

# PARADISO

## WINTER 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

<b>PARADISO CHILLED SEAFOOD COCKTAILS</b> w/ Parsley & Celery Mista, Housemade Remoulade & Cocktail Sauce <i>Wild Caught Jumbo Shrimp (5) \$25 ~ Local Dungeness Crab (5oz) \$36 ~ Jumbo Shrimp (3) &amp; Crab Combo (2.5oz) \$32</i>	
<b>NEW ENGLAND CLAM CHOWDER</b> G/S/D Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth	16.
<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>LAMB CHOPS</b> o/D Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese	25.
<b>CRISPY BRUSSELS SPROUTS</b> v/D/VG Parmesan / Calabrian Chili Aioli	19.
<b>CALAMARI FRITTI</b> G/S/P/D Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	27.
<b>FILET MIGNONNETTES</b> o/G Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	23.
<b>VENETIAN ARANCINI</b> ( Fried Risotto Balls) - G/S/P Dungeness Crab & Hokkaido Scallop/Pomodoro Tomatoes/ Calabrian Chili Aioli	18.

**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

**ADD ON to ANY Pizza:** Sausage / Boquerones /Pepperoni 4\$ Kalamata Olives / Jalapenos /ANY Vegetable: if available \$3

<b>PIZZA MARGHERITA</b> G/VG/V/D San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala	24.
<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.

**GLUTEN FREE Cauliflower PIZZA DOUGH** 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)	29.
<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	33.
<b>SEAFOOD FETTUCCINE</b> s/G/D Maine Lobster/Dungeness Crab/Hokkaido Scallops/Gulf Prawns/Champagne Cream Sauce	49.
<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.

### 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!

<b>DOUBLE CUT MOLASSES BRINED DUROC PORK CHOP</b> o - Chef's Seasonal Hand Made Ravioli Ask Your Server!!	49.
<b>14 oz RIBEYE STEAK</b> o - Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables / Italian Gorgonzola, Garlic & Herb Butter	58.
<b>DOUBLE CUT RACK OF LAMB</b> o Parmesan Risotto/Florentine Sautéed Baby Spinach/Grilled Portobello & Porcini Red Wine Sauce	49.
<b>8oz FILET MIGNON</b> o - Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot & Cabernet Wine Sauce	53.
<b>CANADIAN KING SALMON</b> d Parmesan & Mascarpone Polenta/Shaved Fennel, Red Onion, Cherry Tomato/ Italian Salsa Verde	41.

### PARADISO CLASSICS

<b>LOCAL PETRALE SOLE</b> d/P Caper Brown Butter/Olive Oil Mashed Potatoes/Florentine Sautéed Baby Spinach (SUB Scallops 4pc +9)	33.
<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/VG Panko Parmesan Crumbs /Signature Marinara/Mozzarella / Chimichurri Roasted Vegetables	28.
<b>LAMB SHANK</b> o/D Slow Braised For 4 Hours / Parmesan Risotto / Chimichurri Roasted Vegetables	39.
<b>*12 Oz MAINE LOBSTER TAIL</b> s/Broiled in our Wood Oven /Olive Oil Mashed Potatoes /Asparagus /Drawn Butter	M.P.
<b>CIOPPINO</b> s/D/G Wild Gulf Prawns/Dungeness Crab Meat/Hokkaido Scallops/Clams/Mussels /Calamari/White Wine Tomato Broth	40.
<b>SURF N' TURF</b> o Steak, Chop or Rack & 12 oz Lobster Tail /Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)	M.P.
<b>CHICKEN PARADISO</b> d/O MARY'S Organic Breast / Sautéed Basil~Cream Sauce /Artichoke Hearts / Sundried Tomatoes Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	32.

Available Saturday & Sunday Only (Limited Availability)

**\*PRIME RIB** o/D Sour Cream & Chive Baked Potato / Chimichurri Vegetables/ Au Jus/Horseradish PETTITE 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 12/3/24