

PARADISO

SUMMER BRUNCH MENU

~ Fresh Baked Focaccia & Water served upon request

STARTERS & SALADS

NONA'S RIBOLLITA Grandmothers Italian Tuscan Bread Soup- Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou	10.
NEW ENGLAND CLAM CHOWDER Fresh Manila Clams / Potato Thyme Cream Broth	13.
CRISPY BRUSSELS SPROUTS Parmesan / Calabrian Chili aioli	14.
CALAMARI FRITTI Chipotle Aioli & Warm Marinara for Dipping / Gremolata	19.
DUNGENESS CRAB & AVOCADO Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle	26.
CAESAR SALAD Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	14.
SEAFOOD LOUIE Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	35.
ROASTED BEET SALAD Baby Red & Yellow Beets / Arugula / Bel Gioioso Burrata / Pistachios/ Champagne Vinaigrette	15.
THE NIÇOISE 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	31.

Add The Following To Any Salad:

WOOD OVEN ROASTED PRAWNS 17. *SALMON 15. ORGANIC CHICKEN BREAST 9. *SEARED RARE AHI 17.

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	24.
SAUSAGE PIZZA Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms/ Caramelized Onions	23.
PIZZA PRIMAVERA Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms/ Summer Squash / Spinach / Garlic	21.
THE BRUNCH PIZZA Wood Fire Roasted Egg / Nduja / Mozzarella / San Marzano Tomato Sauce / Ricotta Salata / Arugula / Cherry Tomatoes / Balsamic Glaze	24.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	3.

PASTAS All served with fresh hand-made pasta daily

OVEN BAKED RAVIOLI Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese	24.
RIGATONI BOLOGNESE Housemade Red Wine Sugo: Wagu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	28.
SEAFOOD FETTUCINE Maine Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce	46.
LINGUINI W/FRESH MANILA CLAMS Garlic / Chopped Clams / Lemon & White Wine Sauce	27.
GLUTEN FREE FETTUCINI UPON REQUEST	2.

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

TUSCAN AVOCADO TOAST Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle Add Seared Rare Sashimi Grade Ahi Tuna +\$9 / \$15	1/2 13. / Whole 21.
PARADISO SPECIAL Two Eggs - Any Style with Crispy Potato Cake Hash Browns Add: Smoked Bacon / Chicken Apple Sausage/ Ham Steak	14. 20.
GRAND MARNIER FRENCH TOAST Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce	14.
EGG SANDWICH Calabrian Chili Mustard / Prosciutto / Fontina / Provolone / Mornay / Crispy Potato Cake Hash Browns	20.
DUNGENESS CRAB OMELET Avocado / Mt Tam. Triple Crème / Crispy Potato Cake Hash Browns	28.
14 OZ GRILLED PRIME RIBEYE & EGGS CAGE FREE ORGANIC EGGS / CRISPY POTATO CAKE HASH BROWNS	54.
FRESH BERRIES & SWEET MASCARPONE Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almonds	14.
SHORT RIB HASH Two Poached Eggs / Baby Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	26.
THE BRUNCH PIZZA Wood Fire Roasted Egg / Nduja / Mozzarella / San Marzano Tomato Sauce / Ricotta Salata / Arugula / Cherry Tomatoes / Balsamic Glaze	24.
WOOD BURNING OVEN FLORENTINE FRITTATA Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / Add Chorizo +\$3	16.
EGGS BENEDICTS Served with Buttery Toasted English Muffin / Crispy Potato Cake Hash Browns / Three Citrus Hollandaise	
DUNGENESS CRAB CAKE 26. ROASTED COLD WATER LOBSTER 27. CLASSIC BLACK FOREST HAM 19.	

Sides Applewood Bacon 6. Chicken Apple Sausage 6. Hickory Smoked Ham 6. Crispy Potato Cake Hash Browns 5.

ENTREES

EGGPLANT PARMESAN Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables	26.
WOOD GRILLED KING SALMON Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/ Cherry Tomato with Italian Salsa Verde	35.
PETRALE SOLE Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	29.
*SEARED RARE AHI TUNA Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	37.
CHICKEN PARADISO Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	28.
VEGETARIAN FRIED "CHICKEN" SANDWICH Buttermilk Fried Hen of the Woods Mushrooms / Chipotle Aioli / Slaw	19.
*PARADISO BURGER Snake River Farms Wagyu Beef/ Butter Toasted Potato Bun / American Cheese / Ultimate Sauce Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries	21.

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

THANK YOU FOR BEING A PART OF THE PARADISO FAMILY, ALL THE YEARS OF SUPPORT AND THANK YOU TO ALL OF OUR OLD FRIENDS, NEW FRIENDS, SUPPORTERS AND THE COMMUNITY.

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE / 20% 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 / 750ml Bottle OR \$50 / Magnum: 3 Bottle / 2 Magnum Maximum Corkage Waived For 1st Bottle With A Bottle Purchased
Cake Cutting \$5 / Person

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