

# PARADISO

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

**7 DAYS A WEEK FROM 4-5PM**

**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 Blue 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*