

PARADISO

FIRENZE DINNER PRIX FIXE MENU \$86 PER GUEST

~ Choice of Starter ~

GARLIC PRAWNS

Jumbo Wild Gulf Prawns / Garlic Butter / White Wine

SICILIAN POLPETTE

Wagyu Beef - Veal - Italian Sausage / Braised in Marinara / Reggiano Parmesan / Focaccia Toast

ROASTED BEET SALAD

Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette

CAESAR SALAD

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

~ Choice of Main Course ~

EGGPLANT PARMESAN

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

SEAFOOD FETTUCCINE

Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce

CHICKEN PICATTA PARADISO

*MARY'S Organic Breast / Lemon Caper Brown Butter Sauce
Artichoke Hearts / Sundried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes*

14oz RIBEYE STEAK

*Italian Gorgonzola, Garlic & Herb Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus
Make It a **SURF & TURF** add 12 oz Lobster Tail \$75*

~ Choice of Dessert ~

DUTCH APPLE CRISP

Caramelized Apples / Vanilla Bean Gelato / Cinnamon Walnut Crumb Topping

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.*