

PARADISO

SUMMER LUNCH MENU

~ Fresh Baked Artisan Breads & Still / Paradiso Blue Sparkling Water **SERVED UPON REQUEST**~

STARTERS

NEW ENGLAND CLAM CHOWDER <i>Fresh Manila Clams / Bacon / White Wine Potato Thyme Cream Broth</i>	15.
CALAMARI FRITTI <i>Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata</i>	22.
WOOD OVEN ROASTED CRAB CAKES <i>Local Dungeness Crab / Marinated Tomato Pomodoro / Basil / Balsamic Glaze</i>	24.
GARLIC PRAWNS <i>Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce</i>	23.
CRISPY PARMESAN POLENTA FRIES <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i>	15.
DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Orange / Ruby Grapefruit / Citrus Drizzle</i>	28.
FILET MIGNONNETTES <i>Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme</i>	22.
CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i>	17.

SALADS

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

ORGANIC MIXED GREENS <i>Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette</i>	14.
CAESAR SALAD <i>Baby Hearts of Romaine / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies</i>	15.
THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato / Shallots / Gorgonzola / Blue Cheese Dressing</i>	13.
SEAFOOD LOUIE <i>Dungeness Crab / Poached Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side</i>	36.
APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i>	16.
ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette</i>	16.

WOOD FIRED PIZZAS

PIZZA MARGHERITA <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Mozzarella Fresca</i>	23.
PEPPERONI & CRIMINI MUSHROOM PIZZA <i>San Marzano Tomato Sauce / Mozzarella Fresca</i>	26.
SAUSAGE PIZZA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions</i>	25.
PIZZA PRIMAVERA <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers / Mushrooms / Summer Squash / Spinach / Garlic</i>	24.
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>Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i>	31.
SEAFOOD FETTUCCINE <i>Maine Lobster / Dungeness Crab / Diver Scallops / Gulf Prawns / Spinach / Champagne Cream Sauce</i>	48.
ROASTED MANILA CLAMS W/ LINGUINI <i>Garlic / Chopped Clams / Lemon & White Wine Sauce</i>	30.
GLUTEN FREE FETTUCINI UPON REQUEST	2.

PARADISO CLASSICS

CHICKEN PARADISO <i>Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts / Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i>	30.
SLOW BRAISED SHORT RIBS <i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	39.
EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables</i>	28.
WOOD GRILLED KING SALMON <i>Parmesan Mascarpone Polenta / Shaved Fennel, Red Onion / Cherry Tomato w/ Italian Salsa Verde</i>	39.
14oz PRIME RIBEYE STEAK <i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Italian Gorgonzola Garlic & Herb Butter</i>	58.
LOCAL CAUGHT PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach</i>	31.
*12oz COLD WATER LOBSTER TAIL <i>Drawn Butter / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus</i>	MP.
*HALF POUND PARADISO BURGER <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 Lower</i>	22.
PRIME RIB SANDWICH (Based on Availability) <i>Baked Open Face / Herb Focaccia / Horseradish Aioli / Pepperonata / Provolone / Parsley Parmesan Fries</i>	21.
GRILLED PORTOBELLO SALTIMBOCCA SANDWICH <i>Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions / Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme +5</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..

WE CAN NOT BE HELD RESPONSIBLE FOR ANY Steaks / Chops / Racks / BURGERS / Prime Rib cooked over MEDIUM
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 ½ HOURS