

PARADISO

SPRING LUNCH 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 Wild Caught Jumbo Shrimp (5) \$25 ~ Local Dungeness Crab (5oz) \$36 ~ Jumbo Shrimp (3) & Crab Combo (2.5oz) \$32	
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.
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/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	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

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 FETTUCCINE 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 FETTUCCINE 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	41.
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	32.
*12oz COLD WATER LOBSTER TAIL S/D Broiled in wood oven/ Dravn 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% 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 / 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