

# PARADISO

## SUMMER LUNCH 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

<b>PARADISO CHILLED SEAFOOD COCKTAILS</b> w/ Parsley & Celery Mista, Housemade Remoulade & Cocktail Sauce Wild Caught Jumbo Shrimp (5) <b>\$25</b> ~ Local Dungeness Crab (5oz) <b>\$36</b> ~ Jumbo Shrimp (3) & Crab Combo (2.5oz) <b>\$32</b>	
<b>NEW ENGLAND CLAM CHOWDER</b> G/S/D Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth	16.
<b>WOOD OVEN ROASTED CRAB CAKES</b> G/S/P Local Dungeness Crab / Marinated Tomato Pomodoro / Balsamic -	28.
<b>GARLIC PRAWNS</b> G/S/D/P Jumbo Wild Gulf Prawns / Garlic Butter / White Wine Sauce / Crostini	25.
<b>CRISPY PARMESAN POLENTA FRIES</b> V/D/G Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil	15.
<b>DUNGENESS CRAB &amp; AVOCADO</b> S/P/VG Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle	28.
<b>CRISPY BRUSSELS SPROUTS</b> V/D/VG Parmesan / Calabrian Chili Aioli	18.
<b>CALAMARI FRITTI</b> G/S/P/D Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	26.
<b>FILET MIGNONNETTES</b> O/G Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	22.
<b>DUNGENESS CRAB ARANCINI (2)</b> 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

<b>ORGANIC MIXED GREENS</b> G/D/VG Onions/Tomatoes / Gorgonzola/Candied Walnuts/CROUTONS/Chives / Champagne Vinaigrette	15.
<b>ROASTED BEET SALAD</b> V/D/VG Baby Red & Golden Beets / Arugula / Humboldt Fog/Marcona Almonds/ Champagne Vinaigrette	17.
<b>SEAFOOD LOUIE</b> S/D/P Dungeness Crab / Wild Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	37.
<b>THE WEDGE</b> D/VG Iceberg Lettuce / Applewood Bacon / Egg / Tomato / Shallots / Gorgonzola / Blue Cheese Dressing	15.
<b>APPLE &amp; PROSCIUTTO</b> D/VG Mixed Greens / Gorgonzola / Candied Pistachios / Shallots / Chives / Walnut Vinaigrette	16.
<b>CAESAR SALAD</b> G/S/D/VG Baby Hearts of Romaine /Focaccia Garlic Croutons/Parmesan Cheese / Shallots/Spanish White Anchovies	16.

### WOOD FIRED PIZZAS

<b>PIZZA MARGHERITA</b> G/VG/V/D San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala	23.
<b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> D/G/O San Marzano Tomato Sauce /Mozzarella Fresca/Molinari Pepperoni	26.
<b>SAUSAGE PIZZA</b> G/D/O Paradiso Blend Mozzarella /San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	26.
<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> G/D/O Choose From: Mozzarella Cream Sauce (V)/ Signature Marinara (V)/ House Made Bolognese (O)	28.
<b>LINGUINI FRUTTI DI MARE</b> 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.
<b>RIGATONI BOLOGNESE</b> VG/D/O Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	32.
<b>SEAFOOD FETTUCCINE</b> S/G/D Maine Lobster/Dungeness Crab/Hokkaido Scallops/Gulf Prawns/Champagne Cream Sauce	48.
<b>ROASTED MANILA CLAMS W/ LINGUINI</b> G/D/S Garlic / Chopped Clams / Lemon & White Wine Sauce	34.
<b>GLUTEN FREE FETTUCCINE</b> UPON REQUEST	2.

### PARADISO CLASSICS

<b>CHICKEN PARADISO</b> D/O Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	31.
<b>SLOW BRAISED SHORT RIBS</b> O Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	41.
<b>EGGPLANT PARMESAN</b> V/D/G/VD Panko Parmesan Crumbs / Signature Marinara / Mozzarella / Chimichurri Roasted Vegetables	28.
<b>WOOD GRILLED KING SALMON</b> S/D Parmesan Mascarpone Polenta/Shaved Fennel,Red Onion,Cherry Tomato w/Italian Salsa Verde	41.
<b>14oz PRIME RIBEYE STEAK</b> O Olive Oil Mashed Potatoes / Chimichurri Vegetables / Italian Gorgonzola Garlic & Herb Butter	58.
<b>LOCAL CAUGHT PETRALE SOLE</b> P/D Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sauteed Baby Spinach	33.
<b>*12oz COLD WATER LOBSTER TAIL</b> S/D Broiled in wood oven/Drawn Butter/Olive Oil Mashed Potatoes/Citrus Glazed Asparagus	MP.
<b>*HALF POUND PARADISO BURGER</b> G/D/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 Lower</b>	22.
<b>PRIME RIB SANDWICH (Based on Availability)</b> O/G/D Baked Open Face / Herb Focaccia / Horseradish Aioli /Pepperonata Provolone / Parsley Parmesan Fries	21.
<b>GRILLED PORTOBELLO SALTIMBOCCA SANDWICH</b> O/D/G Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions Baby Arugula / Butter Toasted Brioche Bun / <b>Add Prosciutto De Parme +5</b>	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..

NO SPLIT CHECKS FOR PARTIES LARGER THAN 6 PEOPLE. NO MORE THAN 3 CC'S / 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