

PARADISO

SPRING DINNER MENU

- 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 / White Wine Thyme Cream Broth	12.
CALAMARI FRITTI Chipotle Aioli & Warm Marinara for Dipping / Gremolata	16.
SICILIAN TUNA TARTARE Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostinis	14.
GARLIC PRAWNS Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce	18.
FILET MIGNONETTES Pan Seared in Marsala Wine / Mushrooms / Crostini	18.
DUNGENESS CRAB & AVOCADO Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle	22.
LAMB CHOPS Three Oven Roasted Lamb Chops / Insalata Caprese	19.
TOMATO BRUSCHETTA Cherry Tomatoes / Meyer Lemon / Ricotta Salata / Ciabatta	15.
CRISPY BRUSSELS SPROUTS Parmesan / Calabrian Chili aioli	12.

SALADS

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

ORGANIC MIXED GREENS Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	11.
ROASTED BEET SALAD Baby Red & Yellow Beets / Arugula / Burrata / Pistachios / Champagne Vinaigrette	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	21.
PEPPERONI & CRIMINI MUSHROOM PIZZA San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni	23.
SMOKED SALMON PIZZA Housemade Lemon Crème Fraîche / Fried Capers / Shallot / Goat cheese / Chives	24.
SAUSAGE PIZZA Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	22.
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 with fresh hand-made pasta daily

RIGATONI BOLOGNESE Housemade Beef~Italian Sausage~Veal Red Wine Sugo / Reggiano Parmesan / Basil	25.
OVEN BAKED RAVIOLI Choose From: Mozzarella Cream Sauce / Marinara / House Made Bolognese	22.
LINGUINI WITH FRESH CLAMS Garlic / Chopped Clams / Lemon & White Wine Sauce	25.
SEAFOOD FETTUCINE Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	44.
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

14oz RIBEYE STEAK - Italian Gorgonzola, Garlic & Herb Butter	54.
8oz FILET MIGNON -Grilled Portobello Cabernet Sauce	51.
DOUBLE CUT RACK OF LAMB Parmesan Risotto / Sauteed Baby Spinach / Grilled Portobello Cabernet Sauce	44.
CANADIAN KING SALMON Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde	35.

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	25.
*SEARED RARE AHI TUNA Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	35.
LIBERTY DUCK LEG CONFIT Wild Mushroom Risotto / Ricotta / Truffle Oil / Leeks	38.
LAMB SHANK Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus	34.
*12 Oz MAINE LOBSTER TAIL Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
PETRALE SOLE Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	27.
CIOPPINO Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth	39.
CHICKEN PARADISO Organic Breast Sauteed 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.

Available Saturday & Sunday Only

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

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

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