

PARADISO

TOSCANO LUNCH MENU

\$53 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

ROASTED BEET SALAD

Arugula / Humboldt Fog / Pistachios / Champagne 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 / Parmesan-Mascarpone Polenta / Honey Glazed Baby Carrots

~ Choice of Dessert ~

TIRAMISU

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

VANILLA BEAN CRÈME BRÛLÉE

Shortbread Cookie

SEASONAL DESSERT

Chef's Selection

20% GRATUITY WILL BE ADDED ALONG WITH SALES TAX

PRICES SUBJECT TO CHANGE / ALL PARTY TIMES ARE FOR 2 ½ HOURS

VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

Corkage fee \$35.00 per 750 ml. Bottle (2 bottle maximum) / 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*