

# PARADISO

## SUMMER BRUNCH MENU

~ Fresh Baked Focaccia & Water served upon request

### STARTERS & SALADS

<b>NONA'S RIBOLLITA</b> Grandmothers Italian Tuscan Bread Soup- Garden Veg / San Marzano Tomatoes / Cannellini Beans / Pistou	12.
<b>NEW ENGLAND CLAM CHOWDER</b> Fresh Manila Clams / Potato Thyme Cream Broth	13.
<b>CRISPY BRUSSELS SPROUTS</b> Parmesan / Calabrian Chili aioli	15.
<b>CALAMARI FRITTI</b> Chipotle Aioli & Warm Marinara for Dipping / Gremolata	19.
<b>DUNGENESS CRAB &amp; AVOCADO</b> Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle	26.
<b>CAESAR SALAD</b> Little Gem Lettuce / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	14.
<b>SEAFOOD LOUIE</b> Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing & on the side	35.
<b>ROASTED BEET SALAD</b> Baby Red & Yellow Beets / Arugula / Bel Gioioso Burrata / Pistachios/ Champagne Vinaigrette	15.
<b>THE NIÇOISE</b> 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

<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	24.
<b>SAUSAGE PIZZA</b> Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms/ Caramelized Onions	23.
<b>THE BRUNCH PIZZA</b> Wood Fire Roasted Egg / Nduja / Mozzarella / San Marzano Tomato Sauce / Ricotta Salata / Arugula / Cherry Tomatoes / Balsamic Glaze	25.
<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	25.
<b>RIGATONI BOLOGNESE</b> Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	28.
<b>SEAFOOD FETTUCINE</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	28.
<b>GLUTEN FREE FETTUCINI</b> UPON REQUEST	2.

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

<b>TUSCAN AVOCADO TOAST</b> Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle Add Seared Rare Sashimi Grade Ahi Tuna +\$9 / \$15	1/2 13. / Whole 21.
<b>PARADISO SPECIAL</b> Two Eggs - Any Style with Crispy Breakfast Potatoes Add: Smoked Bacon / Chicken Apple Sausage/ Ham Steak	14. 20.
<b>GRAND MARNIER FRENCH TOAST</b> Fresh Baked Brioche / Caramelized Bananas Foster Maple Sauce	14.
<b>EGG SANDWICH</b> Calabrian Chili Mustard / Prosciutto / Fontina / Provolone / Mornay / Crispy Breakfast Potatoes	20.
<b>DUNGENESS CRAB OMELET</b> Avocado / Mt Tam. Triple Crème / Crispy Potato Cake Hash Browns	28.
<b>14 OZ GRILLED PRIME RIBEYE &amp; EGGS</b> CAGE FREE ORGANIC EGGS / Crispy Breakfast Potatoes	55.
<b>FRESH BERRIES &amp; SWEET MASCARPONE</b> Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almonds	14.
<b>SHORT RIB HASH</b> Two Poached Eggs / Baby Crispy Potatoes / Carmelized Onion & Bell Peppers / Three Citrus Hollandaise	26.
<b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / Add Chorizo +\$3	18.
<b>EGGS BENEDICTS</b> Served with Buttery Toasted English Muffin / Crispy Breakfast Potatoes / Three Citrus Hollandaise	
<b>DUNGENESS CRAB CAKE</b> 26. <b>ROASTED COLD WATER LOBSTER</b> 27. <b>CLASSIC BLACK FOREST HAM</b> 19.	
<b>Sides</b> Applewood Bacon 6. Chicken Apple Sausage 6. Hickory Smoked Ham 6. Crispy Potato Cake Hash Browns 5.	

### ENTREES

<b>EGGPLANT PARMESAN</b> Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables	26.
<b>WOOD GRILLED KING SALMON</b> Olive Oil Mashed Potatoes/ Shaved fennel, Red Onion/ Cherry Tomato with Italian Salsa Verde	36.
<b>PETRALE SOLE</b> Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30.
<b>*SEARED RARE AHI TUNA</b> Saffron Rice / Wasabi Cream / Steamed Bok Choy / Soy Sauce	37.
<b>CHICKEN PARADISO</b> Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	28.
<b>VEGETARIAN FRIED "CHICKEN" SANDWICH</b> Buttermilk Fried Hen of the Woods Mushrooms / Chipotle Aioli / Slaw	19.
<b>*PARADISO BURGER</b> 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