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

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

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
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 raviolini 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, Sautéed 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

**Classic Ciao Cotoletta**

Thiny 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)
Cacciatora (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
Gluten Free Crusts available as small or medium only, additional $3.00
Dairy Free/Vegan Cheese additional $1 small, $2 medium, $3 large

**Ciao Specialties**

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td><strong>Cheese Pizza</strong></td>
<td>An American classic; marinara, mozzarella cheese</td>
<td>$9.00</td>
<td>$15.50</td>
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<tr>
<td><strong>Margherita</strong></td>
<td>The Italian classic; marinara, fresh mozzarella, basil</td>
<td>$10.00</td>
<td>$17.50</td>
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<tr>
<td><strong>Salumiere</strong></td>
<td>Marinara, mozzarella cheese, pepperoni, salami</td>
<td>$11.00</td>
<td>$18.50</td>
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<tr>
<td><strong>Alfredo</strong></td>
<td>Parmesan sauce, mozzarella, roasted chicken, bacon, roast garlic</td>
<td>$11.00</td>
<td>$18.50</td>
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<tr>
<td><strong>Capri</strong></td>
<td>Marinara, mozzarella, feta, kalamata olive, caper, roasted red pepper, basil</td>
<td>$11.00</td>
<td>$18.50</td>
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<tr>
<td><strong>Roma</strong></td>
<td>Marinara, mozzarella, chicken breast, artichoke heart, black olive, pesto</td>
<td>$11.50</td>
<td>$19.50</td>
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<tr>
<td><strong>Classica</strong></td>
<td>Marinara, mozzarella, sausage, caramelized onion, wild mushroom</td>
<td>$11.50</td>
<td>$19.50</td>
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<tr>
<td><strong>Diavola</strong></td>
<td>Marinara, mozzarella, smoked Italian sausage, caramelized onion, roasted red pepper</td>
<td>$11.50</td>
<td>$19.50</td>
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<tr>
<td><strong>Carne Mista</strong></td>
<td>Sugo sauce, mozzarella, pepperoni, beef, Italian spicy sausage, chicken, roasted garlic, pepperoncini</td>
<td>$14.50</td>
<td>$21.50</td>
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<tr>
<td><strong>Ciao Deluxe</strong></td>
<td>Marinara, mozzarella, pepperoni, Canadian bacon, sausage, salami, black olive</td>
<td>$14.50</td>
<td>$21.50</td>
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<tr>
<td><strong>McKay Classic</strong></td>
<td>Marinara, pepperoni, fresh mozz, basil, hot honey</td>
<td>$11.50</td>
<td>$19.50</td>
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<tr>
<td><strong>Longs Market Pie</strong></td>
<td>Sugo sauce, spicy copa, Italian sausage, bacon, crumbled sausage, ground beef, chicken, hot honey</td>
<td>$14.50</td>
<td>$21.50</td>
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<tr>
<td><strong>Funghi Pie</strong></td>
<td>Seasonal mushrooms, marinara, mozzarella</td>
<td>$10.00</td>
<td>$17.50</td>
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</tbody>
</table>

**Giant Pizza Slice** One topping of your choice $3.25 Additional toppings $.75/each

**Create your own Pizza, Stromboli, Calzone**

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