

PARADISO

WINTER LUNCH MENU

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

STARTERS

NEW ENGLAND CLAM CHOWDER G/S/D	Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth	15.
WOOD OVEN ROASTED CRAB CAKES G/S/P	Local Dungeness Crab / Marinated Tomato Pomodoro / Balsamic -	28.
GARLIC PRAWNS G/S/D/P	Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce / Crostini	23.
FILET MIGNONNETTES O/G	Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	22.
CRISPY PARMESAN POLENTA FRIES V/D	Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil	15.
DUNGENESS CRAB & AVOCADO S/P/VG	Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle	28.
CRISPY BRUSSELS SPROUTS V/D/VG	Parmesan / Calabrian Chili Aioli	17.
CALAMARI FRITTI G/S/P/D	Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	23.

SALADS

ADD to any Salad: Grilled MARY's Chicken Breast \$9 / Grilled Prawns \$18 / Grilled Salmon \$17 / Seared Scallops \$22
Blackened Chicken Breast \$10 / Blackened Prawns \$20 / Blackened Salmon \$18

ORGANIC MIXED GREENS G/D/VG	Onions/Tomatoes / Gorgonzola/Candied Walnuts/CROUTONS/Chives / Champagne Vinaigrette	15.
ROASTED BEET SALAD V/D/VG	Baby Red & Golden Beets / Arugula / Humboldt Fog/Marcona Almonds/Champagne Vinaigrette	17.
SEAFOOD LOUIE S/D/P	Dungeness Crab / Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	36.
THE WEDGE D/VG	Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	14.
APPLE & PROSCIUTTO D/VG	Mixed Greens / Gorgonzola / Candied Pistachios / Shallots / Chives / Walnut Vinaigrette	16.
CAESAR SALAD G/S/D/VG	Baby Hearts of Romaine / Focaccia Garlic Croutons/Parmesan Cheese / Shallots/Spanish White Anchovies	16.

WOOD FIRED PIZZAS

PIZZA MARGHERITA G/VG/V/D	San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala	23.
PEPPERONI & CRIMINI MUSHROOM PIZZA D/G/O	San Marzano Tomato Sauce / Mozzarella Fresca/Molinari Pepperoni	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 G/D/O	Choose From: Mozzarella Cream Sauce (V) / Signature Marinara (V) / House Made Bolognese (O)	28.
LINGUINI FRUTTI DI MARE G/S/P	Wild Caught Gulf Prawns / Dungeness Crab Meat / Hokkaido Scallops / Manila Clams Prince Edward Island Mussels / Sea of Cortez Calamari / Daily Fresh Catch Pesce / White Wine Tomato Broth	42.
RIGATONI BOLOGNESE VG/D/O	Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	31.
SEAFOOD FETTUCINE S/G/D	Maine Lobster/Dungeness Crab/Hokkaido Scallops/Gulf Prawns/Champagne Cream Sauce	48.
ROASTED MANILA CLAMS W/ LINGUINI G/D/S	Garlic / Chopped Clams / Lemon & White Wine Sauce	30.
GLUTEN FREE FETTUCINI	UPON REQUEST	2.

PARADISO CLASSICS

CHICKEN PARADISO D/O	Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30.
SLOW BRAISED SHORT RIBS O	Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	39.
EGGPLANT PARMESAN V/D/G/VD	Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	28.
WOOD GRILLED KING SALMON S/D	Parmesan Mascarpone Polenta/Shaved Fennel,Red Onion,Cherry Tomato w/Italian Salsa Verde	39.
14oz PRIME RIBEYE STEAK O	Olive Oil Mashed Potatoes / Chimichurri Vegetables / Italian Gorgonzola Garlic & Herb Butter	58.
LOCAL CAUGHT PETRALE SOLE P/D	Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sauteed Baby Spinach	31.
*12oz COLD WATER LOBSTER TAIL S/D	Broiled in wood oven/Drawn Butter/Olive Oil Mashed Potatoes/Citrus Glazed Asparagus	MP.
*HALF POUND PARADISO BURGER G/D/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 Lower	22.
PRIME RIB SANDWICH (Based on Availability) O/G/D	Baked Open Face / Herb Focaccia / Horseradish Aioli /Pepperonata Provolone / Parsley Parmesan Fries	21.
GRILLED PORTOBELLO SALTIMBOCCA SANDWICH O/D/G	Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme +5	18.

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% 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

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 ½ HOURS