

PARADISO

SUMMER BRUNCH MENU 2021

~ Fresh Baked Focaccia & Water served upon request ~

STARTERS & SALADS

NONA'S RIBOLLITA - Grandmothers Italian Tuscan Bread Soup - Pancetta / Garden Veg / Cannellini beans & Puree	10.
NEW ENGLAND CLAM CHOWDER - Fresh Manila Clams / Bacon / Potato Thyme Cream Broth	12.
CALAMARI FRITTI Chipotle Aioli & Warm Marinara for Dipping / Gremolata	15.
NAW' LINS BBQ or GARLIC PRAWNS Jumbo Wild Gulf Prawns/Garlic Butter/White Wine or Rosemary Creole Sauce	18.
DUNGENESS CRAB & AVOCADO Housemade Guacamole / Cara Cara Orange / Grapefruit / Mango / Citrus Drizzle	21.
CAESAR SALAD Little Gem lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	12.
APPLE & PROSCIUTTO Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	12.
SEAFOOD LOUIE Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	33.
KALE CAESAR Toasted Garlic Croutons / Parmesan Reggiano / Boquerone Roasted Garlic Olive Oil Vinaigrette	13.
THE NICOISE Seared Rare Ahi Tuna / Little Gems Lettuce / Haricots Vert / Roasted Red Peppers / Thyme Pickled Red Onion Kalamata Olives / Capers / Peruvian Potatoes / Hard Boiled Egg / Cherry Tomatoes / Shallot Champagne Vinaigrette	26.

Add The Following To Any Salad:

WOOD OVEN ROASTED PRAWNS 14. *SALMON 14. ORGANIC CHICKEN BREAST 8. *SEARED RARE AHI 13.

WOOD FIRED PIZZAS

PIZZA MARGHERITA San Marzano Tomato Sauce/ Fresh Basil/ Garlic/ Mozzarella Fresca	18.
PEPPERONI & CRIMINI MUSHROOM PIZZA San Marzano Tomato Sauce / Mozzarella Fresca	19.
SMOKED SALMON PIZZA Housemade Lemon Creme Fraiche / Fried Capers / Shallots / Goat Cheese / Chives	21.
SAUSAGE PIZZA Mozzarella / San Marzano Tomato Sauce / Mushrooms/ Caramelized Onions	18.
PIZZA PRIMAVERA Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms/ Summer Squash / Spinach / Garlic	19.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	3.

PASTAS All served w/ fresh hand-made pasta daily

RIGATONI BOLOGNESE Housemade Beef~Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil	25.
EGGPLANT PARMESAN Parmesan Crumbs, Marinara, & Mozzarella / Chimichurri Roasted Vegetables	24.
LINGUINI W/FRESH CLAMS Garlic / Chopped Clams / Lemon & White Wine Sauce	24.
SEAFOOD FETTUCINE Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	43.
GLUTEN FREE FETTUCINI UPON REQUEST	2.

BURGER / PANINIS

*LAMB BURGER Tzatziki Sauce / Butter Toasted Potato Bun/ Parsley Parmesan Fries	17.
RIB EYE STEAK SANDWICH Sautéed Mushrooms & Onion / Ciabatta Roll / Parsley Parmesan Fries	18.
MONA LISA SPECIAL Prosciutto de Parme / Spicy Capocola / Provolone / Pepperoni / House Made Focaccia / Pesto Vinaigrette / Pickled Red Onion / Tomato / Aioli / Shredded Lettuce - the Ultimate Sandwich w/ Parsley Parmesan Fries	19.
*PARADISO BURGER Snake River Farms Wagyu Beef/ Butter Toasted Potato Bun / American Cheese/Ultimate Sauce Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries	18.

BRUNCH SPECIALTIES - All our eggs are extra-large, cage-free. & Free Range.. Substitute egg whites for no charge.

PROSCIUTTO & MELON Prosciutto de Parme / Fresh Seasonal Melon / Mint Julip	12.
TUSCAN AVOCADO TOAST Grilled Focaccia / Hardboiled Egg / Cherry Tomato Mista / Citrus Drizzle Add Seared Rare Sashimi Grade Ahi Tuna 7 / 13	1/2 13. / Whole 21.
PARADISO SPECIAL Two Eggs - Any style w/ Crispy Potato Cake Hash Browns Add: Smoked Bacon / Chicken Apple Sausage/Ham Steak	12. 18.
GRAND MARNIER FRENCH TOAST Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce	14.
8 oz. RIB EYE STEAK & TWO EGGS (Any Style) w/ Crispy Potato Cake Hash Browns	26.
DUNGENESS CRAB OMELETTE Avocado / MT Tam. Triple Crème / Crispy Potato Cake Hash Browns	28.
FRESH BERRIES & SWEET MASCARPONE Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almonds	13.
SHORT RIB HASH Two Poached Eggs / Baby Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	26.
CHICKEN ENCHILADAS RANCHEROS Two Eggs / Tomatillo Salsa Verde / Refried Black Beans / Cotija Cheese	24.
WOOD BURNING OVEN FLORENTINE FRITTATA Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / Aged Gruyere- Add Chorizo +3\$	16.
EGGS BENEDICTS Served w/ Buttery Toasted English Muffin / Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	
SMOKED SALMON BENEDICT 21. ROASTED COLD WATER LOBSTER 27. CLASSIC BLACK FOREST HAM 19.	
Sides Applewood Bacon 6. Chicken Apple Sausage 6. Hickory Smoked Ham 6. Crispy Potato Cake Hash Browns 5.	

ENTREES

WOOD GRILLED KING SALMON Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/ Cherry Tomato w/ Italian Salsa Verde	33.
PETRALE SOLE Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	25.
*SEARED RARE AHI TUNA Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	35.
PORK TENDERLOIN SCALLOPINI Mushroom Marsala Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	25.
CHICKEN PARADISO Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	26.

THANK YOU FOR BEING A PART OF THE PARADISO FAMILY AND WELCOME BACK TO ALL OF OURS FRIENDS, SUPPORTERS AND COMMUNITY.

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE / 20% GRATUITY ADDED TO PARTIES OF 10 OR MORE

OPERATING DURING THIS PANDEMIC HAS CREATED A NEW LEVEL OF NEED FOR HEALTH AND SAFETY FOR OUR EMPLOYEES AND GUESTS. HERE AT PARADISO, WE ARE HOLDING OURSELVES TO THE HIGHEST OF STANDARDS. WE HAVE UPGRADED OUR AIR FILTRATION SYSTEM TO THE BEST ANTI-CONTAMINATE FILTERS, EMPLOYEE MASKS / HAND SANITIZING / SOCIAL DISTANCING/ CLEANING PROTOCOLS IN EVERY ASPECT OF OUR OPERATION.

WE USE ORGANIC / SUSTAINABLE / PRIME / ALL NATURAL / COMPOSTABLE WHENEVER POSSIBLE IN ALL OF OUR PRACTICES.

NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE. NO MORE THAN 3 CREDIT CARDS PER GROUP

Corkage \$18.00 Per 750 ml. ~ Receive one free corkage for every bottle purchased. / Cake cutting \$4.00 per person/ \$50.00 Maximum

*Consuming raw/undercooked meats, poultry, seafood, and shellfish may increase your risk of foodborne illness, especially if you have a medical condition