

PARADISO

MILANO DINNER PRIX FIXE MENU \$66 PER GUEST

~ Choice of Starter ~

NEW ENGLAND CLAM CHOWDER

Fresh Manila Clams / White Wine Thyme Cream Broth

ROASTED BEET SALAD

Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette

CAESAR SALAD

*Little Gem Lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots
Spanish White Anchovies (served upon request)*

~ Choice of Main Course ~

VEGETARIAN RISOTTO

Chef's Seasonal Selection

CANADIAN 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: \$40 / 750ml Bottle (3 bottles max) & \$60 / Magnum: (2 bottles max) / 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*