

# PARADISO

## WINTER SOLSTICE MENU 2022

- 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 / White Wine Thyme Cream Broth	12.
<b>CALAMARI FRITTI</b> Chipotle Aioli & Warm Marinara for Dipping / Gremolata	15.
<b>SICILIAN TUNA TARTARE</b> Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostinis	14.
<b>DUNGENESS CRAB &amp; AVOCADO</b> Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle	22.
<b>LAMB CHOPS</b> Three Oven Roasted Lamb Chops / Insalata Caprese	19.
<b>GARLIC PRAWNS</b> Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce	18.

### SALADS

ADD to any Salad: Seared Abi \$14 / Grilled Chicken Breast \$8 / Grilled Prawns \$14 / Seared Scallops \$18

<b>ORGANIC MIXED GREENS</b> Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	10.
<b>APPLE &amp; PROSCIUTTO</b> Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	13
<b>CAESAR SALAD</b> Little Gem lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies	12.
<b>ROMAN SALAD</b> Radicchio / Celery / Grana Padano / Marcona Almonds / Parsley	12.
<b>SEAFOOD LOUIE</b> Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	35.
<b>THE NICOISE</b> Seared Rare Abi 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.

### 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 / Molinari Pepperoni	21.
<b>SMOKED SALMON PIZZA</b> Housemade Lemon Creme Fraiche / Fried Capers / Shallot / 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 / Winter Squash / Spinach / Garlic	20.
<b>GLUTEN FREE Cauliflower PIZZA DOUGH</b> UPON REQUEST	3.

### PASTAS All served w/ fresh hand-made pasta daily

<b>RIGATONI BOLOGNESE</b> Housemade Beef~Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil	25.
<b>OVEN BAKED TORTELLINI</b> Choose From: Mozzarella Cream Sauce / Marinara / House Made Bolognese	22.
<b>LINGUINI W/FRESH CLAMS</b> Garlic / Chopped Clams / Lemon & White Wine Sauce	25.
<b>SEAFOOD FETTUCCINE</b> Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	44.
<b>GLUTEN FREE FETTUCINI</b> UPON REQUEST	2.

### MESQUITE GRILLED STEAKS, SEAFOOD & RACKS

We proudly serve all natural SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb

<b>14oz RIBEYE STEAK</b> - Italian Gorgonzola, Garlic & Herb Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus	54.
<b>DOUBLE CUT RACK OF LAMB</b> Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello Cabernet Sauce	44.
<b>CANADIAN KING SALMON</b> Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde	33.

### ENTREES

<b>SLOW BRAISED SHORT RIBS</b> Boneless Short Ribs / Creamy Parmesan Polenta / Chimichurri Roasted Vegetables	32.
<b>EGGPLANT PARMESAN</b> Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	24.
<b>*SEARED RARE AHI TUNA</b> Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	35.
<b>LAMB SHANK</b> Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus	34.
<b>*12 Oz MAINE LOBSTER TAIL</b> Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
<b>PETRALE SOLE</b> Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	27.
<b>CIOPPINO</b> Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth	39.
<b>CHICKEN PARADISO</b> Mary's Organic Breast Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	26.
<b>*PARADISO BURGER</b> ½ lb. Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries	18.

### Available Saturday & Sunday Only

<b>*PRIME RIB</b> Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish	PETITE 8 oz.	37.	12 oz.	46.
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18% GRATUITY ADDED TO PARTIES OF 6 OR MORE / 20% GRATUITY ADDED TO PARTIES OF 10 OR MORE  
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 \$5.00 per person

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 AND TEMPERATURE CHECKS IN EVERY ASPECT OF OUR OPERATION. WE ARE RUNNING A LIMITED MENU RIGHT NOW AND ON A VERY TIGHT STAFFING SCHEDULE RIGHT NOW DUE TO PEOPLE BEING OUT AND OTHER OPERATIONAL ISSUES.

ALL OF YOUR FAVORITES WILL BE BACK ON THE MENU WHEN WE CAN MAKE SURE WE CAN GIVE YOU ONLY THE BEST, THANK YOU FOR UNDERSTANDING!!

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

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