

**AGENDA ITEM EXECUTIVE SUMMARY**

Agenda Item number: \*IIA2

Title:

Motion to approve a Proposal for a B1 Liquor License Application, as well as a 2 a.m. Late Night Permit for Paradisio Restaurant & Bar, Located at 2049-51 Lincoln Highway, St. Charles.

Presenter:

Police Chief James Keegan

Meeting: City Council

Date: November 4, 2019

Proposed Cost: \$

Budgeted Amount: \$

Not Budgeted: **Executive Summary** *(if not budgeted please explain):*

Paradisio will provide Italian cuisine and plans to have live music and a DJ on weekends and at events. The owners are planning to provide outdoor seating in 2020. The applicants have 11 years of similar business experience with the establishments they owned and operated in Italy.

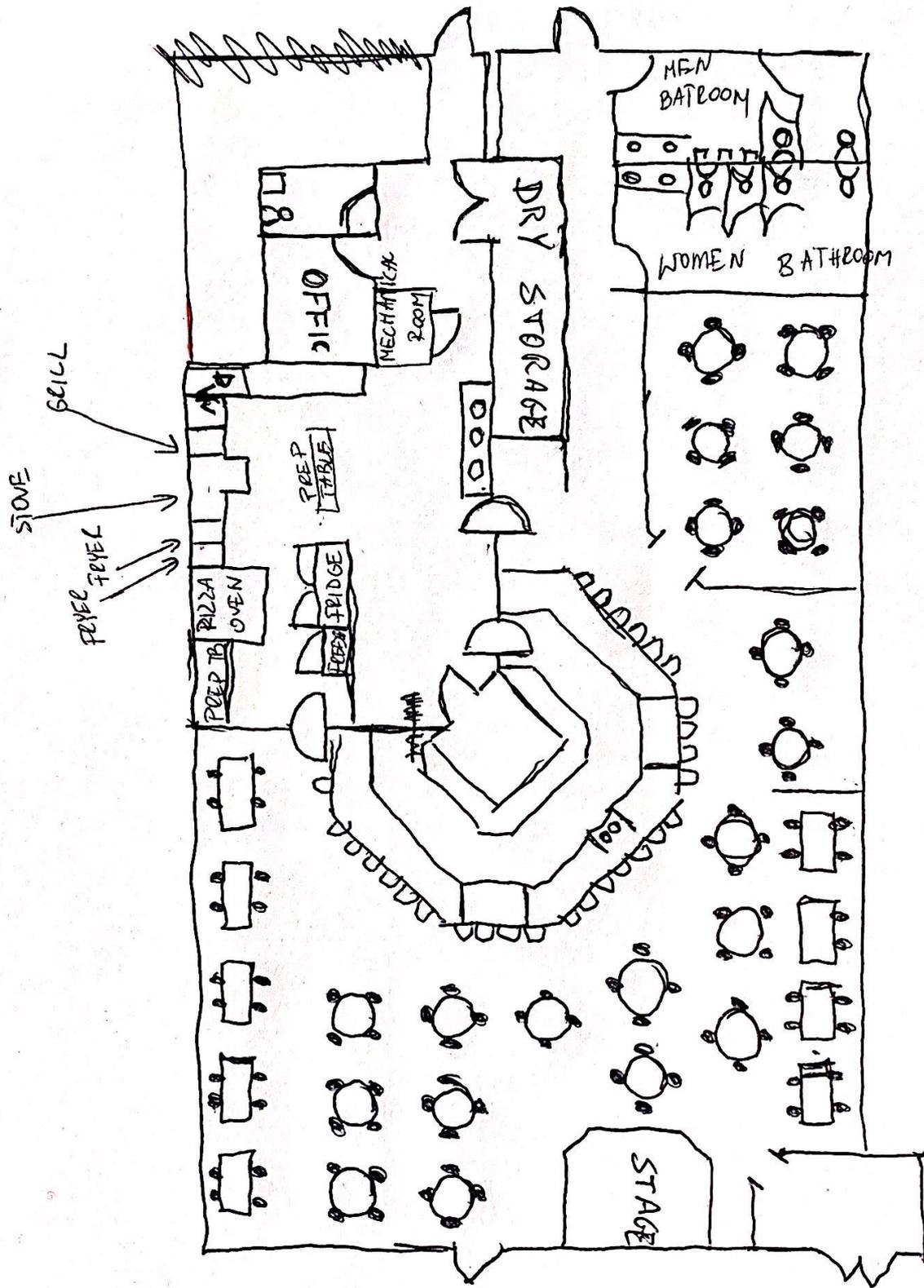
Paradisio Restaurant & Bar will be located at 2049-51 Lincoln Highway in the strip mall anchored by Planet Fitness and The Salvation Army Thrift Store. A revised business plan and floorplan have been provided in response to the request made at the October 21, 2019 Government Services Committee meeting.

