CIAO
Pizza & Trattoria

Food Menu
### Antipasti

- **Pan seared Shrimp** $12.50
  Served with pesto aioli, lemon wedge, farm greens

- **Prosciutto Pears** $8.00
  Poached pear wrapped with prosciutto, blue cheese, ricotta. Served on crostini with balsamic

- **Pinwheel Garlic Knots** $12.50
  Roasted garlic and mozzarella baked in pinwheel crust, served with marinara

- **Focaccia Formaggio** $10.00
  Focaccia bread topped with melted mozzarella, herbs, garlic oil and parmesan. Served with marinara sauce

- **Burrata** $12.00
  Fresh mozzarella with a creamy center, with balsamic reduction, hazelnuts, shallot, olive oil in parmesan cup

- **Meatballs** $2.75 each
  House made beef meatballs broiled in marinara sauce with mozzarella and parmesan cheese

### Sandwiches (served until 4pm)

- **Meatball Sub** $9.00
  Beef meatballs in marinara on house made sub roll with parmesan and mozzarella

- **Mediterranean Garden** $8.00
  Artichoke, sun-dried tomato, capers, kalamatta olive, roasted red peppers, cucumber, pesto aioli, shredded romaine lettuce on focaccia

- **Prosciutto and Tomato** $8.00
  Prosciutto di Parma, fresh mozzarella, heirloom tomato, pesto aioli and basil on focaccia

- **Sicilian** $8.50
  Salami, coppa, provolone, roasted red peppers, red onion, pepperoncini, romaine, pesto aioli on focaccia

- **Pastrami Melt** $8.50
  Thin sliced pastrami on house made rye sourdough with whole grain mustard, caramelized onion and provolone

- **Chicken Parmesan** $8.50
  Crispy chicken breast on flat bread with marinara sundried tomato, basil, provolone, red onion

### Insalate

- **Oregon Salad** $12.50
  Poached Bartlett pear, crumbled blue cheese, toasted hazelnuts, farm greens with raspberry vinaigrette dressing

- **Caesar Salad** $12.00
  Whole leaf romaine hearts with our house Caesar dressing, topped with parmigiana and croutons

- **Caprese Salad** $15.00
  Heirloom tomato, burrata mozzarella, basil farm greens balsamic, olive oil, crostini

- **Tuscan Chicken Salad** $12.50
  Farm greens tossed in balsamic vinaigrette, with Tuscan spice roasted chicken, chopped bacon, roasted red peppers, mozzarella

- **Greek Salad** $12.50
  Chopped romaine lettuce tossed with Greek vinaigrette, pepperoncini, feta cheese, kalamata olives, red onions, served on a bed of tomato and cucumber

- **Mista Salad** $8.00 whole ~ $4.00 half
  Farm greens tossed with your choice of dressings; Balsamic vinaigrette, Raspberry vinaigrette, Blue cheese, Greek vinaigrette, or Ranch dressing

### Zuppe

- **Ribolitta** $4.25 cup ~ $5.75 bowl
  House made savory vegetable soup thickened with white beans served with croutons

- **Zuppa Del Giorno** $4.25 cup ~ $5.75 bowl
  Check with your server for today’s soup offerings
**Excelsior Pasta Shop**

Our pastas are made at the Excelsior Inn’s Pasta shop

**Lasagna**

*Classic Meat* $17.00  
Beef, pork, and lamb sauce with mozzarella, parmesan, ricotta and fresh sheet pasta

*Cheese* $15.50  
Mozzarella, ricotta, parmesan and provolone with herb blend and fresh sheet pasta

**Artisan Ravioli**

*Pollo Arrosto* $18.50  
Roasted chicken, sherry, herbs and garlic ravioli in sundried tomato cream sauce with roasted garlic, fried sage

*Carciofi* $18.00  
Artichoke, cheese, herbs, roasted red pepper cream sauce

*Amalfi* $17.50  
Smoked provolone ravioli in smoky marinara, baked with mozzarella and parmesan

*Zucca* $17.50  
Butternut squash ravioli in sage butter sauce, mushrooms

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**Create your own Pasta**

$13.00  *Gluten-Free pasta add $2.00

1) **Choose your Favorite Pasta**  
*Fresh:* Fettucine, Linguine, Pappardelle  
*Dry:* Rigatoni

2) **Choose your Favorite Sauce**  
*Alfredo:* Parmesan cream  
*Marinara:* Classic tomato  
*Puttanesca:* Spicy tomato sauce, capers, olives  
*Pesto:* Hazelnut pesto with a dash of cream  
*Picatta:* Lemon, capers, parsley butter  
*Sage Butter:* Garlic, butter, wine and herbs  
*Roasted Red Pepper:* Pepper puree, cream and herbs  
*Sugo di carne:* Lamb, beef, pork sauce

