

PARADISO

SPRING BRUNCH MENU

- Artisan Olive Bread & House Made Sea Salt Focaccia **SERVED UPON REQUEST**

San Benedetto Italian Sparkling Water (500ml) \$6

18% GRATUITTY ADDED 5 to 8 GUESTS / 20% ADDED 9 OR MORE

STARTERS & SALADS ~ ALL Salads Contain Shallots & Chives: Please Notify Your Server w Issues ~

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 (2.5 oz) \$32

NEW ENGLAND CLAM CHOWDER G/S/D Fresh Manila Clams / Potato Thyme Cream Broth 16.

CRISPY BRUSSELS SPROUTS V/D/VG Parmesan / Calabrian Chili Aioli 19.

CALAMARI FRITTI G/S/P/D Chipotle Aioli & Warm Marinara for Dipping / Gremolata 27.

ORGANIC MIXED GREENS G/D/VG Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette 16.

VENETIAN ARANCINI (Fried Risotto Balls) G/S/P Dungeness Crab & Hokkaido Scallop /Marinated Pomodoro Tomatoes 18.

DUNGENESS CRAB & AVOCADO S/P/VG Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle 28.

CRISPY PARMESAN POLENTA FRIES V/D/G Pomodoro Tomatoes / Garlic / Mascarpone / Parmesan / Fried Basil 15.

APPLE & PROSCIUTTO D/VG Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette 17.

SEAFOOD LOUIE S/D/P/ Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side 37.

ROASTED BEET SALAD V/D/VG Baby Red & Golden Beets/ Arugula/ Humboldt Fog/ Marcona Almonds/ Champagne Vinaigrette 18.

CAESAR SALAD G/S/D/VG Baby Hearts of Romaine / Focaccia Garlic Croutons/ Parmesan Cheese / Shallots / Spanish White Anchovies 17.

ADD ONs: Grilled Chicken \$9/Blackened \$10 ~ Prawns \$19/Blackened \$20 ~ Grilled Salmon \$17/Blackened \$18 ~ Seared Scallops \$22

WOOD FIRED PIZZAS

PIZZA MARGHERITA G/VG/V/D San Marzano Tomato Sauce/ Fresh Basil / Garlic / Marinated Mozzarella Di Buffalo 25.

PEPPERONI & CRIMINI MUSHROOM PIZZA D/G/O San Marzano Tomato Sauce / Marinated Mozzarella Fresca 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 D/G/O Choose From: Mozzarella Cream Sauce (v) / Signature Marinara (o) / House Made Bolognese (o) 29.

RIGATONI BOLOGNESE VG/D/O Homemade Red Wine Sugo: Wagyu Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil 33.

SEAFOOD FETTUCINE S/G/D/P Maine Lobster/ Dungeness Crab / Hokkaido Scallops / Gulf Prawns / Champagne Cream Sauce 49.

LINGUINI W/FRESH MANILA CLAMS G/D/S/P Garlic / Chopped Clams / Lemon & White Wine Sauce 34.

GLUTEN FREE FETTUCINE UPON REQUEST 2.

BRUNCH SPECIALTIES - All our eggs are extra-large, cage-free & free range. Substitute egg whites for no charge.

TUSCAN AVOCADO TOAST G/V/VG Grilled Focaccia / HardBoiled Egg / Cherry Tomato Mista / Citrus Drizzle 1/2 14. / Whole 22.

ADD: Pan Seared Hokkaido Scallops 2 (1/2 Order) \$12 / 4 (Full Order) \$22

PARADISO SPECIAL G/V Two Eggs - Any Style with Crispy Sicilian Breakfast Potatoes 18.

ADD: Smoked Bacon / Pork Breakfast Sausage / Ham Steak / Chicken Apple Sausage

GRAND MARNIER FRENCH TOAST G/D Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce 18.

DUNGENESS CRAB OMELET S/D/ Avocado / Triple Crème Brie / Crispy Sicilian Potatoes with Roasted Peppers, Onions & Basil 28.

14 OZ GRILLED PRIME RIBEYE & EGGS O/D CAGE FREE ORGANIC EGGS / Crispy Sicilian Breakfast Potatoes 59.

FRESH BERRIES & SWEET MASCARPONE V/D Champagne Marinated Berries / Whipped Honey Mascarpone/ Marcona Almonds 14.

SHORT RIB HASH O/D Two Poached Eggs / Baby Crispy Potatoes / Caramelized Onion & Bell Peppers / Three Citrus Hollandaise 28.

WOOD BURNING OVEN FLORENTINE FRITTATA D/V/O Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach 21.

Fresh Mozzarella / ADD: Roasted Italian Sausage / Crispy Applewood Smoked Bacon / Prosciutto Di Parma +\$5

EGGS BENEDICTS D/VG Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise

GRILLED PRAWN (5) 23. FLORENTINE (SPINACH & GRILLED ASPARAGUS) (V) 20. CLASSIC BLACK FOREST HAM 21.

Sides Applewood Bacon 7. Chicken Apple Sausage OR PORK Sausage 7. Hickory Smoked Ham 7. Sicilian Breakfast Potatoes 5.

PARADISO CLASSICS

EGGPLANT PARMESAN V/D/G/VG Panko Parmesan Crumbs / Marinara / Mozzarella / Chimichurri Roasted Vegetables 28.

PETRALE SOLE P/D Caper Brown Butter Sauce / Olive Oil Mashed Potatoes / Florentine Sauteed Baby Spinach 33.

WOOD GRILLED KING SALMON P/D Parmesan Mascarpone Polenta/ Shaved fennel, Red onion, Cherry tomato w/ Italian Salsa Verde 41.

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

Olive Oil Mashed Potatoes / Chimichurri Roasted Vegetables

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

Baby Arugula / Butter Toasted Brioche Bun / Add Prosciutto De Parme (O) +\$5

HALF POUND PARADISO BURGER G/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 Below**

WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS FISHMEN / 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 / APPLE PAY only

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 1/2 HOURS

3/1/24