

PARADISO

3 - 4 - 5 PRIX FIXE DINNER MENU \$42

Starting Thursday November 17th, 2022

3 COURSES STARTING AT **4** PM, UNTIL LAST SEATING AT **5** PM

CHOOSE ONE OF EACH COURSE / NO SUBSTITUTIONS / DINE IN ONLY
ADDED SERVICE CHARGE OF 18% / WHOLE PARTY MUST ORDER PRIX FIXE MENU
TO ACCOMMODATE ALL RESERVATIONS, WE ASK THAT YOU HAVE A 1 HOUR TABLE TIME

~ Fresh Baked Artisan Breads & Spring or Paradiso Sparkling Water Served Upon Request ~

~ FIRST COURSE ~

ORGANIC MIXED GREENS

Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette

CAESAR SALAD

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

OVEN BAKED POLENTA "FRIES"

San Marzano Style Marinated Tomatoes / Reggiano Parmesan / Fried Basil

~ SECOND COURSE ~

RIGATONI BOLOGNESE

Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil

LOCAL CAUGHT PETRALE SOLE

Caper Brown Butter Sauce/ Olive Oil Mashed Potatoes/ Chimichurri Roasted Vegetables

CHICKEN PARADISO

*MARY'S Organic Breast / Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes
Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables*

EGGPLANT PARMESAN

Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables

~ THIRD COURSE ~

TIRAMISU

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

MOLTEN CHOCOLATE CAKE

Dark Chocolate w/ Vanilla Bean Gelato / Shortbread Cookie

SEASONAL HANDMADE DESSERT

Ask Your Server