

# PARADISO

## SPRING BRUNCH MENU

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

### STARTERS & SALADS

<b>PARADISO CHILLED SEAFOOD COCKTAILS</b> w/ Parsley & Celery Mista, Housemade Remoulade & Cocktail Sauce's Wild Caught Jumbo Shrimp (5) \$25 ~ Local Dungeness Crab (5oz) \$36 ~ Jumbo Shrimp (3) & Crab Combo (2.5 oz) \$32	
<b>NEW ENGLAND CLAM CHOWDER</b> G/S/D Fresh Manila Clams / Potato Thyme Cream Broth	16.
<b>CRISPY BRUSSELS SPROUTS</b> V/D/VG Parmesan / Calabrian Chili aioli	17.
<b>CALAMARI FRITTI</b> G/S/P/D Chipotle Aioli & Warm Marinara for Dipping / Gremolata	26.
<b>ORGANIC MIXED GREENS</b> G/D/VG Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette	15.
<b>DUNGENESS CRAB &amp; AVOCADO</b> S/P/VG Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle	28.
<b>CRISPY PARMESAN POLENTA FRIES</b> V/D/G Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil	15.
<b>CAESAR SALAD</b> G/S/D/VG Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies	16.
<b>APPLE &amp; PROSCIUTTO</b> D/VG Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	16.
<b>SEAFOOD LOUIE</b> S/D/P/ Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	37.
<b>ROASTED BEET SALAD</b> V/D/VG Baby Red & Golden Beets/ Arugula/ Humboldt Fog/ Marcona Almonds/ Champagne Vinaigrette	17.
<b>ADD ONs:</b> Grilled Chicken \$9/ Blackened \$10 ~ Prawns \$19/ Blackened \$20 ~ Grilled Salmon \$17/ Blackened \$18 ~ Seared Scallops \$22	

### WOOD FIRED PIZZAS

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

### PASTAS All served with fresh hand-made pasta daily

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

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

<b>TUSCAN AVOCADO TOAST</b> 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	
<b>PARADISO SPECIAL</b> G/V Two Eggs - Any Style with Crispy Sicilian Breakfast Potatoes ADD: Smoked Bacon / Chicken Apple Sausage/ Ham Steak	15. 22.
<b>GRAND MARNIER FRENCH TOAST</b> G/D Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce	17.
<b>DUNGENESS CRAB OMELET</b> S/D/ Avocado / Triple Crème Brie / Crispy Sicilian Potatoes with Roasted Peppers, Onions & Basil	28.
<b>14 OZ GRILLED PRIME RIBEYE &amp; EGGS</b> O/D CAGE FREE ORGANIC EGGS / Crispy Sicilian Breakfast Potatoes	58.
<b>FRESH BERRIES &amp; SWEET MASCARPONE</b> V/D Champagne Marinated Berries / Whipped Honey Mascarpone/ Marcona Almonds	14.
<b>SHORT RIB HASH</b> O/D Two Poached Eggs / Baby Crispy Potatoes / Caramelized Onion & Bell Peppers / Three Citrus Hollandaise	27.
<b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> 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.
<b>EGGS BENEDICTS</b> D/VG Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise	
<b>DUNGENESS CRAB CAKES (S)</b> 30. <b>FLORENTINE (SPINACH &amp; GRILLED ASPARAGUS) (V)</b> 20. <b>CLASSIC BLACK FOREST HAM</b> 21.	
<b>Sides</b> Applewood Bacon 7. Chicken Apple Sausage 7. Hickory Smoked Ham 7. Crispy Sicilian Breakfast Potatoes 5.	

### PARADISO CLASSICS

<b>EGGPLANT PARMESAN</b> V/D/G/VG Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables	28.
<b>PETRALE SOLE</b> P/D Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sautéed Baby Spinach	32.
<b>WOOD GRILLED KING SALMON</b> P/D Parmesan Mascarpone Polenta/ Shaved fennel, Red onion, Cherry tomato w/ Italian Salsa Verde	41.
<b>CHICKEN PARADISO</b> D/O Sautéed Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	30.
<b>GRILLED PORTOBELLO SALTIMBOCCA SANDWICH</b> V/D Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme (O)+5	18.
<b>HALF POUND PARADISO BURGER</b> G/O Snake River Farms Wagyu Beef/ Butter Toasted Potato Bun / American Cheese Ultimate Sauce / Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries - <b>RECOMMEND MEDIUM or Below</b>	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% 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 1/2 HOURS 3/11/24