

starters & salads

Zuppa

please ask your server \$6/\$9

Antipasto della Casa

imported prosciutto, salumi, cheese \$19

Zeppole

Neapolitan regional specialty, basil pesto \$8
served with prosciutto & fresh mozzarella \$19

Fritto Misto di Mare*

fried calamari, prawns & oysters with aioli \$18

Calamari only \$15

Frittelle di Granchio*

dungeness crab cakes, house salad,
rémoulade \$19.75

Insalata di Salmone

smoked salmon, salmoriglio, cannellini beans,
farm greens, asparagus, roasted red pepper \$19

Insalata Mozzarella

heirloom tomato, basil pesto, burrata,
fresh mozzarella \$17

Insalata Mista

greens, balsamic vinaigrette or gorgonzola \$9

Insalata Caesar*

farm romaine, croutons, parmesan \$11

with grilled chicken \$17

with pesce \$19

Carpaccio di Manzo*

beef tenderloin, pecorino, parmesan,
farm greens, truffle oil, capers \$10

pizza

Pizza Salsiccia

house made smoked sausage, red bell pepper,
onions & mozzarella \$15

Pizza Margherita

marinara, fresh mozzarella, basil & olive oil \$14

Pizza di Primavera

asparagus, pesto, prosciutto, sundried tomatoes,
goat cheese \$16

* consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness

Manicotti della Casa

stuffed fresh pasta, ricotta, mozzarella,
tomato sauce, peperonata, basil \$16

Ravioli con Carciofi

artichoke ravioli, goat cheese, cream, basil,
pecorino \$16

Spaghetti Tutto Mare

clams, mussels, octopus, garlic, chile \$19

Orecchiette alla Noce

house made sausage, pesto, walnuts,
fennel, pecorino \$18

Pappardelle al Sugo

traditional Italian meat sauce, parmesan \$18

Bistecca e Patatine

grilled steak, gorgonzola butter, fries, greens,
demi \$22

Salsiccia

house made pork sausage, cannellini beans,
farm greens, jus \$14

Lamb Skewer

local lamb skewer, eggplant, farm greens,
chile \$12

Capesante

sea scallop, asparagus, balsamic, carrots,
beet, sundried tomato, potato \$12

Porchetta

pork belly, apples, cannellini beans, greens \$13

Excelsior Burger

1/2 lb. local organic beef, fontina, bacon, aioli,
fries \$16

Lamb Burger

1/2 lb. local organic lamb, ricotta salata,
spicy aioli, antipasti, flat bread, fries \$17