

# PARADISO

## FALL 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

- 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.
- 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.
- 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 MIGNONETTES** O/G Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme 22.
- DUNGENESS CRAB ARANCINI (2)** G/S/P Reggiano Parmesan Risotto / Marinated Pomodoro Tomatoes / Sweet Calabrian Chili Aioli 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

- 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 25.  
Mushrooms / Summer Squash / Spinach / Garlic
- 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 43.  
Prince Edward Island Mussels / Sea of Cortez Calamari / Daily Fresh Catch Pesce / White Wine Tomato Broth
- 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 48.
- ROASTED MANILA CLAMS W/ LINGUINI** G/D/S Garlic / Chopped Clams / Lemon & White Wine Sauce 34.
- GLUTEN FREE FETTUCCINE** UPON REQUEST 2.

### PARADISO CLASSICS

- CHICKEN PARADISO** D/O Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts 31.  
Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables
- SLOW BRAISED SHORT RIBS** O Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots 41.
- 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 Sautéed Baby Spinach 33.
- \*12oz COLD WATER LOBSTER TAIL** S/D Broiled in wood oven / Drizzled 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 / 22.  
Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries - **RECOMMEND Medium or Lower**
- PRIME RIB SANDWICH (Based on Availability)** O/G/D Baked Open Face / Herb Focaccia / Horseradish Aioli / Pepperonata 21.  
Provolone / Parsley Parmesan Fries
- GRILLED PORTOBELLO SALTIMBOCCA SANDWICH** O/D/G Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions 18.  
Baby Arugula / Butter Toasted Brioche Bun / **Add Prosciutto De Parme +5**

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