



EXCELSIOR

DINNER MENU

Winter 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

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



★ 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

MAIALE ALLA GRIGLIA

grilled pork chop, piccata sauce, braised greens, mashed potatoes, beets

31

GNOCCHI

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

26/28

GALLINA RUSTICA

grilled game hen, couscous, squash, pomegranate, walnuts

30

CAPELANTE

sea scallops, fondant potato, turnip, carrot, peas, radish, oregano, frisée,

32

FILETTO TRE MODI

Double R Ranch Filet Mignon three ways...

PEPE VERDE



MARE E MONTI



CLASSICO

peppercorn demi,
mashed potato,
blue cheese, mushroom

42

Maine lobster tail, pesto, treviso,
radish, onion, potato dust

half 49/full 60

roasted potato, carrot,
grilled onion, balsamic,

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

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}