

PARADISO

WINTER 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	19.
CALAMARI FRITTI G/S/P/D Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Marinara / Gremolata	27.
FILET MIGNONETTES O/G Pan Seared in Marsala Wine / Mushrooms / Crostini / Thyme	23.
VENETIAN ARANCINI (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

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	24.
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)	29.
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	33.
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 Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables	31.
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 / Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries - RECOMMEND Medium or Lower	23.
PRIME RIB SANDWICH (Based on Availability) O/G/D Baked Open Face / Herb Focaccia / Horseradish Aioli / Pepperonata Provolone / Parsley Parmesan Fries	22.
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	19.

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 12/3/24