




EXCELSIOR

DINNER MENU

Spring 2019



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 salumi, cheese, marinated vegetables, fresh fruit
19

GAMBERONI EXCELSIOR

grilled prosciutto wrapped prawns, farm greens,
spiced herb-buttermilk dressing
18

OSTRICHE SULLA CONCHIGLIA★

six pacific northwest oysters on the half shell, limoncello mignonette
(market price)

CARPACCIO DI MANZO★

beef tenderloin, pecorino, parmigiano, farm greens, truffle oil, capers
18

INSALATA MOZZARELLA

heirloom tomato, basil pesto, burrata, fresh mozzarella
17

INSALATA MISTA

choice of vinaigrette or creamy gorgonzola dressing
9

INSALATA CAESAR★

whole leaves of romaine, house made dressing, parmigiano, croutons
11



★ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



RAVIOLI CON ARAGOSTA

maine lobster tail, house made lobster ravioli, saffron cream

38

GNOCCHI

house made potato dumplings, pomodoro, herbs, parmigiano
or wild boar ragu, parmigiano

26/28

CAPELANTE

sea scallops, garlic potato chips, greens, relish, beets, lemon-herb dressing

32

FILETTO

double r ranch filet mignon, roasted potato, gorgonzola croquette,
fresh farm greens, smoked balsamic vinaigrette, berry demi

44

ANATRA ALL'ARANCIA

duck breast, blood orange, celery root, vanilla bean, shaved tunisian salad

30

AGNELLO

local hawley ranch lamb
(please ask your server about today's preparation)

38

PESCE DEL GIORNO

(please inquire about today's fresh catch)

a/q



Maurizio Paparo
Chef/Owner



Eric Garcia
Chef de Cuisine



fnaleise
Sebastiani-Bankel
Pastry Chef



Brett Batterson
Restaurant Manager

{an eighteen percent gratuity will be added to parties of 6 or more}