

PARADISO

AUTUMN DINNER MENU 2021

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

STARTERS

RIBOLLITA - Vegetarian Italian Tuscan Bread Soup - Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou	10.
NEW ENGLAND CLAM CHOWDER - Fresh Manila Clams / Bacon / White Wine Thyme Cream Broth	12.
CALAMARI FRITTI Chipotle Aioli & Warm Marinara for Dipping / Gremolata	15.
SICILIAN TUNA TARTARE Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostinis	14.
SLIDERS 3 2oz American Wagyu Beef / Caramelized Onions / Dijon	16.
FILET MIGNONNETTES Pan Seared in Marsala Wine / Mushrooms / Crostini	17.
DUNGENESS CRAB & AVOCADO Housemade Guacamole / Orange / Ruby Grapefruit / Mango / Citrus Drizzle	21.
LAMB CHOPS Three Oven Roasted Lamb Chops / Insalata Caprese	19.
MEDITERRANEAN PLATTER Hummus / Feta / Roasted Red Peppers / Kalamata Olives / Pita	14.

SALADS

ORGANIC MIXED GREENS Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	10.
CARAMELIZED WHITE PEACH & BURRATA Baby Arugula & Kale / Fennel / Marcona Almonds / Balsamic Glaze	14.
THE WEDGE Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	12.
APPLE & PROSCIUTTO Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	13.
SEAFOOD LOUIE Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Signature Louie Dressing	35.
CAESAR SALAD Little Gem lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies	12.

WOOD FIRED PIZZAS

PIZZA MARGHERITA San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca	19.
PEPPERONI & CRIMINI MUSHROOM PIZZA San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni	21.
SMOKED SALMON PIZZA Housemade Lemon Creme Fraiche / Fried Capers / Shallot / Goat cheese / Chives	22.
SAUSAGE PIZZA Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	20.
PIZZA PRIMAVERA Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic	20.
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.
OVEN BAKED TORTELLINI 3 Cheese Tortellini / Mozzarella Cream Sauce ADD Dungeness Crab \$12	22.
LINGUINI W/FRESH CLAMS Garlic / Chopped Clams / Lemon & White Wine Sauce	25.
SEAFOOD FETTUCCINE Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	43.
GLUTEN FREE FETTUCINI UPON REQUEST	2.

MESQUITE GRILLED STEAKS, SEAFOOD & RACKS

We proudly serve all natural SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb
ALL steaks come with choice of Mashed Potatoes or Parmesan Polenta & Citrus Glazed Asparagus

12oz NEW YORK STRIP - Grilled Portobello Mushroom Cabernet Reduction	43.
14oz RIBEYE STEAK - Italian Gorgonzola, Garlic & Herb Butter	51.
8oz FILET MIGNON -Red Wine Demi Glace Reduction	49.
DOUBLE CUT RACK OF LAMB Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello Cabernet Sauce	44.
CANADIAN KING SALMON Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde	33.

ENTREES

SLOW BRAISED SHORT RIBS Boneless Short Ribs / Creamy Parmesan Polenta / Chimichurri Roasted Vegetables	32.
EGGPLANT PARMESAN Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	24.
*SEARED RARE AHI TUNA Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	35.
LAMB SHANK Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus	33.
*12 Oz MAINE LOBSTER TAIL Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
DAILY CHEF'S SIGNATURE RISOTTO / Ask server for details	M.P.
CIOPPINO Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth	39.
CHICKEN PARADISO Organic Breast Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	26.
*PARADISO BURGER ½ lb. Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries	18.
HALF WOOD OVEN ROASTED MARY'S CHICKEN Herbs, Lemon & Garlic / Olive Oil Mashed Potatoes Chimichurri Roasted Vegetables / Herb Pan Jus / Italian Salsa	26.

Available Saturday & Sunday Only

*PRIME RIB Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish	PETITE 8 oz. 37.	12 oz. 46.
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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 / 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 \$25.00 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***