



EXCELSIOR

DINNER MENU

Winter 2017



ZUPPE, ANTIPASTI & INSALATE

ZUPPA DEL GIORNO

daily soup selection

6/9

FRITTO MISTO DI MARE★

fried calamari, oysters, shrimp, served with lemon-garlic aioli

18

ANTIPASTO DELLA CASA

imported prosciutto, salumi, cheese

19

GAMBERONI EXCELSIOR

grilled prosciutto wrapped prawns, orange, red onion,
cider gastrique, crispy shallots

18

OSTRICHE SULLA CONCHIGLIA★

six pacific northwest oysters on the half shell, limoncello mignonette

18

INSALATA MOZZARELLA

fresh buffalo mozzarella, beets, carrots, arugula pesto

16

INSALATA MISTA

choice of vinaigrette or creamy gorgonzola dressing

9

INSALATA CAESAR★

whole leaves of romaine, house made dressing, parmigiano, croutons

11



PORTATE



RAVIOLI CON ARAGOSTA

lobster tail, house made lobster ravioli, saffron cream

35

RAVIOLI DI ZUCCA

house made butternut squash ravioli, sweet butter,
fried sage, parmigiano

25

GNOCCHI CON MANZO

house made potato dumplings, beef short rib stew

25

OSSO BUCO

braised veal, creamy polenta, aromatics,
montasio cheese, gremolata

38

FILETTO ALPINO

Double R Ranch filet mignon, potato croquette,
foraged mushrooms, roasted vegetable, demi

38

LONZA DI MAIALE ALLA GRIGLIA

pork tenderloin, cherries, mustard, fingering potatoes, cabbage

30

AGNELLO

local Hawley Ranch lamb
(please ask your server about today's preparation)

35

PESCE DEL GIORNO

market price



Maurizio Paparo
Chef/Owner



Brian Burroughs
Chef de Cuisine



Cassie Johnson
Pastry Chef



Brett Batterson
Restaurant Manager