

PARADISO

SUMMER LUNCH MENU 2021

- Fresh Baked Artisan Breads & Still / Sparkling Water served upon request -

STARTERS

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.
SLIDERS 3 - 2oz American Kobe Burgers / Caramelized Onions / Dijon	16.
FILET MIGNONETTES Pan Seared in Marsala Wine / Mushrooms / Crostinis	17.
SICILIAN TUNA TARTARE Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostinis	14.
NAW' LINS BBQ or GARLIC PRAWNS Jumbo Wild Gulf Prawns / Garlic Butter / White Wine or Creole Sauce	17.
DUNGENESS CRAB & AVOCADO Housemade Guacamole / Cara Cara Orange, Grapefruit, Blood Orange	21.

SALADS

ORGANIC MIXED GREENS Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	10.
CAESAR SALAD Little Gem lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies	12.
THE WEDGE Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	12.
APPLE & PROSCIUTTO Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	13.
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. KING SALMON 14. ORGANIC CHICKEN BREAST 8. *SEARED RARE AHI 13.

WOOD FIRED PIZZAS

PIZZA MARGHERITA San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca	17.
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	17.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	3.

PASTAS All Served with Fresh Hand-Made Pasta Daily

RIGATONI BOLOGNESE Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	25.
OVEN BAKED TORTELLINI 3 Cheese Tortellini / Mozzarella Cream Sauce ADD Dungeness Crab \$12	22.
DAILY CHEF'S SIGNATURE RISOTTO Ask Server for details	MP.
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

*PARADISO BURGER Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries	18.
*LAMB BURGER Tzatziki Sauce / Butter Toasted Potato Bun / Parsley Parmesan Fries	17.
GRILLED PORTOBELLO PANINI Pesto / Roasted Red Pepper / Mozzarella / Parsley Parmesan Fries	15.
GYRO PLATTER Gyro Meat / Kalamata Olives / Feta / Lettuce / Tomato / Onion / Cucumber Sauce / Grilled Pita	17.
RIB EYE STEAK SANDWICH Sautéed Mushrooms & Onion / Ciabatta Roll / Parsley Parmesan Fries	18.
MONA LISA SPECIAL Prosciutto de Parme / Spicy Coppola / Provolone / Pepperoni / House Made Focaccia / Pesto Vinaigrette Pickled Red Onion / Tomato / Aioli / Shredded Lettuce - the Ultimate Sandwich w/ Parsley Parmesan Fries	19.

ENTREES

WOOD GRILLED KING SALMON Olive Oil Mashed Potatoes / Shaved fennel, Red Onion / Cherry Tomato w/ Italian Salsa Verde	31.
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 / Italian Soy Sauce	33.
PORK TENDERLOIN SCALLOPINI Mushroom Marsala Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	25.
*12oz COLD WATER LOBSTER TAIL Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus	MP.
EGGPLANT PARMESAN Parmesan Crumbs, Marinara, & Mozzarella / Chimichurri Roasted Vegetables	22.
WOOD OVEN ROASTED CHICKEN Herbs, Lemon, & Butter / Olive Oil Mashed Potatoes Chimichurri Roasted Vegetables / Pan Jus / Italian Salsa	Half 24 / Whole 34
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 OUR FRIENDS, SUPPORTERS AND COMMUNITY.

18% GRATUITY ADDED TO PARTIES OF 6 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 \$5.00 per person

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