



# EXCELSIOR

## DINNER MENU

Winter/Spring 2020



### 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)

#### INSALATA MOZZARELLA

roasted beets & carrots, 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



## RAVIOLI CON ARAGOSTA

maine lobster tail, house made lobster ravioli, saffron cream

44

## GNOCCHI

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

26/28

## PASTA AL GRANCHIO

crab, lemon-lavender fettucine, smoked mussel cream sauce,  
wild mushrooms

32

## FILETTO

double r ranch filet mignon, portabella mushroom, brie cheese,  
mashed potatoes, arugula, pickled shallots, demi

44

## MAIALE AL FORNO

port wine brined pork chop, arborio rice salad, olives, fruit, nuts, braised kale

31

## 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

