

VALENTINE'S MENU

Antipasti (Appetizers)

Zucchine Fritte \$15

Fried panko breaded zucchini, sprinkled with Parmigiana-Reggiano. Served with tomato sauce

Calamari Fritti alla Modena \$18

Crispy deep-fried fresh squid tossed in a sweet chili sauce with drizzles of balsamic reduction

Meatball & Rico \$15

Homemade meatballs in tomato sauce topped with ricotta cheese and shaved parmesan

Vongole al Vapore \$18

Steamed little neck clams in your choice of mild marinara, fra-diavolo or white wine & garlic butter sauce

Insalate (Salads)

Caesar \$14

Chilled romaine, shaved parmesan, seasoned croutons & Caesar dressing

Della Casa \$12

Mixed greens, iceberg lettuce, grape tomato, cucumber, red onions & balsamic vinaigrette

Al Forno (Oven Baked)

Parmigiana C-\$28 V-\$30

Baked panko breaded chicken or veal, topped with mozzarella and tomato sauce. Served over penne pasta

Kids

Cheese Ravioli (10)
Penne Alfredo (10)
Spaghetti & Butter (8)
Spaghetti & Meatballs (12)
Chicken Fingers & Fries (10)

Beverages

Soda/Iced Tea/Lemonade (3)
Espresso (3)
Cafe Italiano (4)
Cappuccino (5)
Pellegrino/Acqua Panna (6)

Classici Italiani

Chicken or Veal served with linguine

Francesc C-\$30 V-\$32

Egg battered and sauteed with lemon butter sherry sauce

Marsala C-\$30 V-\$32

Sauteed with fresh mushrooms and imported marsala wine

Gambori di Soranno C-\$31 V-\$34

Fresh shrimp, mushrooms & grape tomatoes in an amaretto cream sauce

Chicken Fantasia \$31

Sauteed chicken topped with spinach, ricotta cheese & mozzarella in a light marinara garlic white wine sauce

Pasta Paradiso

Pasta cooked 'al dente' firm to the bite

Penne alla Vodka \$28 C-\$30 S-\$32

Homemade marinara with sundried tomatoes, garlic & shallots with a touch of vodka and cream

Gnocchi di Crema al Limone \$28 C-\$30

Potato dumplings with sauteed spinach and sundried tomatoes in a light lemon cream sauce S-\$32

Spaghetti Bolognese \$29

Ground mixture of fresh beef, pork and veal simmered in tomato sauce with a splash of red table wine

Farfalle Gamberi \$31

Jumbo shrimp sauteed with crushed plum tomatoes in a light marinara white wine sauce over bowtie pasta

Farfalle al Salmone \$33

Pan-seared cuts of wild salmon in a creamy vodka sauce with fresh green peas served over bowtie pasta

Specialita Della Casa

Salmon al Limone \$34

Pan-grilled wild salmon filet with shrimp & grape tomatoes in a lemon caper white wine sauce

Linguine Pescatore \$40

6 oz. lobster tail, fresh scallops & shrimp served over linguine. Choice of marinara, fra-diavolo or white wine sauce



PARADISO RESTAURANT

VALENTINE'S

DINNER SPECIALS

ANTIPASTI

LOBSTER BISQUE \$11

PEAR & ARUGULA SALAD \$19

Pear al-vino rossa, walnuts, goat cheese & raspberry vinaigrette

SHRIMP TEMPURA \$20

Crispy fried shrimp over mixed greens with a pomegranate & mango reduction

CARCIOFI TRIFOLATI \$20

Artichokes with the stem sauteed in a garlic olive oil with mushrooms & grape tomatoes with a balsamic drizzle

ARANCINI \$18

Pan-fried rice balls with cheese served in a pink sauce. Garnished with shaved parmesan

TIMBALLO \$21

Smoked salmon stuffed with crab meat, mango, avocado & roasted red bell peppers. Garnished with oil & lemon vinaigrette

BURRATA \$19

Burrata with roasted tomato & avocado wedges with a balsamic drizzle

MAIN

PAPPARDELLE \$36

Pappardelle pasta with shrimp, lobster tail & grape tomatoes in a pesto cream sauce

FILET BRANZINO \$37

Pan-seared branzino filet topped with jumbo shrimp, grape tomatoes & artichoke hearts served in a garlic white wine sauce. Paired with roasted potatoes & mixed vegetables

TRUFFLE SACCHETTI \$37

Cheese & truffle stuffed sacchetti pasta, with shrimp & sundried tomatoes in a champagne cream sauce

VEAL CHOP \$45

Grilled veal chop in a mushroom port wine sauce over a bed of spinach & parmesan rissotto

Valentine's Day Desserts

Cannoli

Classic Tiramisu

Mixed Berry Tiramisu

Lemoncello Mascarpone Cake

Pistachio & Ricotta Cream Cake

Chocolate Temptation Cake

New York Cheesecake

Tartuffo Ice cream

Creme Brulee