3) **Add a Protein to your Pasta**  
<Chicken Parmesan, Spiced & Roasted Chicken, Steamed Clams, Steamed Mussels, Beef Meatballs, Sautééed Shrimp, $7.00>  
<Veal Scaloppini, $9.00>

4) **Extra Love** $2.00 each

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

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**Classic Ciao Cotoletta**

Thinyly pounded Chicken or Veal cutlet breaded and pan fried crisp, Served with Kale  
$20.00

**Choose a Protein, Style, and Starch**

to create your favorite dish

1) **Styles:**

- **Milanese** (lemon, olive oil, parsley)
- **Marsala** (Marsala, cream, marinara, tomato, garlic)
- **Saltimbocca** (provolone, sage, prosciutto)
- **Cacciatore** (mushroom, olive, peppers, tomato)
- **Picatta** (lemon, caper, butter, white wine)
- **Parmigiana Americana** (marinara, mozzarella)

2) **Starch:**

- **Roasted Potato Medley**
- **Creamy Polenta**

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**Family Style Dining**

(serves two or more)

- **Bacon wrapped Stuffed Pork** $30.00  
Pork loin roulade stuffed with cheese, artichokes, roasted red pepper, herbs. Wrapped in bacon lattice and smoked. Finished with our Flambadou and served with creamy polenta, braised kale

- **Osso Buco alla Milanese** $28.00  
Pork shank braised with vegetables, served on a bed of creamy polenta with kale, gremolata

- **Arrabiata Chicken** $30.00  
Spiced and roasted whole bird finished with our Flambadou. Served with roasted potatoes, bacon braised kale and flame basted mushrooms

- **Porchetta** $28.00  
Classic Italian smoked pork. Whole young roasting pig de-boned, and marinated 48 hours. Smoked low and slow for 7+ hours in our wood stone oven. Sliced thick and served on a bed of potatoes and braised greens with salsa verde and speziato sauce
Cheese Pizza  An American classic; marinara, mozzarella cheese
Margherita  The Italian classic; marinara, fresh mozzarella, basil
Salumiere  Marinara, mozzarella cheese, pepperoni, salami
Alfredo  Parmesan sauce, mozzarella, roasted chicken, bacon, roast garlic
Capri  Marinara, mozzarella, feta, kalamata olive, caper, roasted red pepper, basil
Roma  Marinara, mozzarella, chicken breast, artichoke heart, black olive, pesto
Classica  Marinara, mozzarella, sausage, caramelized onion, wild mushroom
Diavola  Marinara, mozzarella, smoked Italian sausage, caramelized onion, roasted red pepper
Carne Mista  Sugo sauce, mozzarella, pepperoni, beef, Italian spicy sausage, chicken, roasted garlic, pepperoncini
Ciao Deluxe  Marinara, mozzarella, pepperoni, Canadian bacon, sausage, salami, black olive
McKay Classic  Marinara, pepperoni, fresh mozzarella, basil, hot honey
Longs Market Pie  Sugo sauce, spicy copa, Italian sausage, bacon, crumbled sausage, ground beef, chicken, hot honey
Funghi Pie  Seasonal mushrooms, marinara, mozzarella

4 Toppings:  Small $15.00    Medium $22.50    Large $34.00

1) Choose your Crust (Pizza only)
Thin Crust - Classic Hand Stretched Crust - Gluten Free ($$)  Personal Deep Dish (small only)

2) Choose your Sauce
Classic Marinara - Alfredo - Roasted Red Pepper - Sugo di Carne - Pesto - Garlic Oil

3) Choose up to 4 toppings

Anchovy  Fresh Mozzarella  Minced Garlic  Roasted Garlic
Artichoke Hearts  Genoa Salami  Mixed Whole Olives  Roasted Red Pepper
Bacon  Ground Sausage  Mussels  Roma Tomato
Basil  Ground Beef  Pesto  Fresh Sage
Canadian Bacon  Hazelnut  Pepperoncini  Seasonal Mushroom
Caramelized Onion  Hard Salami  Pineapple  Shaved Shallots
Capers  Jalapeno  Prosciutto  Shrimp
Caper Berries  Kalamata Olive  Red Onion  Spicy Italian Sausage
Clams  Kale  Roasted Chicken  Spicy Copa Salami
Feta Cheese  Meatball  Sundried Tomato