

# PARADISO

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## MILANO DINNER PRIX FIXE MENU \$66 PER GUEST

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~ *Choice of Starter* ~

### **NEW ENGLAND CLAM CHOWDER**

*Fresh Manila Clams / 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 Vegetarian Selection*

### **CANADIAN KING SALMON**

*Parmesan & Mascarpone Polenta / Shaved Fennel, Red Onion / Cherry Tomato Italian Salsa Verde*

### **RIGATONI BOLOGNESE**

*Housemade with 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*

### **MOLTEN CHOCOLATE CAKE**

*Vanilla Bean Gelato / Dark Chocolate Sauce*

20% TAXABLE GRATUITY WILL BE ADDED ALONG WITH SALES TAX  
VEGETARIAN OPTIONS AVAILABLE FOR ALL COURSES

*Corkage: \$35 / 750ml Bottle OR \$60 / Magnum: 3 bottles maximum / Outside Dessert Fee \$40 / \$60 12 or more guests*

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