

# *Paradiso Ristorante*

## **VALENTINE'S DAY MENU**

This Evening Our Chef Suggests:

### **APPETIZERS**

**Grey Goose Shrimp** –Chilled Jumbo Shrimp splashed with Grey Goose Vodka and placed on fresh mixed greens in a tall Martini glass

**Asiago Wedges** -Imported Asiago Cheese, hand-breaded in our kitchen and topped with grated Parmesan cheese. Served golden brown with a Dijon Mayonnaise or our slow-cooked Marinara Sauce for dipping

**Crab Stuffed Portobello Mushroom** -A large Portobello Cap basted with Garlic and Extra Virgin Olive Oil, grilled and stuffed with real Crabmeat, then topped with a blend of three Italian cheeses. Served bubbly brown

### **ENTREES**

**Lobster Ravioli** -Hand-made Pasta filled with Lobster or Real Crabmeat, tossed with Asparagus Tips and Portobello Mushrooms in an elegant Saffron Cream Sauce With Gulf Shrimp

**Seafood Scoglio** -Shrimp, Scallops, Crabmeat, and Alaskan Salmon simmered in a rich Seafood and Garlic Butter Sauce and served over a bed of fresh Linguini Pasta

**Paradiso Sea Bass** - Chilean Sea Bass broiled in a White Wine Sauce with Capers and presented with a Vegetable Medley and your choice of Pasta or Potatoes

**Strip Steak With Portobello Mushrooms** -A 12 ounce cut of Strip Steak, grilled to your liking and served on a bed of sautéed Portobello Mushrooms, with a Brandy Demi-Glace Sauce

**Chicken Prosciutto** –A large marinated Breast of Chicken grilled and topped with flavorful imported Prosciutto Ham, shredded Provolone and Mozzarella Cheeses, baked to perfection in a delicate Wine Sauce perfection

**Cajun Ribeye Steak** –A 12 ounce cut of Ribeye Steak, dusted with Cracked Black Peppercorns and New Orleans-style seasonings, grilled to your liking and served with a Brandy Demi-Glace Sauce

### **THE BIG FINISH**

**Chocolate Covered Strawberries** -Our Trademark Dessert!

**Cheesecake Brulee** - The rich Caramel flavor of traditional Crème Brulee Custard dessert makes this glorious Cheesecake unforgettable.

**Tiramisu** -The classic Italian treat, combining Biscuits dipped in Espresso Coffee, Sweet Mascarpone Cheese and Cocoa.