

PARADISO

3 - 4 - 5 PRIX FIXE DINNER MENU \$45

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% FOR 8 OR LESS / 20% FOR 9 OR MORE /
THE WHOLE PARTY MUST ORDER 3-4-5 PRIX FIXE MENU

TO ACCOMODATE ALL DINERS,
WE WILL LIMIT 3-4-5 TABLE RESERVATIONS TO A ONE (1) HOUR TIMEFRAME

~ 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/ Sauteed Spinach

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
Ghirardelli® Chocolate*

MOLTEN CHOCOLATE CAKE

Ghirardelli® Dark Chocolate / Vanilla Bean Gelato / Shortbread Cookie

SEASONAL HANDMADE DESSERT

Ask Your Server