

# PARADISO

## SPRING 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 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

**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.

### PARADISO CLASSICS

**CHICKEN PARADISO** D/O Mary's Chicken Breast / Basil Cream Sauce / Sun-Dried Tomato / Artichoke Hearts 34.

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 59.

**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 / Drawn 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 / 23.

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 / Pepparonata 22.

Provolone / Parsley Parmesan Fries

**GRILLED PORTOBELLO SALTIMBOCCA SANDWICH** O/D/G Provolone / Garden Sage / Sweet Balsamic Grilled Red Onions 19.

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 3/24/25