

PARADISO

DINNER PRIX FIXE MENU

MILANO

\$61 PER GUEST

~ Choice of Starter ~

NEW ENGLAND CLAM CHOWDER

Fresh Manila Clams / Bacon / White Wine Thyme Cream Broth

NONA'S RIBOLLITA

Grandmothers Italian Tuscan Bread Soup / Garden Veg / Cannellini Beans & Puree

APPLE & PROSCIUTTO

Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette

CAESAR SALAD

Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots/ Spanish White Anchovies

~ Choice of Main Course ~

CHEF'S SIGNATURE RISOTTO

Seasonal Selection

CANADIAN KING SALMON

Olive Oil Mashed Potatoes/ Shaved Fennel, Red Onion/ Cherry Tomato Italian Salsa Verde

RIGATONI BOLOGNESE

Housemade with Wagyu Beef ~Italian Sausage~ Veal Red Wine Sugo / Reggiano Parmesan / Basil

SLOW BRAISED SHORT RIBS

Boneless Short Ribs / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables

~ Choice of Dessert ~

TIRAMISU

Lady Fingers/ Mascarpone/ Whipped Cream/ Zabaglione/ Espresso / Grated Ghirardelli Chocolate

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie

MOLTEN CHOCOLATE CAKE

Vanilla Bean Gelato / Dark Chocolate Sauce

20% SERVICE CHARGE WILL BE ADDED ALONG WITH SALES TAX

Corkage fee \$25.00 per 750 ml. Bottle. / Cake cutting fee \$5.00 per person

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

**Consuming raw/undercooked meats, poultry, seafood, shellfish may increase your risk of foodborne illness, especially if you have a medical condition*