**Attachments** *(please list):*

Revised Business Plan, Floor Plan

**Recommendation/Suggested Action** *(briefly explain):*

Motion to approve a proposal for a B1 Liquor License application and 2 a.m. Late Night permit for Paradisio Restaurant, located at 2049-51 Lincoln Highway, St. Charles.



# Paradiso Restaurant & Bar

## Business Plan

Concept of our restaurant is to serve authentic Italian food , pizza , appetizers, salads etc.

Restaurant will be open Tuesday-Sunday from 11am-10pm for dinner (food)

And the bar will be open until 2am with finger foods only

On busy season like holidays we may be open 7 days a week.

Restaurant has a private room for any occasions like ( birthday party, baby shower, bridal shower or events)

For holidays we will offer special food menu

On the weekends we will have some band or DJ playing music



## Antipasti and more

Mussels and clams - roasted garlic, aromatic herbs, zucchini, crostini, white wine sauce

Pan seared crab - spinach, diced potatoes, parsnip crisp, lemoncello sauce

Calamari - pan fried, sweet pepper, sundried tomato, white wine balsamic, house made tartare dressing

Charcuterie - prosciutto, salami, mortadella, artichoke, olives and aged cheeses

Meatballs - taleggio polenta, marinara and wipped ricotta

Cannellini soup - pancetta, diced vegetables, tubetti pasta, pecorino sardo

Soup of the day - daily chef choice

## SALADS

Herbs and green - basil, mint, parsley, mix green, carrots, cannellini beans, cucumbers, grape tomato, shaved grana, lemon vinaigrette

Grilled Caesar - grilled romaine heart, garlic croutons, grana, house made caesar dressing

Quinoa and apple - cucumber, baby kale, chives, mango, balsamic vinegar

Baby beets - goat cheese cream, pistacchio, watermelon radish, avocado, rosemary red wine honey

Spinach - roasted pear, caramelized walnuts, gorgonzola, sunflower seeds, strawberries dressing

## PASTA and RISOTTI

Spaghetti - tomato basil sauce and EVOO

Rigatoni ragù - meat sauce, shaved ricotta salata, marinara

Squid ink fettuccine - urchin, jumbo shrimp, fennel pollen, brown butter lemon sauce

Short ribs ravioli - mascarpone, fresh herbs, pine nuts, ricotta, porcini truffle sauce

Red wine risotto - crème fresh, toasted walnut, blueberries, goat cheese

Seafood risotto - shrimp, clams, mussels, lobster bisque

Gnocchi fondue - grapes, fried sage, sunflower seed, aged cheese fondue

## ENTREES

Grilled chicken - mix green, grape tomato, cucumber, cannellini beans, lemon vinaigrette

Pan seared Trout - polenta crusted, asparagus, crushed potatoes, spinach, lemoncello sauce

Salmon - pan seared, crispy leeks, fregula sarda, pickled cipollotti, oyster mushroom, apple cider reduction

