

# PARADISO

## AUTUMN LUNCH MENU 2021

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

### STARTERS

<b>RIBOLLITA</b> - Vegetarian Italian Tuscan Bread Soup - Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou	10.
<b>NEW ENGLAND CLAM CHOWDER</b> Fresh Manila Clams / Bacon / Potato Thyme Cream Broth	12.
<b>CALAMARI FRITTI</b> Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	15.
<b>SLIDERS</b> 3 - 2oz American Kobe Burgers / Caramelized Onions / Dijon	16.
<b>FILET MIGNONNETTES</b> Pan Seared in Marsala Wine / Mushrooms / Crostinis	17.
<b>SICILIAN TUNA TARTARE</b> Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostini	14.
<b>DUNGENESS CRAB &amp; AVOCADO</b> Housemade Guacamole / Cara Cara Orange, Grapefruit, Blood Orange	21.

### SALADS

<b>ORGANIC MIXED GREENS</b> Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	10.
<b>CAESAR SALAD</b> Little Gem lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies	12.
<b>THE WEDGE</b> Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	12.
<b>APPLE &amp; PROSCIUTTO</b> Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	13.
<b>SEAFOOD LOUIE</b> Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	35.
<b>CARAMELIZED WHITE PEACH &amp; BURRATA</b> Baby Arugula & Kale / Fennel / Marcona Almonds / Balsamic Glaze	14.
<b>THE NICOISE</b> 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	27.

#### 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

<b>PIZZA MARGHERITA</b> San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca	19.
<b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> San Marzano Tomato Sauce / Mozzarella Fresca	21.
<b>SMOKED SALMON PIZZA</b> Housemade Lemon Creme Fraiche / Fried Capers / Shallots / Goat Cheese / Chives	22.
<b>SAUSAGE PIZZA</b> Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	20.
<b>PIZZA PRIMAVERA</b> Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic	20.
<b>GLUTEN FREE Cauliflower PIZZA DOUGH</b> UPON REQUEST	3.

### PASTAS All Served with Fresh Hand-Made Pasta Daily

<b>RIGATONI BOLOGNESE</b> Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	25.
<b>OVEN BAKED TORTELLINI</b> 3 Cheese Tortellini / Mozzarella Cream Sauce ADD Dungeness Crab \$12	22.
<b>DAILY CHEF'S SIGNATURE RISOTTO</b> Ask Server for details	MP.
<b>LINGUINI W/FRESH CLAMS</b> Garlic / Chopped Clams / Lemon & White Wine Sauce	25.
<b>SEAFOOD FETTUCINE</b> Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	43.
<b>GLUTEN FREE FETTUCINI</b> UPON REQUEST	2.

### BURGER / PANINIS

<b>*PARADISO BURGER</b> Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries	18.
<b>*LAMB BURGER</b> Tzatziki Sauce / Butter Toasted Potato Bun / Parsley Parmesan Fries	17.
<b>GRILLED PORTOBELLO PANINI</b> Pesto / Roasted Red Pepper / Mozzarella / Parsley Parmesan Fries	15.
<b>GYRO PLATTER</b> Gyro Meat / Kalamata Olives / Feta / Lettuce / Tomato / Onion / Cucumber Sauce / Grilled Pita	17.
<b>½ lb. NEW YORK STEAK SANDWICH</b> Sautéed Mushrooms & Onion / Ciabatta Roll / Parsley Parmesan Fries	26.
<b>MONA LISA SPECIAL</b> 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	17.

### ENTREES

<b>WOOD GRILLED KING SALMON</b> Olive Oil Mashed Potatoes / Shaved fennel, Red Onion / Cherry Tomato w/ Italian Salsa Verde	33.
<b>PETRALE SOLE</b> Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	27.
<b>*SEARED RARE AHI TUNA</b> Saffron Rice / Wasabi Cream / Steamed Bok Choy / Italian Soy Sauce	35.
<b>PORK TENDERLOIN SCALLOPINI</b> Mushroom Marsala Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	25.
<b>*12oz COLD WATER LOBSTER TAIL</b> Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus	MP.
<b>EGGPLANT PARMESAN</b> Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	24.
<b>HALF WOOD OVEN ROASTED MARY'S CHICKEN</b> Herbs, Lemon, & Garlic / Olive Oil Mashed Potatoes Chimichurri Roasted Vegetables / Pan Jus / Italian Salsa	24.
<b>CHICKEN PARADISO</b> 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 / 20% 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 \$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