




EXCELSIOR

DINNER MENU

Fall 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

marinated cherry tomatoes, basil pesto, fresh buffalo 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, lemon-lavender fettucine, smoked mussel cream sauce,
wild mushrooms

32

FILETTO

double ranch filet mignon, sweet potato duchess, corn, avocado,
brussel sprouts, currant demi

44

RISOTTO ALL' ANATRA

duck breast, duck bacon, duck confit, pumpkin risotto, squash, asiago

32

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

