



## Antipastini

	<b>Olive &amp; Cheese Plate</b> Assorted olives, cherry peppers and cheeses with focaccia	<b>\$7.00</b>
	<b>Antipasto</b> Assortment of cured meats and cheeses with pickled vegetables and olives (serves two)	<b>\$16.00</b>
GF	<b>Pan seared Shrimp</b> Served with pesto aioli, lemon wedge	<b>\$10.50</b>
	<b>Focaccia Rustica</b> Our house focaccia bread served with roasted garlic bulb, brie cheese	<b>\$10.00</b>
	<b>Clams and Mussels</b> Steamed with wine and Ciao spice blend, served with focaccia bread	<b>\$12.75</b>
	<b>Bruschetta Trio</b> House made rustic Italian bread toasted and served with seasonal truffled mushrooms, eggplant caponata, tomato checca	<b>\$9.00</b>
GF	<b>Stuffed Mushrooms</b> Crimini mushrooms stuffed with your choice of sausage and cheese, herbed cheese blend, or vegetables and cheese	<b>\$9.75</b>
	<b>Crostini di Oliva</b> Crostini topped with olive tapenade, red onion, red pepper, capers	<b>\$9.00</b>
	<b>Pinwheel Garlic Knots</b> Roasted garlic and mozzarella baked in pinwheel crust, served with marinara	<b>\$11.00</b>
	<b>Focaccia Formaggio</b> Focaccia bread topped with melted mozzarella, herbs, spices, garlic oil and parmesan. Served with marinara sauce	<b>\$7.00</b>
	<b>Polenta Gnocchi</b> Crisp polenta dumplings served in gorgonzola cream sauce	<b>\$7.00</b>
	<b>Meatballs</b> House made meatballs broiled in marinara sauce with mozzarella cheese	<b>\$2.25 each</b>

## Zuppe & Insalate

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

# CIAO

## Pizza & Trattoria

### Excelsior Pasta Shop

#### *Lasagna, Canneloni, Crespelle*

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

#### *Artisan Ravioli*

<b>Pollo</b> Chicken, bacon, cheese and kale in tomato-bacon sauce	<b>\$16.00</b>
<b>Calabrese</b> Trio of beef, chicken and pork sausage tossed in herbed balsamella	<b>\$16.00</b>
<b>Carciofi</b> Artichoke, cheese, and herbs in roasted red pepper cream sauce	<b>\$15.50</b>
<b>Calunzei</b> Beet and potato mezza luna ravioli with parmesan in sage butter sauce	<b>\$15.00</b>
<b>Amalfi</b> Four cheese and spinach raviolini tossed in marinara and topped with mozzarella	<b>\$15.50</b>
<b>Zucca</b> Butternut squash ravioli tossed with seasonal mushrooms, sage and browned butter	<b>\$15.50</b>

### Create 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

**Checce:** 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*

## Classic Ciao Cutlets \$20.00

*Thinly pounded Chicken or Veal, breaded and pan fried crisp*

*Choose a Style, Starch and Vegetable to create your favorite dish*

**Styles:** **Milanese** (lemon, olive oil, parsley) **Marsala** (dry Marsala, cream, marinara, tomato, roasted garlic)

**Picatta** (lemon, caper, butter) **Saltimbocca** (topped with provolone, sage, prosciutto)

**Starch:** **Roasted Potatoes** (with garlic oil, rosemary, sea salt) **Saffron Risotto** (Arborio rice, parmesan,)

**Mushroom Farro Pilaf** (heritage wheat grain, mushrooms, onion)

**Vegetable:** **Sautéed Vegetables** (zucchini, yellow squash, mushrooms, red onion, red pepper, artichoke)

**Braised Greens** (spinach, arugula, kale, garlic, shallot)

## Signature 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

**Gamberoni** Shrimp sautéed and served with creamy polenta, braised greens, shallot crisps

**\$20.00**

GF

**Sicilian Cod** boneless fillet braised with tomato, fennel, vegetables, capers, white wine, herbs, garlic.

Served with polenta gnocchi, eggplant caponata, caper berry

**\$20.00**

GF

**Bistecca di Manzo** 1 lb boneless ribeye steak seared in cast iron and served with roasted potatoes,

braised greens, horseradish sauce, eggplant caponata and crisp shallot

**\$32.00**

**Spezzatino con Pappardelle** Beef braised with mushrooms, vegetables, garlic, red wine, shallots,

herbs. Served on a bed of fresh pasta with crisp shallots and olive tapenade

**\$20.00**

**Pork Osso Buco alla Milanese** Pork shank breaded and braised with vegetables til fall apart tender,

served on a bed of creamy polenta with gremolata

**\$24.00**

**Tuscan Spiced Pork Ribs** smoked with alder and apple wood, braised to tender. Served with

mushroom farro, braised greens and roasted beets

**\$22.00**

**Artichoke and Mushrooms** Seasonal mushrooms and artichoke hearts sautéed with garlic, herbs,

white wine and butter, served with saffron risotto, braised greens, crisp shallots

**\$17.00**

**Stuffed Zucchini** Squash stuffed with your choice of sausage & cheese, cheese & herbs, or

vegetables & cheese. Served with mushroom farro, eggplant caponata, marinara

**\$18.00**

**Chef's Weekly Special** Ask your server about today's offering!

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## Create your own Pizza, Stromboli or Calzone

4 Toppings: **Small \$14.00**

**Medium \$20.00**

**Large \$30.00**

### 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**

Canadian Bacon

Kalamata Olive

Zucchini

Meatball

Pepperoni

Black Olive

Feta Cheese

Smoked Salmon

Genoa Salami

Fresh Tomato

Fresh Mozzarella

Minced Garlic

Roasted Chicken

Fresh Red Onion

Pineapple

Shaved Shallots

Ground Sausage

Wild Mushroom

Artichoke Hearts

Kale

Bacon

Spinach

Jalapeno

Blue Cheese

Smoked Italian Sausage

Roasted Red Pepper

Pesto

Spicy Coppa Salami

Ground Beef

Caramelized Onion

Fresh Basil

Hard Salami

Anchovy

Roasted Garlic

Prosciutto

Fresh Sage

Shrimp

Sundried Tomato

Pepperoncini

Clams

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