



# EXCELSIOR

## DINNER MENU

Winter 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 prosciutto, salumi, cheese  
19

#### GAMBERONI EXCELSIOR

grilled prosciutto wrapped prawns, radish, farm greens,  
herb-buttermilk dressing

18

#### OSTRICHE SULLA CONCHIGLIA★

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

#### TARTARE DI MANZO★

beef, egg yolk, capers, cornichons, shallots, mustard, potato chips

18

#### INSALATA MOZZARELLA

roasted beets & carrots, fresh mozzarella, 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

## RISOTTO CON FUNGHI

local foraged mushrooms, mushroom risotto,  
squash, truffle oil, parmigiano

26

## GNOCCHI CON CINGHIALE

house made potato dumplings, wild boar ragu, parmigiano

28

## FILETTO CON RAVIOLI

Double R Ranch filet mignon, chocolate ravioli, pear, gorgonzola,  
hazelnuts, farm vegetable, port wine demi

38

## AGNELLO

braised lamb shank osso buco, mashed potatoes, gremolata

36

## MAIALE

local Deck Family Farm pork  
(please ask your server about today's preparation)

28

## PESCE DEL GIORNO

market price



Maurizio Paparo  
Chef/Owner



Eric Garcia  
Chef de Cuisine



fnaleise  
Sabastiani-Bankel  
Pastry Chef



Brett Batterson  
Restaurant Manager

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