



# EXCELSIOR

## DINNER MENU

Spring 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, radish, carrots,

beets, pea greens

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 CON PISELLI

house made ravioli stuffed with green peas, potatoes, lemon ricotta, onion & thyme, goat cheese-spring pesto sauce

25

## GNOCCHI CON SPEZZATINO

house made potato dumplings, braised Pachamama Farm pork

27

## FILETTO ALPINO

Double R Ranch filet mignon, spring potato croquette, roasted vegetable, demi

38

## MAIALE AFFUMICATO

smoked pork chop, carrot puree, roasted fingerling potatoes, demi

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