

PARADISO

FALL LUNCH MENU

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

STARTERS

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| 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> | 23. |
| WOOD OVEN ROASTED CRAB CAKES <i>Local Dungeness Crab / Marinated Tomato Pomodoro / Basil / Balsamic Glaze</i> | 28. |
| 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

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| ORGANIC MIXED GREENS <i>Onions / Tomatoes / Gorgonzola / Walnuts / Croutons / Champagne Vinaigrette</i> | 15. |
| CAESAR SALAD <i>Baby Hearts of Romaine / Focaccia Garlic Croutons / Parmesan Cheese / Shallots / Spanish White Anchovies</i> | 16. |
| THE WEDGE <i>Iceberg Lettuce / Applewood Bacon / Egg / Cherry Tomato / Shallots / Gorgonzola / Blue Cheese Dressing</i> | 14. |
| 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> | 17. |

WOOD FIRED PIZZAS

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| PIZZA MARGHERITA <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala</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

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| OVEN BAKED RAVIOLI <i>Choose From: Mozzarella Cream Sauce / Signature Marinara / House Made Bolognese</i> | 28. |
| LINGUINI FRUTTI DI MARE <i>Wild Caught Gulf Prawns / Dungeness Crab Meat / Hokkaido Scallops / Manila Clams / Prince Edward Island Mussels / Daily Fresh Catch Pesce / 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 / Hokkaido 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

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| 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 / Chimichurri Vegetables / 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