

PARADISO

FALL DINNER MENU

- Fresh Baked Artisan Breads & Still / Sparkling Water Served Upon Request -

STARTERS

NEW ENGLAND CLAM CHOWDER <i>Fresh Manila Clams / Bacon / White Wine Potato Cream Broth</i>	14.
CALAMARI FRITTI <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i>	20.
GARLIC PRAWNS <i>Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce</i>	22.
DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle</i>	27.
LAMB CHOPS <i>Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese</i>	23.
TOMATO BRUSCHETTA <i>Cherry Tomatoes / Meyer Lemon / Ricotta Salata / Ciabatta</i>	16.
CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i>	15.

SALADS

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

ORGANIC MIXED GREENS <i>Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette</i>	14.
ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Bel Gioioso Burrata / Pistachios / Champagne Vinaigrette</i>	15.
THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / LOUIE Dressing</i>	13.
APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	14.
CAESAR SALAD <i>Little Gem Lettuce / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies</i>	15.

WOOD FIRED PIZZAS

PIZZA MARGHERITA <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca</i>	22.
PEPPERONI & CRIMINI MUSHROOM PIZZA <i>San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni</i>	25.
SAUSAGE PIZZA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions</i>	24.
PIZZA PRIMAVERA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic</i>	23.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	4.

PASTAS All served with fresh hand-made pasta daily

OVEN BAKED RAVIOLI <i>Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese</i>	27.
LINGUINI FRUTTI DI MARE <i>Wild Caught Gulf Prawns / Dungeness Crab Meat / Scallops / Manila Clams / Prince Edward Island Mussels / Sea of Cortez Calamari / White Wine Tomato Broth</i>	42.
RIGATONI BOLOGNESE <i>Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	30.
SEAFOOD FETTUCINE <i>Maine Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	47.
ROASTED MANILA CLAMS W/ LINGUINI <i>Garlic / Chopped Clams / Lemon & White Wine Sauce</i>	30.
GLUTEN FREE FETTUCINI UPON REQUEST	2.

MESQUITE GRILLED STEAKS, SEAFOOD & RACKS

We proudly serve all natural **SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb**
Steaks come with choice of **Creamy Parmesan Polenta or Olive Oil Mashed Potatoes & Citrus Glazed Asparagus**

14oz RIBEYE STEAK - <i>Italian Gorgonzola, Garlic & Herb Butter</i>	55.
8oz FILET MIGNON - <i>Caramelized Shallot & Cabernet Wine Reduction Sauce</i>	51.
DOUBLE CUT RACK OF LAMB <i>Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello Red Wine Sauce</i>	49.
CANADIAN KING SALMON <i>Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde</i>	36.

PARADISO CLASSICS

SLOW BRAISED SHORT RIBS <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	38.
EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
LAMB SHANK <i>Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus</i>	36.
*12 Oz MAINE LOBSTER TAIL <i>Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter</i>	M.P.
CIOPPINO <i>Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth</i>	40.
LOCAL CAUGHT PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	30.
SURF N' TURF <i>Choice of Steak / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	M.P.
CHICKEN PARADISO MARY'S <i>Organic Breast / Sautéed Basil-Cream Sauce / Artichoke Hearts / Sundried Tomatoes</i>	30.
<i>Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	

Available Saturday & Sunday Only

***PRIME RIB** *Sour Cream & Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish* PETITE 8 oz. **43.** 12 oz. **49.**

WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / PARTNERS. WE USE ORGANIC / SUSTAINABLE / PRIME / LINE CAUGHT / ALL NATURAL / COMPOSTABLE WHENEVER POSSIBLE IN ALL OF OUR PRACTICES..

THANK YOU ALL FOR BEING A PART OF THE PARADISO FAMILY AND YOUR YEARS OF DEDICATION
18% GRATUITY VOLUNTARILY ADDED TO PARTIES OF 5 to 8 PEOPLE / 20% ADDED TO PARTIES OF 9 OR MORE
NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE. NO MORE THAN 3 CREDIT CARDS PER GROUP

Corkage: \$35 / 750ml Bottle OR \$60 / Magnum: 3 bottles maximum / Cake Cutting \$5 / Person

***Consuming raw / undercooked meats, poultry, seafood, and shellfish may increase your risk of food borne illness.**