

# *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 Include a Side House or Caesar Salad

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

**Seafood Scoglio** –Alaskan Salmon, Shrimp, Scallops and Crabmeat, 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

**Surf and Turf** –A six ounce Filet Mignon Steak served with our Chesapeake Crab Cakes, hand-formed with the finest Jumbo Lump Crab Meat, and our flavorful Citrus Butter

**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

**Veal Picatta** -A fresh Veal Cutlet pounded flat and lightly breaded, sautéed with sliced Mushrooms and Capers and finished in a Lemon Wine Sauce

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

### THE BIG FINISH

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

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

**Strawberry Sauce Cheesecake** –New York style Cheesecake baked to perfection and drizzled with a sweet Strawberry Sauce