

# PARADISO

## SPRING DINNER MENU

- Fresh Baked Artisan Breads & Paradiso Blue Sparkling or Still Water **SERVED UPON REQUEST** -

### STARTERS

<b>NEW ENGLAND CLAM CHOWDER</b> <i>Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth</i>	14.
<b>CALAMARI FRITTI</b> <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i>	22.
<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 / Oranges / Ruby Grapefruit / Citrus Drizzle</i>	28.
<b>LAMB CHOPS</b> <i>Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese</i>	24.
<b>CRISPY BRUSSELS SPROUTS</b> <i>Parmesan / Calabrian Chili aioli</i>	17.

### SALADS

**ADD to any Salad:** Grilled MARY'S Chicken Breast \$9 / Grilled Prawns \$19 / Grilled Salmon \$17 / Seared Scallops \$22

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

### WOOD FIRED PIZZAS

**ADD ON to ANY Pizza:** Sausage / Boquerones / Pepperoni 4\$ Kalamata Olives / Jalapenos / ANY Vegetable: if available \$3

<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 / Molinari Pepperoni</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 / Dayboat Scallops / Manila Clams / Prince Edward Island Mussels / Sea of Cortez Calamari / White Wine Tomato Broth</i>	42.
<b>RIGATONI BOLOGNESE</b> <i>Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	31.
<b>SEAFOOD FETTUCCINE</b> <i>Cold Water Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	48.
<b>ROASTED MANILA CLAMS W/ LINGUINI</b> <i>Garlic / Chopped Clams / Lemon &amp; White Wine Sauce</i>	30.
<b>GLUTEN FREE FETTUCCINE</b> UPON REQUEST	2.

### MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

We proudly serve all natural SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb  
WE can not be held responsible for any Steaks / Chops / Racks / Prime Rib cooked over MEDIUM

<b>DOUBLE CUT MOLASSES BRINED DUROC PORK CHOP</b> - <i>Chef's Seasonal Hand Made Ravioli Ask Your Server!!</i>	45.
<b>14 oz RIBEYE STEAK</b> - <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Italian Gorgonzola, Garlic &amp; Herb Butter</i>	58.
<b>DOUBLE CUT RACK OF LAMB</b> <i>Parmesan Risotto / Sautéed Baby Spinach / Grilled Portobello &amp; Porcini Red Wine Sauce</i>	49.
<b>8oz FILET MIGNON</b> - <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot &amp; Cabernet Wine Sauce</i>	53.
<b>CANADIAN KING SALMON</b> <i>Olive Oil Mashed Potatoes / Shaved Fennel, Red Onion, Cherry Tomato / Italian Salsa Verde</i>	39.

### PARADISO CLASSICS

<b>SLOW BRAISED SHORT RIBS</b> <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	39.
<b>EGGPLANT PARMESAN</b> <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
<b>LAMB SHANK</b> <i>Slow Braised For 4 Hours / Parmesan Risotto / Citrus Glazed Asparagus</i>	39.
<b>*12 Oz MAINE LOBSTER TAIL</b> <i>Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter</i>	M.P.
<b>CIOPPINO</b> <i>Wild Gulf Prawns / Dungeness Crab Meat / Scallops / Clams / Mussels / Calamari / White Wine Tomato Broth</i>	40.
<b>LOCAL CAUGHT PETRALE SOLE</b> <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach</i>	31.
<b>SURF N' TURF</b> <i>Choice of Steak or Rack / 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	M.P.
<b>CHICKEN PARADISO</b> <i>MARY'S Organic Breast / Sautéed Basil~Cream Sauce / Artichoke Hearts / Sundried Tomatoes / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	30.

**Available Saturday & Sunday Only (Limited Availability)**

<b>*PRIME RIB</b> <i>Sour Cream &amp; Chive Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish</i> PETITE 8 oz. 45. 12 oz. 54.
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WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / SUSTAINABLE 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**