

# PARADISO

## SUMMER BRUNCH MENU

~ Fresh Baked Sea Salt & Rosemary Focaccia & Paradiso Blue Sparkling or Still Water **SERVED UPON REQUEST**

### STARTERS & SALADS

<b>NEW ENGLAND CLAM CHOWDER</b> <i>Fresh Manila Clams / Potato Thyme Cream Broth</i>	15.
<b>CRISPY BRUSSELS SPROUTS</b> <i>Parmesan / Calabrian Chili aioli</i>	17.
<b>CALAMARI FRITTI</b> <i>Chipotle Aioli &amp; Warm Marinara for Dipping / Gremolata</i>	22.
<b>ORGANIC MIXED GREENS</b> <i>Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette</i>	14.
<b>DUNGENESS CRAB &amp; AVOCADO</b> <i>Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle</i>	28.
<b>CRISPY PARMESAN POLENTA FRIES</b> <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i>	15.
<b>CAESAR SALAD</b> <i>Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies</i>	15.
<b>APPLE &amp; PROSCIUTTO</b> <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	16.
<b>SEAFOOD LOUIE</b> <i>Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing &amp; on the side</i>	36.
<b>ROASTED BEET SALAD</b> <i>Baby Red &amp; Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette</i>	16.

#### **Add The Following To Any Salad:**

GRILLED PRAWNS 19. SEARED DAYBOAT SCALLOPS 22. GRILLED KING SALMON 17. ORGANIC CHICKEN BREAST 9.

### 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>RIGATONI BOLOGNESE</b> <i>Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	31.
<b>SEAFOOD FETTUCCHINE</b> <i>Maine Lobster / Dungeness Crab / Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	48.
<b>LINGUINI W/FRESH MANILA CLAMS</b> <i>Garlic / Chopped Clams / Lemon &amp; White Wine Sauce</i>	30.
<b>GLUTEN FREE FETTUCCHINE</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> <i>Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle</i>	1/2 14. / Whole 22.
<i>ADD: Pan Seared Dayboat Scallops 2 ( 1/2 Order) \$12 / 4 ( Full Order) \$22</i>	
<b>PARADISO SPECIAL</b> <i>Two Eggs - Any Style with Crispy Sicilian Breakfast Potatoes</i>	15.
<i>ADD: Smoked Bacon / Chicken Apple Sausage/ Ham Steak</i>	
<b>GRAND MARNIER FRENCH TOAST</b> <i>Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce</i>	16.
<b>DUNGENESS CRAB OMELET</b> <i>Avocado / Triple Crème Brie / Crispy Sicilian Potatoes with Roasted Peppers, Onions &amp; Basil</i>	28.
<b>14 OZ GRILLED PRIME RIBEYE &amp; EGGS</b> <i>CAGE FREE ORGANIC EGGS / Crispy Sicilian Breakfast Potatoes</i>	58.
<b>FRESH BERRIES &amp; SWEET MASCARPONE</b> <i>Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almond</i>	14.
<b>SHORT RIB HASH</b> <i>Two Poached Eggs / Baby Crispy Potatoes / Caramelized Onion &amp; Bell Peppers / Three Citrus Hollandaise</i>	27.
<b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> <i>Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella / ADD: Roasted Italian Sausage / Crispy Applewood Smoked Bacon / Prosciutto Di Parme +\$4</i>	20.
<b>EGGS BENEDICTS</b> <i>Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise</i>	
<b>DUNGENESS CRAB CAKES</b> 30. <b>FLORENTINE(SPINACH &amp; GRILLED ASPARAGUS)</b> 20. <b>CLASSIC BLACK FOREST HAM</b> 21.	

**Sides** Applewood Bacon 7. Chicken Apple Sausage 7. Hickory Smoked Ham 7. Crispy Sicilian Breakfast Potatoes 5.

### PARADISO CLASSICS

<b>EGGPLANT PARMESAN</b> <i>Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
<b>PETRALE SOLE</b> <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach</i>	31.
<b>WOOD GRILLED KING SALMON</b> <i>Parmesan Mascarpone Polenta/ Shaved fennel, Red Onion/ Cherry Tomato with Italian Salsa Verde</i>	39.
<b>CHICKEN PARADISO</b> <i>Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	30.
<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 +5</i>	18.
<b>HALF POUND 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 - RECOMMEND MEDIUM or Below</i>	22.

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.**

**TABLE TIMES GROUPS OF 3 TO 6 PEOPLE 2 HOURS 7+ 2 1/2 HOURS**