

PARADISO

FALL BRUNCH MENU

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

STARTERS & SALADS

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| NEW ENGLAND CLAM CHOWDER <i>Fresh Manila Clams / Potato Thyme Cream Broth</i> | 15. |
| CRISPY BRUSSELS SPROUTS <i>Parmesan / Calabrian Chili aioli</i> | 17. |
| CALAMARI FRITTI <i>Chipotle Aioli & Warm Marinara for Dipping / Gremolata</i> | 23. |
| ORGANIC MIXED GREENS <i>Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette</i> | 15. |
| DUNGENESS CRAB & AVOCADO <i>Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle</i> | 28. |
| CRISPY PARMESAN POLENTA FRIES <i>Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil</i> | 15. |
| CAESAR SALAD <i>Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies</i> | 16. |
| APPLE & PROSCIUTTO <i>Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette</i> | 16. |
| SEAFOOD LOUIE <i>Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side</i> | 36. |
| ROASTED BEET SALAD <i>Baby Red & Yellow Beets / Arugula / Humboldt Fog / Marcona Almonds / Champagne Vinaigrette</i> | 17. |

Add The Following To Any Salad:

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

WOOD FIRED PIZZAS

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| 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</i> <i>Mushrooms/ Summer Squash / Spinach / Garlic</i> | 24. |
| GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST | 4. |

PASTAS All served with fresh hand-made pasta daily

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| OVEN BAKED RAVIOLI <i>Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese</i> | 28. |
| RIGATONI BOLOGNESE <i>Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil</i> | 31. |
| SEAFOOD FETTUCCHINE <i>Maine Lobster / Dungeness Crab / Hokkaido Scallops / Gulf Prawns / Spinach/ Champagne Cream Sauce</i> | 48. |
| LINGUINI W/FRESH MANILA CLAMS <i>Garlic / Chopped Clams / Lemon & White Wine Sauce</i> | 30. |
| GLUTEN FREE FETTUCCHINE UPON REQUEST | 2. |

BRUNCH SPECIALTIES - All our eggs are extra-large, cage-free & free range. Substitute egg whites for no charge.

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| TUSCAN AVOCADO TOAST <i>Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle</i> | 1/2 14. / Whole 22. |
| <i>ADD: Pan Seared Hokkaido Scallops 2 (1/2 Order) \$12 / 4 (Full Order) \$22</i> | |
| PARADISO SPECIAL <i>Two Eggs - Any Style with Crispy Sicilian Breakfast Potatoes</i> | 15. |
| <i>ADD: Smoked Bacon / Chicken Apple Sausage/ Ham Steak</i> | |
| GRAND MARNIER FRENCH TOAST <i>Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce</i> | 17. |
| DUNGENESS CRAB OMELET <i>Avocado / Triple Crème Brie / Crispy Sicilian Potatoes with Roasted Peppers, Onions & Basil</i> | 28. |
| 14 OZ GRILLED PRIME RIBEYE & EGGS <i>CAGE FREE ORGANIC EGGS / Crispy Sicilian Breakfast Potatoes</i> | 58. |
| FRESH BERRIES & SWEET MASCARPONE <i>Champagne Marinated Berries / Whipped Honey Mascarpone / Marcona Almond</i> | 14. |
| SHORT RIB HASH <i>Two Poached Eggs / Baby Crispy Potatoes / Caramelized Onion & Bell Peppers / Three Citrus Hollandaise</i> | 27. |
| WOOD BURNING OVEN FLORENTINE FRITTATA <i>Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach /</i> | 20. |
| <i>Fresh Mozzarella / ADD: Roasted Italian Sausage / Crispy Applewood Smoked Bacon / Prosciutto Di Parma +\$5</i> | |
| EGGS BENEDICTS <i>Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise</i> | |
| DUNGENESS CRAB CAKES 30. FLORENTINE(SPINACH & GRILLED ASPARAGUS) 20. CLASSIC BLACK FOREST HAM 21. | |

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

PARADISO CLASSICS

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| EGGPLANT PARMESAN <i>Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables</i> | 28. |
| PETRALE SOLE <i>Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach</i> | 31. |
| WOOD GRILLED KING SALMON <i>Parmesan Mascarpone Polenta/ Shaved fennel, Red Onion/ Cherry Tomato with Italian Salsa Verde</i> | 39. |
| CHICKEN PARADISO <i>Sautéed Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts /</i> | 30. |
| <i>Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables</i> | |
| GRILLED PORTOBELLO SALTIMBOCCA SANDWICH <i>Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions /</i> | 18. |
| <i>Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme +5</i> | |
| HALF POUND PARADISO BURGER <i>Snake River Farms Wagyu Beef/ Butter Toasted Potato Bun / American Cheese</i> | 22. |
| <i>Ultimate Sauce / Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries - RECOMMEND MEDIUM or Below</i> | |

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