

# PARADISO

## SUMMER DINNER MENU

- 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 Potato Thyme Cream Broth	13.
<b>CALAMARI FRITTI</b> Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	19.
<b>SICILIAN TUNA TARTARE</b> Sashimi Grade Wild Tuna / Lemon Juice / Capers / Olive Oil / Shallots / Focaccia Crostinis	16.
<b>GARLIC PRAWNS</b> Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce	21
<b>FILET MIGNONETTES</b> Pan Seared in Marsala Wine / Mushrooms / Crostini	19.
<b>DUNGENESS CRAB &amp; AVOCADO</b> Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle	26.
<b>LAMB CHOPS</b> Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese	22.
<b>TOMATO BRUSCHETTA</b> Cherry Tomatoes / Meyer Lemon / Ricotta Salata / Ciabatta	15.
<b>CRISPY BRUSSELS SPROUTS</b> Parmesan / Calabrian Chili aioli	14.

### SALADS

ADD to any Salad: Seared #1 Abi \$17 / Grilled Chicken Breast \$9 / Grilled Prawns \$17 / Seared Scallops \$20

<b>ORGANIC MIXED GREENS</b> Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette	13.
<b>ROASTED BEET SALAD</b> Baby Red & Yellow Beets / Arugula / Bel Gioioso Burrata / Pistachios / Champagne Vinaigrette	15.
<b>THE WEDGE</b> Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	12.
<b>SEAFOOD LOUIE</b> Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Signature Louie Dressing	35.
<b>CAESAR SALAD</b> Little Gem Lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies	14.

### WOOD FIRED PIZZAS

<b>PIZZA MARGHERITA</b> San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca	21.
<b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni	24.
<b>SAUSAGE PIZZA</b> Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	23.
<b>PIZZA PRIMAVERA</b> Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic	21.
<b>GLUTEN FREE Cauliflower PIZZA DOUGH</b> UPON REQUEST	3.

### PASTAS All served with fresh hand-made pasta daily

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

ALL steaks come with choice of Mashed Potatoes or Parmesan Polenta & Citrus Glazed Asparagus

<b>14oz RIBEYE STEAK</b> - Italian Gorgonzola, Garlic & Herb Butter	54.
<b>8oz FILET MIGNON</b> - Caramelized Shallot & Cabernet Wine Reduction Sauce	51.
<b>DOUBLE CUT RACK OF LAMB</b> Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello Red Wine Sauce	47.
<b>CANADIAN KING SALMON</b> Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde	35.

### ENTREES

<b>SLOW BRAISED SHORT RIBS</b> Boneless Wagyu Beef / Creamy Parmesan Polenta / Chimichurri Roasted Vegetables	35.
<b>EGGPLANT PARMESAN</b> Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	26.
<b>*SEARED RARE AHI TUNA</b> Saffron Rice / Wasabi Cream / Steamed Bok Choy / Duo of Sweet Soy & Wasabi Sauces	37.
<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>LOCAL CAUGHT PETRALE SOLE</b> Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	29.
<b>SURF N' TURF</b> Choice of Steak / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus	M.P.
<b>CIOPPINO</b> Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth	41.
<b>CHICKEN PARADISO MARY'S</b> Organic Breast Sautéed Basil ~ Cream Sauce / Artichoke Hearts / Sundried Tomatoes	28.
Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	
<b>*PARADISO BURGER</b> ½ lb. Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce	21.
Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries	

Available Saturday & Sunday Only

**\*PRIME RIB** Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish PETTITE 8 oz. 41. 12 oz. 49.

WE USE 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**