

PARADISO

WINTER BRUNCH MENU

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

STARTERS & SALADS

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

Add The Following To Any Salad:

GRILLED PRAWNS \$19. SEARED DAYBOAT SCALLOPS \$22. GRILLED KING SALMON \$17. ORGANIC CHICKEN BREAST \$9.
BLACKENED CHICKEN BREAST \$10 / BLACKENED PRAWNS \$20 / BLACKENED SALMON \$18

WOOD FIRED PIZZAS

PIZZA MARGHERITA G/VG/V/D San Marzano Tomato Sauce/ Fresh Basil/ Garlic / Marinated Mozzarella Di Buffala	23.
PEPPERONI & CRIMINI MUSHROOM PIZZA D/G/O San Marzano Tomato Sauce / Marinated Mozzarella Fresca	26.
SAUSAGE PIZZA G/D/O Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	25.
PIZZA PRIMAVERA D/G/VG Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers Mushrooms/ Summer Squash / Spinach / Garlic	24.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	4.

PASTAS All served with fresh hand-made pasta daily

OVEN BAKED RAVIOLI D/G/O Choose From: Mozzarella Cream Sauce (v) / Signature Marinara (o) / House Made Bolognese (o)	28.
RIGATONI BOLOGNESE VG/D/O Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	31.
SEAFOOD FETTUCINE S/G/D/P Maine Lobster/ Dungeness Crab / Hokkaido Scallops / Gulf Prawns / Champagne Cream Sauce	48.
LINGUINI W/FRESH MANILA CLAMS G/D/S/P Garlic / Chopped Clams / Lemon & White Wine Sauce	30.
GLUTEN FREE FETTUCINE UPON REQUEST	2.

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

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

EGGPLANT PARMESAN V/D/G/VG Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables	28.
PETRALE SOLE P/ Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach	31.
WOOD GRILLED KING SALMON P/D Parmesan Mascarpone Polenta/ Shaved fennel, Red onion, Cherry tomato w/ Italian Salsa Verde	39.
CHICKEN PARADISO D/O Sautéed Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30.
GRILLED PORTOBELLO SALTIMBOCCA SANDWICH V/D Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme (O)+5	18.
HALF POUND PARADISO BURGER G/O 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	22.

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..

18% GRATUITTY 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

G = Has Gluten / S = Shellfish / V = Vegetarian / P = Pescatarian / D = Dairy / O = Omnivore-everything / VG = can be Vegan

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