



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, red bell pepper 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

BISTECCA ALLA FIORENTINA

Double R Ranch beef ribeye, roasted fingerling potatoes,
farm vegetable

34

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