

# PARADISO

## SPRING BRUNCH MENU

~ Fresh Baked Focaccia & Water served upon request ~

### STARTERS & SALADS

<b>NONA'S RIBOLLITA</b> Grandmothers Italian Tuscan Bread Soup- Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou	10.
<b>NEW ENGLAND CLAM CHOWDER</b> Fresh Manila Clams / Potato Thyme Cream Broth	12.
<b>CALAMARI FRITTI</b> Chipotle Aioli & Warm Marinara for Dipping / Gremolata	15.
<b>DUNGENESS CRAB &amp; AVOCADO</b> Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle	22.
<b>CAESAR SALAD</b> Little Gem lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	12.
<b>APPLE &amp; PROSCIUTTO</b> Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	12.
<b>SEAFOOD LOUIE</b> Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	35.
<b>ROASTED BEET SALAD</b> Baby Red & Yellow Beets / Arugula / Burrata / Pistachios/ Champagne Vinaigrette	14.
<b>THE NIÇOISE</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. \*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 Beef~Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil	25.
<b>OVEN BAKED RAVIOLI</b> Choose From: Mozzarella Cream Sauce / Marinara / House Made Bolognese	22.
<b>LINGUINI WITH FRESH CLAMS</b> Garlic / Chopped Clams / Lemon & White Wine Sauce	24.
<b>SEAFOOD FETTUCINE</b> Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	44.
<b>GLUTEN FREE FETTUCINI</b> UPON REQUEST	2.

### BURGER / PANINIS

<b>VEGETARIAN FRIED "CHICKEN" SANDWICH</b> Buttermilk Fried Hen of the Woods Mushrooms / Chipotle Aioli / Slaw	18.
<b>MONA LISA SPECIAL</b> Prosciutto de Parme / Spicy Capaccola / Provolone / Pepperoni / House Made Focaccia / Pesto Vinaigrette / Pickled Red Onion / Tomato / Aioli / Shredded Lettuce - the Ultimate Sandwich / Parsley Parmesan Fries	19.
<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.

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

<b>TUSCAN AVOCADO TOAST</b> Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle Add Seared Rare Sashimi Grade Ahi Tuna +\$7 / \$13	1/2 13. / Whole 21.
<b>PARADISO SPECIAL</b> Two Eggs - Any Style with Crispy Potato Cake Hash Browns Add: Smoked Bacon / Chicken Apple Sausage/ Ham Steak	12. 18.
<b>GRAND MARNIER FRENCH TOAST</b> Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce	14.
<b>EGG SANDWICH</b> Calabrian Chili Mustard / Prosciutto / Fontina / Provolone / Mornay / Crispy Potato Cake Hash Browns	20.
<b>DUNGENESS CRAB OMELET</b> Avocado / Mt Tam. Triple Crème / Crispy Potato Cake Hash Browns	28.
<b>FRESH BERRIES &amp; SWEET MASCARPONE</b> Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almonds	13.
<b>SHORT RIB HASH</b> Two Poached Eggs / Baby Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	26.
<b>THE BRUNCH PIZZA</b> Wood Fire Roasted Egg / Nduja / Mozzarella / San Marzano Tomato Sauce / Ricotta Salata / Arugula / Cherry Tomatoes / Balsamic Glaze	24.
<b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / Aged Gruyere- Add Chorizo +\$3	16.
<b>EGGS BENEDICTS</b> Served with Buttery Toasted English Muffin / Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	
<b>SMOKED SALMON BENEDICT</b> 21. <b>ROASTED COLD WATER LOBSTER</b> 27. <b>CLASSIC BLACK FOREST HAM</b> 19.	
<b>Sides</b> Applewood Bacon 6. Chicken Apple Sausage 6. Hickory Smoked Ham 6. Crispy Potato Cake Hash Browns 5.	

### ENTREES

<b>EGGPLANT PARMESAN</b> Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables	24.
<b>WOOD GRILLED KING SALMON</b> Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/ Cherry Tomato with 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 / Soy Sauce	35.
<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% GRATUITY ADDED TO PARTIES OF 10 OR MORE  
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 \$5.00 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