

PARADISO

SUMMER DINNER MENU

~ Artisan Olive Bread & House Made Sea Salt Focaccia **SERVED UPON REQUEST**
San Benedetto Italian Sparkling Water (500ml) \$6

18% GRATUITY ADDED 5 to 8 GUESTS / 20% ADDED 9 OR MORE

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.
GARLIC PRAWNS G/S/D/P Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce / Crostini	25.
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.
DUNGENESS CRAB ARANCINI (2) G/S/P Reggiano Parmesan Risotto / Marinated Pomodoro Tomatoes/ Balsamic Glaze-	17.

SALADS ~ ALL Salads Contain Shallots & Chives: Please Notify Your Server w Issues ~

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

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	26.
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	32.
SEAFOOD FETTUCCINE s/G/D Maine Lobster/Dungeness Crab/Hokkaido Scallops/Gulf Prawns/Champagne Cream Sauce	49.
ROASTED MANILA CLAMS W/ LINGUINI G/D/S Garlic / Chopped Clams / Lemon & White Wine Sauce	34.
GLUTEN FREE FETTUCCINE 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 Sautéed 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

LOCAL PETRALE SOLE d/P Caper Brown Butter/Olive Oil Mashed Potatoes/Florentine Sautéed Baby Spinach (SUB Scallops 5pc +9)	33.
SLOW BRAISED SHORT RIBS o Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	41.
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.
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 PETTTE 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.

NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE. NO MORE THAN 3 CREDIT CARDS / GROUP NO CONTACTLESS PAYMENTS

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 8/23/24