

# PARADISO

## WINTER LUNCH MENU

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

### STARTERS

<b>NEW ENGLAND CLAM CHOWDER</b> <i>Fresh Manila Clams / Bacon / White Wine Potato Thyme Cream Broth</i>	14.
<b>CALAMARI FRITTI</b> <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i>	21.
<b>GARLIC PRAWNS</b> <i>Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce</i>	23.
<b>CRISPY PARMESAN POLENTA FRIES</b> <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i>	15.
<b>DUNGENESS CRAB &amp; AVOCADO</b> <i>Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle</i>	27.
<b>CRISPY BRUSSELS SPROUTS</b> <i>Parmesan / Calabrian Chili aioli</i>	16.

### SALADS

*ADD to any Salad: Grilled MARY's Chicken Breast \$9 / Grilled Prawns \$18 / Grilled Salmon \$17 / Seared Scallops \$22*

<b>ORGANIC MIXED GREENS</b> <i>Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette</i>	14.
<b>CAESAR SALAD</b> <i>Baby hearts of Romaine / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies</i>	15.
<b>THE WEDGE</b> <i>Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato / Shallots / Gorgonzola / LOUIE Dressing</i>	13.
<b>SEAFOOD LOUIE</b> <i>Dungeness Crab / Poached Prawns / Avocado / Egg / Tossed in Louie Dressing &amp; on the side</i>	36.
<b>APPLE &amp; PROSCIUTTO</b> <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	15.
<b>ROASTED BEET SALAD</b> <i>Baby Red &amp; Yellow Beets / Arugula / Humboldt Fog / Pistachios / Champagne Vinaigrette</i>	15.

### WOOD FIRED PIZZAS

<b>PIZZA MARGHERITA</b> <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca</i>	23.
<b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> <i>San Marzano Tomato Sauce / Mozzarella Fresca</i>	26.
<b>SAUSAGE PIZZA</b> <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions</i>	25.
<b>PIZZA PRIMAVERA</b> <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic</i>	24.
<b>GLUTEN FREE Cauliflower PIZZA DOUGH</b> UPON REQUEST	4.

### PASTAS All Served with Fresh Hand-Made Pasta Daily

<b>OVEN BAKED RAVIOLI</b> <i>Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese</i>	27.
<b>LINGUINI FRUTTI DI MARE</b> <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.
<b>RIGATONI BOLOGNESE</b> <i>Housemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	30.
<b>SEAFOOD FETTUCCINE</b> <i>Maine Lobster / Dungeness Crab / Diver Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	47.
<b>ROASTED MANILA CLAMS W/ LINGUINI</b> <i>Garlic / Chopped Clams / Lemon &amp; White Wine Sauce</i>	30.
<b>GLUTEN FREE FETTUCINI</b> UPON REQUEST	2.

### PARADISO CLASSICS

<b>CHICKEN PARADISO</b> <i>Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegeta</i>	30.
<b>SLOW BRAISED SHORT RIBS</b> <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	38.
<b>WOOD GRILLED KING SALMON</b> <i>Olive Oil Mashed Potatoes / Shaved fennel, Red Onion / Cherry Tomato w/ Italian Salsa Verde</i>	38.
<b>EGGPLANT PARMESAN</b> <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
<b>14oz PRIME RIBEYE STEAK</b> <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Italian Gorgonzola Garlic &amp; Herb Butter</i>	58.
<b>LOCAL CAUGHT PETRALE SOLE</b> <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	30.
<b>*12oz COLD WATER LOBSTER TAIL</b> <i>Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	MP.
<b>*PARADISO BURGER</b> <i>Snake River Farms Wagyu Beef / Butter Toasted Potato Bun / American Cheese / Ultimate Sauce / Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries</i>	21.
<b>PRIME RIB SANDWICH</b> <i>Baked Open Face / Herb Focaccia / Horseradish Aioli / Peperonata / Fontina / Parsley Parmesan Fries</i>	20.
<b>GRILLED PORTOBELLO SALTIMBOCCA SANDWICH</b> <i>Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions / Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme +J</i>	18.

WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / LOCAL 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% GRATUTTY 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.*

**TABLE TIMES GROUPS OF 3 TO 6 PEOPLE 2 HOURS 7+ 2 ½ HOURS**