

PARADISO

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

SALADS

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

ORGANIC MIXED GREENS <i>Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette</i>	13.
CAESAR SALAD <i>Hand Picked Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese /Shallots /Spanish White Anchovies</i>	14.
THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato /Shallots/ Gorgonzola / Blue Cheese Dressing</i>	12.
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 / Bel Gioioso Burrata / Pistachios/ Champagne Vinaigrette</i>	15.
THE NICOISE <i>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</i>	31.

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>	24.
SAUSAGE PIZZA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms/ Caramelized Onions</i>	23.
PIZZA PRIMAVERA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms/ Summer Squash / Spinach / Garlic</i>	21.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	3.

PASTAS All Served with Fresh Hand-Made Pasta Daily

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

ENTREES

WOOD GRILLED KING SALMON <i>Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/Cherry Tomato w/ Italian Salsa Verde</i>	35.
EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	26.
14oz PRIME RIBEYE STEAK <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Italian Gorgonzola Garlic & Herb Butter</i>	54.
LOCAL CAUGHT PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	29.
*12oz COLD WATER LOBSTER TAIL <i>Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	MP.
CHICKEN PARADISO <i>Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	28.
*PARADISO BURGER <i>Snake River Farms Wagyu Beef / Butter-Toasted Potato Bun / American Cheese/Ultimate Sauce Caramelized Onions/ Tomato/ Shredded Lettuce/Parsley Parmesan Fries</i>	21.
*SEARED RARE AHI TUNA <i>Saffron Rice / Wasabi Cream / Steamed Bok Choy / Duo of Sweet Soy & Wasabi Sauces</i>	37.
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>	19.

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% GRATUITTY 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*