



EXCELSIOR

DINNER MENU

Autumn 2018



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

beets, carrots, fresh mozzarella, basil pesto
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

COLORE INVERNALI

beet, carrot, parsnip, braised greens, cream, herbs

26

GNOCCHI ALLA SENESE

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

26

GALLINA RUSTICA

grilled game hen, roasted potatoes, braised cabbage, bacon, apples

29

CAPELANTE CON RISO

sea scallops, wild rice, winter squash, brussel sprouts, salmoriglio

32

FILETTO CLASSICO

Double R Ranch filet mignon, horseradish mashed potatoes,
farm vegetable, bourbon-berry demi

38

OSSO BUCO

braised veal shank, creamy polenta, gremolata

38

AGNELLO

local Hawley Ranch lamb

(please ask your server about today's preparation)

36

PIATTO DELLA CASA

chef prepared world cuisine

(market price)

Maurizio Paparo
Chef/Owner



Eric Garcia
Chef de Cuisine



fnaleise
Sebastiani-Bankel
Pastry Chef



Brett Batterson
Restaurant Manager