



# EXCELSIOR

## DINNER MENU

Summer 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, farm greens,

herb-buttermilk dressing

18

#### OSTRICHE SULLA CONCHIGLIA ★

six pacific northwest oysters on the half shell, limoncello mignonette

18

#### INSALATA MOZZARELLA

fresh buffalo mozzarella, heirloom tomatoes, extra-virgin olive oil, herbs

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

## RISOTTO CON GAMBERONI

grilled jumbo prawns, fava bean risotto, herbs, pecorino

32

## GNOCCHI ALLA SORRENTINA

house made potato dumplings, heirloom tomatoes,  
buffalo mozzarella, summer herbs

26

## FILETTO ALLA MODENESE

Double R Ranch filet mignon, potato al forno,  
strawberries, balsamico, braised greens, demi

38

## MANZO AFFUMICATO

smoked beef short ribs, roasted fingerling potatoes,  
farm vegetable

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



Cammie Garcia  
Pastry Chef



Brett Batterson  
Restaurant Manager