

PARADISO

SPRING DINNER MENU

~ Artisan Olive Bread & House Made Sea Salt Focaccia **SERVED UPON REQUEST**
San Benedetto Italian Sparkling Water (500ml) \$5

STARTERS

PARADISO CHILLED SEAFOOD COCKTAILS w/ Parsley & Celery Mista, Housemade Remoulade & Cocktail Sauce's <i>Wild Caught Jumbo Shrimp (5) \$25 ~ Local Dungeness Crab (5oz) \$36 ~ Jumbo Shrimp (3) & Crab Combo (2.5oz) \$32</i>	
NEW ENGLAND CLAM CHOWDER G/S/D Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth	16.
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	24.
CRISPY PARMESAN POLENTA FRIES V/D/G Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil	15.
DUNGENESS CRAB & AVOCADO S/P/VG Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle	28.
LAMB CHOPS O/D Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese	25.
CRISPY BRUSSELS SPROUTS V/D/VG Parmesan / Calabrian Chili Aioli	18.
CALAMARI FRITTI G/S/P/D Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	26.
FILET MIGNONNETTES O/G Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	22.

SALADS

ADD ONS: Grilled Chicken \$9/Blackened \$10 ~ Prawns \$19/Blackened \$20 ~ Grilled Salmon \$17/Blackened \$18 ~ Seared Scallops \$22

ORGANIC MIXED GREENS G/D/VG Onions/Tomatoes / Gorgonzola/Candied Walnuts/Crontons/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	37.
THE WEDGE D/VG Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	15.
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

ADD ON to ANY Pizza: Sausage / Boquerones / Pepperoni 4\$ Kalamata Olives / Jalapenos / ANY Vegetable: if available \$3

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	25.

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	43.
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 FETTUCINE UPON REQUEST	2.

MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

We proudly serve all natural SNAKE RIVER FARMS WAGYU Beef & ATKINS RANCH Lamb

ANY Steaks / Racks / Chops cooked MEDIUM WELL or WELL DONE are NOT Guaranteed! MR Or MEDIUM Preferred!

DOUBLE CUT MOLASSES BRINED DUROC PORK CHOP O - Chef's Seasonal Hand Made Ravioli Ask Your Server!!	48.
14 oz RIBEYE STEAK O - Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables / Italian Gorgonzola, Garlic & Herb Butter	58.
DOUBLE CUT RACK OF LAMB O Parmesan Risotto/ Florentine Sauteed Baby Spinach/ Grilled Portobello & Porcini Red Wine Sauce	49.
8oz FILET MIGNON O - Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot & Cabernet Wine Sauce	53.
CANADIAN KING SALMON S/D Parmesan & Mascarpone Polenta/ Shaved Fennel, Red Onion, Cherry Tomato/ Italian Salsa Verde	41.

PARADISO CLASSICS

SLOW BRAISED SHORT RIBS O Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	39.
EGGPLANT PARMESAN V/D/G/VG Panko Parmesan Crumbs / Signature Marinara/ Mozzarella / Chimichurri Roasted Vegetables	28.
LAMB SHANK O/D Slow Braised For 4 Hours / Parmesan Risotto / Chimichurri Roasted Vegetables	39.
*12 Oz MAINE LOBSTER TAIL S/ Broiled in our Wood Oven / Olive Oil Mashed Potatoes / Asparagus / Drawn Butter	M.P.
CIOPPINO S/D/G Wild Gulf Prawns/ Dungeness Crab Meat/ Hokkaido Scallops/ Clams/ Mussels / Calamari/ White Wine Tomato Broth	40.
LOCAL CAUGHT PETRALE SOLE D/P Caper Brown Butter Sauce/ Olive Oil Mashed Potatoes/ Florentine Sauteed Baby Spinach	32.
SURF N' TURF O Steak, Chop or Rack & 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)	M.P.
CHICKEN PARADISO D/O MARY'S Organic Breast / Sautéed Basil~ Cream Sauce / Artichoke Hearts / Sundried Tomatoes Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30.

Available Saturday & Sunday Only (Limited Availability)

***PRIME RIB** O/D Sour Cream & Chive Baked Potato / Chimichurri Vegetables/ Au Jus/ Horseradish PETITE 10 oz. 48. 14 oz. 56.

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 / Outside Dessert Fee \$40 / \$60 12 or more guests

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 3/11/24