéed with garlic, herbs, white wine and butter, served with saffron risotto, asparagus and vegetable crudo **\$17.00**
- Chef's Special** Ask your server about today's offering! **\$\$**

Create your own Pizza, Stromboli or Calzone

4 Toppings: Small \$14.00 Medium \$20.00 Large \$29.00

1) Choose your Crust

Thin Crust - Classic Hand Stretched Crust - Personal Deep Dish (8" only)

2) Choose your Sauce

Classic Marinara - Alfredo - Carbonara - Roasted Red Pepper - Sugo di Carne - Pesto - Garlic Oil

3) Choose up to 4 toppings

Canadian Bacon	Fresh Tomato	Artichoke Hearts	Spicy Coppa Salami
Pepperoni	Fresh Red Onion	Jalapeno	Hard Salami
Genoa Salami	Wild Mushroom	Pesto	Fresh Sage
Roasted Chicken	Spinach	Fresh Basil	Clams
Ground Sausage	Roasted Red Pepper	Prosciutto	Mussels
Bacon	Caramelized Onion	Pepperoncini	Cream Cheese
Smoked Italian Sausage	Roasted Garlic	Meatball	Capers
Ground Beef	Sundried Tomato	Smoked Salmon	Caper Berries
Anchovy	Zucchini	Minced Garlic	Green Onion
Shrimp	Feta Cheese	Shaved Shallots	Mixed Whole Olives
Kalamata Olive	Fresh Mozzarella	Arugula	Hazelnut
Black Olive	Pineapple	Blue Cheese	Poached Pear

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Specialty Pizza, Calzone, Stromboli

Calzone made with ricotta and mozzarella, sauce served on side

Crust Styles Available: *Thin Crust– Classic Hand Stretch - Personal Deep Dish (8" only)*

Gluten Free Crusts (Portland gluten free company) available as 10" or 12" only, additional \$3.00

Vegan Cheese (Heidi-ho organics smokey chai) additional \$1 per small, \$2 per medium, \$3 per large

	Small	Medium	Large
Cheese Pizza An American classic; tomato sauce, mozzarella cheese	\$8.00	\$13.00	\$19.00
Margherita The Italian classic; tomato sauce, fresh mozzarella, basil	\$9.00	\$15.00	\$22.00
Salumiere Tomato Sauce, mozzarella cheese, pepperoni, salami	\$10.00	\$16.00	\$24.00
Funghi Tomato sauce, mozzarella, assorted seasonal mushrooms	\$9.00	\$15.00	\$22.00
Genoese Pesto sauce, fresh mozzarella, genoa salami, roasted garlic	\$9.00	\$15.00	\$22.00
Alfredo Parmesan sauce, mozzarella, roasted chicken, garlic cloves	\$10.00	\$16.00	\$24.00
Toscana Tomato sauce, mozzarella, roasted chicken, bacon	\$10.00	\$16.00	\$24.00
Capri Tomato sauce, mozzarella, feta, kalamata olive, caper, roasted red pepper, fresh basil	\$10.00	\$16.00	\$24.00
Giardinere Tomato sauce, mozzarella, spinach, roasted red pepper, caramelized onion, zucchini, wild mushroom	\$10.00	\$16.00	\$24.00
Roma Tomato sauce, mozzarella, roasted chicken breast, artichoke heart, black olive, pesto	\$10.00	\$16.00	\$24.00
Verdi Circo Tomato sauce, fresh mozzarella, Arugula, spinach, zucchini, feta, pesto	\$10.00	\$16.00	\$24.00
Affumicato Tomato sauce, mozzarella, roasted chicken, spinach, caramelized onion, roasted red pepper	\$10.00	\$16.00	\$24.00
Classica Tomato sauce, mozzarella, sausage, caramelized onion, wild mushroom	\$10.00	\$16.00	\$24.00
Diavola Tomato sauce, mozzarella, smoked spicy Italian sausage, caramelized onion, roasted red pepper	\$10.00	\$16.00	\$24.00
Peperonata Roasted red pepper sauce, mozzarella, pepperoncini, roasted red peppers, capers, sundried tomato, caramelized onion	\$10.00	\$16.00	\$24.00
Carne Mista Sugo sauce, mozzarella, pepperoni, ground beef, Italian Spicy sausage, roasted chicken, roasted garlic, pepperoncini	\$13.00	\$19.00	\$28.00
Ciao Deluxe Tomato sauce, mozzarella, pepperoni, Canadian bacon, sausage, salami, black olive	\$13.00	\$19.00	\$28.00
The Butcher Tomato sauce, mozzarella, ground beef, bacon, roasted garlic, roasted red peppers	\$12.00	\$18.00	\$27.00
Carbonara Alfredo sauce, egg, mozzarella, chicken, bacon, black olive, mushrooms	\$12.00	\$18.00	\$27.00

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