



EXCELSIOR

DINNER MENU

Fall 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
(market price)

TARTARE DI MANZO★

beef, egg yolk, capers, cornichons, shallots, mustard, potato chips

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

36

RISOTTO CON FUNGHI

local foraged mushrooms, mushroom risotto, parmigiano

26

GNOCCHI CON CINGHIALE

house made potato dumplings, wild boar ragu, parmigiano

28

FILETTO CON RAVIOLI

Double R Ranch filet mignon, chocolate ravioli, pear, gorgonzola,
hazelnuts, farm vegetable, port wine demi

38

OSSO BUCO MILANESE

braised veal shank, saffron risotto, gremolata

38

AGNELLO

local Hawley Ranch lamb

(please ask your server about today's preparation)

36

PESCE DEL GIORNO

market price



Maurizio Paparo
Chef/Owner



Eric Garcia
Chef de Cuisine



fnaleise
Sabastiani-Bankel
Pastry Chef



Brett Batterson
Restaurant Manager