Fresh catch of the day - chef choice

Berkshire pork chop - grilled, mascarpone polenta, melted taleggio, asparagus, crushed potatoes, red wine grape sauce

Lamb chop - potato cake, crispy pancetta, whipped goat cheese, lemon roasted watermelon radish

## SALAD, SOUP AND MORE.....

Pasta e fagioli -cannellini beans, ditalini pasta, smoked pancetta

La zuppa del giorno -everyday... something special \*

Meat balls -over soft polenta and whipped ricotta

Pear salad -red wine poached pear, caramelized walnuts, gorgonzola dolce, butter lettuce, crispy bacon, honey balsamic dressing \*

The coop -arugula, confit grape tomatoes, grilled artichokes, shaved pecorino, golden pepper, lemon vinaigrette \*

Our Caesar -grilled romaine wedge, shaved parmesan, garlic crostini, Caesar dressing \*

Cheeses, meats and... -prosciutto, salami, olives, peppers, mushrooms, pecorino, Parmigiano

Burrata -roasted butternut squash, heirloom tomatoes, pine nuts, smoked salt, basil oil \*

Crab cake -jumbo lump, lemon bread crumbs, diced potatoes, fry leeks, lemoncello cream

Calamari -fry calamari, roasted lemon, zucchini, marinara

Baby beets -roasted radish, pistachio, avocado, goat cheese cream, sweet balsamic glaze\*

## I PRIMI PIATTI TRADIZIONALI

Al Pomodoro -spaghetti, basil, marinara, olive oil \*

Alla Bolognese -fettuccine, braised meat, ricotta salata

Mare Mare -linguine, clams, shrimp, mussels, roasted garlic, light tomato broth

Ai Porcini tartufati -arborio risotto, porcini mushrooms, truffle oil, shaved parmigiano \*

Cime di rapa -orecchiette, broccoli rabe, sausage, roasted garlic, pecorino romano, olive oil

Al forno -baked rigatoni, smoked mozzarella, peas, pancetta, mascarpone

## I NOSTRI SECONDI

Pollo e Capperoni -chicken breast, capper berries, seasonal vegetables, roasted potatoes, lemon sauce

Alla parmigiana -breaded chicken, marinara, smoked mozzarella, spaghetti

Pork chop -asparagus, soft polenta, rosemary demi-glaze

New York steak -arugula, gorgonzola, mushrooms, roasted potatoes, balsamic glaze

Tuna -sesame crusted, asparagus, roasted potatoes, parsnip puree, basil pesto

Trout -polenta crusted, confit grape tomatoes, artichokes, oyster mushrooms, garlic lemon cream

Zuppetta -clams, mussels, shrimp, no carb spaghetti, spicy tomato broth

GLUTTEN FREE BREAD AVIABLE

\*VEGETARIAN OPTION

#### OUR SWEET SIDE

Tiramisu -traditional pick me up

Marsala curd -wild berries, chocolate chips, mascarpone whip

Nutella flat -caramelized walnut, whipped cream, banana, over flat bread

Flourless chocolate cake -warm cake, caramel, almonds, vanilla gelato

Goat cheese cheesecake -just try it!!

#### LA PIZZERIA

Margherita -tomato, mozzarella, basil

Pepperoni -tomato, mozzarella, pepperoni

Salsiccia -crumble sausage, tomato, gorgonzola, mozzarella

Capricciosa -ham, mushrooms, artichokes, kalamata olives, mozzarella, tomato

Bianca -ricotta, arugula, prosciutto, balsamic glaze

Funghi -wild mushrooms, goat cheese, pancetta, roasted pepper, mozzarella

Estiva -arugula, diced tomato "bruschetta", shaved pecorino, pine nuts, fresh mozzarella, balsamic glaze

Vegetariana -artichokes, wild mushrooms, zucchini, roasted peppers, mozzarella, tomato

Formaggi -mozzarella, ricotta, gorgonzola, goat cheese, arugula, walnuts