



Soup & Salad

Add Tuscan spice roasted chicken, meatballs for \$5.00; Add shrimp or smoked salmon for \$7.00

- GF **Oregon Salad** Poached Bartlett pear, crumbled blue cheese, toasted hazelnuts, farm greens tossed with raspberry vinaigrette dressing \$9.75
- Caesar Salad** Whole leaf romaine tossed with our house Caesar dressing, topped with parmigiana, croutons \$9.75
- GF **Smoked Salmon Salad** Farm greens tossed in red wine vinaigrette with capers, shaved red onion, artichoke hearts, lemon \$10.50
- GF **Tuscan Chicken Salad** Farm greens tossed in balsamic vinaigrette and 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, Kalamatta olive, red onion, tomato, cucumber \$10.00
- Caprese Salad** Layered slices of fresh mozzarella, tomatoes, and basil, drizzled with extra virgin olive oil and balsamic reduction, served with crostini \$10.00
- GF **Chef Dave's Salad** Farm greens tossed in red wine vinaigrette with bacon, blue cheese crumbles, cucumber, tomato, pepperoncini, roast red peppers, kalamatta olive and red onion \$10.25
- 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
- Ribolitta** House made savory vegetable soup with cannellini beans \$4.25/\$5.75
- Zuppa del Giorno** Check with your server for today's soup special \$4.25/\$5.75

Sandwich All sandwiches served with salad or soup

- Sicilian** Salami, capocollo, provolone, roasted red peppers, red onion, pepperoncini, romaine lettuce, pesto aioli on house-made focaccia bun \$10.00
- Garden** Artichoke heart, cucumber, caramelized onion, roasted red pepper, kalamatta olive, romaine lettuce, pesto aioli on house-made focaccia bun \$8.00
- Tuscan Turkey** Turkey breast with bacon, roasted red pepper, provolone served on toasted rustic bread \$9.50
- Pastrami** Ciao version of the classic pastrami, with caramelized onion, whole grain mustard, provolone on toasted rustic bread \$10.00
- Salsiccia** Smoked Italian spicy sausage topped with caramelized onion, roasted red peppers, provolone on Italian sub roll \$10.00
- Meatball Marinara** house meatballs in marinara sauce topped with mozzarella on Italian sub roll \$10.00
- Ciao Chicken** Chicken, bacon, pepperoncini, kalamatta olive with pesto cream cheese on house-made focaccia bun \$9.50

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

1) Choose your Favorite Pasta

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

2) Choose your Favorite Sauce

Alfredo: Parmesan cream sauce **Marinara:** Classic tomato sauce **Primavera:** Vegetables in light cream sauce
Sage Butter: Garlic, butter, wine and herbs **Roasted Red Pepper:** Pepper puree, cream and herbs
Puttanesca: Spicy tomato sauce, capers, olives **Pesto:** Hazelnut pesto with a dash of cream
Checça: Fresh tomato, garlic, basil, 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

Excelsor Pasta Shop Served with salad or soup
Lasagna and Canneloni

- Classic Meat** lamb, pork, and beef with mozzarella, parmesan, ricotta and fresh pasta \$11.50
- Cheese** mozzarella, ricotta, parmesan and provolone with herb blend and fresh pasta \$11.00
- Vegetable** Zucchini, spinach, mushrooms, red peppers with cheese and fresh pasta \$11.00

Artisan Ravioli

- Pollo** Chicken, bacon, cheese and kale in tomato-bacon sauce \$11.50
- Carciofi** Artichoke, cheese, and herbs in roasted red pepper cream sauce \$11.00
- Calunzei** Beet and potato mezza luna ravioli with parmesan in sage butter sauce \$11.00
- Amalfi** Four cheese and spinach raviolini tossed in marinara and baked with cheeses \$11.00
- Zucca** Butternut squash ravioli tossed with seasonal mushrooms and browned butter \$11.00