

PARADISO

SPRING LUNCH MENU

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

STARTERS

RIBOLLITA <i>Vegetarian Italian Tuscan Bread Soup - Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou</i>	10.
NEW ENGLAND CLAM CHOWDER <i>Fresh Manila Clams / Potato Thyme Cream Broth</i>	12.
CALAMARI FRITTI <i>Wild Caught Sea of Cortez Calamari/ Chipotle Aioli / Marinara / Gremolata</i>	16.
GARLIC PRAWNS <i>Jumbo Wild Gulf Prawns/Garlic Butter/White Wine Sauce</i>	18.
FILET MIGNONETTES <i>Pan Seared in Marsala Wine / Mushrooms / Crostinis</i>	18.
*SICILIAN TUNA TARTARE <i>Sashimi Grade Wild Tuna /Lemon Juice /Capers /Olive Oil /Shallots / Focaccia Crostinis</i>	14.
DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle</i>	22.
TOMATO BRUSCHETTA <i>Cherry Tomatoes / Meyer Lemon /Ricotta Salata / Ciabatta</i>	15.
CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i>	12.

SALADS

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

ORGANIC MIXED GREENS <i>Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette</i>	11.
CAESAR SALAD <i>Little Gem lettuce / Focaccia Garlic Croutons/ Parmesan Cheese /Shallots /Spanish White Anchovies</i>	12.
THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato /Shallots/ Gorgonzola / Blue Cheese Dressing</i>	12.
APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	13.
SEAFOOD LOUIE <i>Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side</i>	35.
ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Burrata / Pistachios/ Champagne Vinaigrette</i>	14.
THE NICOISE <i>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</i>	27.

WOOD FIRED PIZZAS

PIZZA MARGHERITA <i>San Marzano Tomato Sauce/ Fresh Basil / Garlic / Mozzarella Fresca</i>	21.
PEPPERONI & CRIMINI MUSHROOM PIZZA <i>San Marzano Tomato Sauce / Mozzarella Fresca</i>	23.
SMOKED SALMON PIZZA <i>Housemade Lemon Crème Fraîche / Fried Capers / Shallots / Goat Cheese /Chives</i>	24.
SAUSAGE PIZZA <i>Mozzarella / San Marzano Tomato Sauce / Mushrooms/ Caramelized Onions</i>	22.
PIZZA PRIMAVERA <i>Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms/ Summer Squash / Spinach / Garlic</i>	20.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	3.

PASTAS All Served with Fresh Hand-Made Pasta Daily

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

BURGER / PANINIS

*PARADISO BURGER <i>Snake River Farms Wagyu Beef / ButterToasted Potato Bun / American Cheese/Ultimate Sauce Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries</i>	18.
PRIME RIB SANDWICH <i>Ciabatta / Horseradish Aioli/Peperonata / Fontina / Parsley Parmesan Fries</i>	20.
VEGETARIAN FRIED "CHICKEN" SANDWICH <i>Buttermilk Fried Hen of the Woods Mushrooms / Chipotle Aioli /Slaw</i>	18.
MONA LISA SPECIAL <i>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</i>	17.

ENTREES

WOOD GRILLED KING SALMON <i>Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/ Cherry Tomato with Italian Salsa Verde</i>	35.
MEATBALL ALL'AMATRICIANA <i>Pork & Veal Meatballs/ Pancetta / Creamy Polenta / Spring Vegetable Scafata</i>	28.
PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	27.
*SEARED RARE AHI TUNA <i>Saffron Rice / Wasabi Cream / Steamed Bok Choy / Italian Soy Sauce</i>	35.
*12oz COLD WATER LOBSTER TAIL <i>Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	MP.
EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	24.
CHICKEN PARADISO <i>Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	26.

THANK YOU FOR BEING A PART OF THE PARADISO FAMILY AND WELCOME BACK TO ALL OF OUR FRIENDS, SUPPORTERS AND COMMUNITY.
18% GRATUITTY ADDED TO PARTIES OF 6 OR MORE / 20%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

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