

PARADISO

SPRING 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
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.
- LAMB CHOPS** o/D Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese 25.
- 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 MIGNONNETTES** 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 16.
- ROASTED BEET SALAD** v/D/VG Baby Red & Golden Beets/Arugula /Humboldt Fog/Marcona Almonds/Champagne Vinaigrette 18.
- 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 16.
- APPLE & PROSCIUTTO** d/VG Mixed Greens / Gorgonzola / Candied Pistachios / Shallots / Chives / Walnut Vinaigrette 17.
- CAESAR SALAD** G/S/D/VG Baby Hearts of Romaine /Focaccia Garlic Croutons/Parmesan Cheese /Shallots/Spanish White Anchovies 17.

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 25.
- PEPPERONI & CRIMINI MUSHROOM PIZZA** d/G/O San Marzano Tomato Sauce /Mozzarella Fresca/Molinari Pepperoni 27.
- SAUSAGE PIZZA** G/D/O Paradiso Blend Mozzarella /San Marzano Tomato Sauce / Mushrooms / Caramelized Onions 27.
- PIZZA PRIMAVERA** d/G/VG Paradiso Blend Mozzarella /San Marzano Tomato Sauce /Caramelized Onions /Basil /Bell Peppers 26.
- 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) 29.
- 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 33.
- 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 - Roasted Carrot Puree / Cippolini Onion & Snap Peas / Pan Jus 49.
- 14 oz RIBEYE STEAK** o - Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables / Italian Gorgonzola, Garlic & Herb Butter 59.
- DOUBLE CUT RACK OF LAMB** o Parmesan Risotto/Florentine Sautéed Baby Spinach/Grilled Portobello & Porcini Red Wine Sauce 51.
- 8oz FILET MIGNON** o - Olive Oil Mashed Potatoes / Citrus Glazed Asparagus / Caramelized Shallot & Woodford Reserve Reduction 54.
- CANADIAN KING SALMON** 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 4pc +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 41.
- 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 32.
Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables

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. 58.

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 3/24/25