

# PARADISO

## LUNCH TWO COURSE PRIX FIXE MENU

### TOSCANO

\$49 PER GUEST

CHOOSE A STARTER AND ENTREE

OR

CHOOSE A ENTREE AND DESSERT

~ 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 Selections*

#### CANADIAN KING SALMON

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

#### RIGATONI BOLOGNESE

*Housemade w/ 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*

#### SEASONAL DESSERT

*Chef's Selection*

20% GRATUITY WILL BE ADDED ALONG WITH SALES TAX

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

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

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