PARADISO

3 - 5 - 5 PRIX FIXE MENU: 3 Courses For $55

MONDAY to FRIDAY from 11:30AM to 4:30PM
-last seating/reservation at 4:30PM-

CHOOSE ONE OF EACH COURSE / NO SUBSTITUTIONS / DINE-IN ONLY / NO SHARING
ADDED 20% GRATUITY for PRIX FIXE MENU

HANDMADE & FRESHLY BAKED PUGLIESE STYLE FOCACCIA - $4
Rosemary Herb & Caramelized Onion / Roasted Red Pepper - Finished With MALDON Sea Salt
First Press Extra Virgin Olive Oil & Balsamic Vinegar Di Modena

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 (served upon request)

WOOD OVEN ROASTED MUSSELS
Make it Roasted Manila Clams $10 or 50/50 Clams & Mussels $6
White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia

SECOND COURSE

CHEF'S SEASONAL VEGETARIAN RISOTTO
Garden Fresh Vegetables Farm to Table - Ask about our daily chef's selection
Add: Grilled Chicken Breast $9 / Pork Chop $32 / Grilled Prawns $17 / Caramelized Hokkaido Scallops $22

CHICKEN PICCATA PARADISO
MARY'S *Organic Breast /Lemon Caper Brown Butter Sauce Artichoke Hearts / Oven Dried Tomatoes*
Roasted Cipollini Onions / Olive Oil Mashed Potatoes OR: Over Italian Artisan Fettuccine $6

SLOW BRAISED SHORT RIBS
Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots

CANADIAN KING SALMON
Parmesan & Mascarpone Polenta/Shaved Fennel, Red Onion, Cherry Tomato/ Italian Salsa Verde

THIRD COURSE

TIRAMISU
Lady Fingers / Mascarpone / Whipped Cream / Zabaglione / Espresso Ghirardelli® Chocolate

MOLTEN CHOCOLATE CAKE
Ghirardelli® Dark Chocolate / Vanilla Bean Gelato / Shortbread Cookie

APPLE CRISP
Caramelized Apples/ Vanilla Bean Gelato/ Cinnamon Walnut Crumb Topping
Ghirardelli® Salted Caramel Sauce

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