

# PARADISO

## SUMMER DINNER MENU

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

LARGE PARTY GRATUITY of 18% ADDED to GROUPS of 5 to 8 GUESTS / 20% ADDED 9 OR MORE

### STARTERS

|                           |                                                                                                       |     |
|---------------------------|-------------------------------------------------------------------------------------------------------|-----|
| NEW ENGLAND CLAM CHOWDER  | G/S/D Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth                                | 16. |
| GARLIC PRAWNS             | G/S/D/P Jumbo White Prawns / Garlic Butter / White Wine Sauce / Crostini                              | 25. |
| BACON N’ EGGS             | Free Range Deviled Eggs / Pickled Red Onion / Crisp Bacon / Chives ( 4 pc )                           | 13. |
| DUNGENESS CRAB & AVOCADO  | S/P/VG Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Citrus Drizzle                           | 28. |
| WOOD OVEN ROASTED MUSSELS | P White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia                    | 19. |
| LAMB CHOPS                | O/D Three Oven Roasted Herb Marinated Lamb Chops / Insalata Caprese                                   | 25. |
| CRISPY BRUSSELS SPROUTS   | V/D/VG Aged 24 Month Reggiano Parmesan / Calabrian Chili Aioli                                        | 19. |
| CALAMARI FRITTI           | G/S/P/D Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Gremolata                               | 27. |
| VENETIAN ARANCINI         | ( Fried Risotto Balls ) - G/S/P Dungeness Crab & Hokkaido Scallop / Basil Marinated Pomodoro Tomatoes | 18. |

### SALADS ~ Please Ask About Our Seasonal FARM to TABLE Special SALADS - ASK YOUR SERVER!!

|                                                                                                                                         |                                                                                                                     |     |
|-----------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|-----|
| 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 / Jumbo White Prawns/ Poached 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/ LOVE Boquerones - Just Ask! | 17. |
| ADD ONs: Grilled Chicken \$9/ Blackened \$10 ~ Prawns \$19/ Blackened \$20 ~ Grilled Salmon \$17/ Blackened \$18 ~ Seared Scallops \$22 |                                                                                                                     |     |

### WOOD FIRED PIZZAS

|                                              |                                                                                                         |     |
|----------------------------------------------|---------------------------------------------------------------------------------------------------------|-----|
| PIZZA OF THE DAY -                           | With Great Food Dreams Comes Great Pizza! - Ask Your Server                                             | MP. |
| 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 |                                                                                                         |     |

|                                     |              |    |
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| GLUTEN FREE Cauliflower PIZZA DOUGH | UPON REQUEST | 4. |
|-------------------------------------|--------------|----|

### PASTAS All served with fresh hand-made pasta daily

|                                                                                                           |                                                                                                   |     |
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| SEASONAL HAND MADE RAVIOLI                                                                                | G/D/V White Corn & Summer Squash/ Heirloom Pomodoro/ Basil / 2 Yr. Reggiano Parmesan              | MP. |
| ROASTED MANILA CLAMS W/ LINGUINI                                                                          | G/D/S Garlic / Chopped Clams / Lemon & White Wine Sauce + Grilled Focaccia \$5                    | 34. |
| 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 Jumbo White Prawns / Dungeness Crab / Hokkaido Scallops / Manila Clams                      | 44. |
| 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    | 34. |
| SEAFOOD FETTUCCINE                                                                                        | S/G/D Maine Lobster/ Dungeness Crab/ Hokkaido Scallops/ Jumbo White Prawns/ Champagne Cream Sauce | 49. |
| GLUTEN FREE FETTUCCINE                                                                                    | UPON REQUEST                                                                                      | 2.  |

### MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

|                                                                                                        |                                                                                                            |     |
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| 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/ Parmesan & Truffle 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 Sauteed 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 Sauteed Baby Spinach (SUB Scallops 5pc +11)            | 33.  |
| SLOW BRAISED SHORT RIBS                                                                       | O Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots                                          | 41.  |
| CHEF’S SEASONAL VEGETARIAN RISOTTO                                                            | V Garden Fresh Vegetables Farm to Table / Reggiano Parmesan - AQ - Up Grade                                          | 29.  |
| ROASTED MARY’S HALF CHICKEN                                                                   | Creamy Mascarpone Polenta / Pomodoro Zucchini “Tagliatelle” / Seasonal Pan Jus- Ask Your Server                      | 41.  |
| LAMB SHANK                                                                                    | O/D Slow Braised For 4 Hours / Basil - 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 Jumbo White Prawns/ Dungeness Crab Meat/ Hokkaido Scallops/ Clams/ Mussels / Calamari/ White Wine Tomato Broth | 43.  |
| SURF N’ TURF                                                                                  | O Steak, Chop or Rack & 12 oz Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (+18% gratuity)     | M.P. |
| PARADISO’S CHICKEN PICATTA                                                                    | D/O MARY’S Organic Breast / Lemon Caper Brown Butter Sauce / Marinated Artichoke Hearts                              | 34.  |
| Caramelized Garlic Oven Dried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes |                                                                                                                      |      |
| DOUBLE WAGYU SLIDERS (Mon-Thurs ONLY)                                                         | Braised Short Rib & Cheese Burger / Lett-Tom-Carmel Onions / Garlic Butter Bun                                       | 25.  |
| PRIME RIB ( Sat & Sun ONLY)                                                                   | O/D SC&C Baked Potato / Chimichurri Vegetables/ Au Jus/ Horseradish Reg. 10oz. 48. KING 14 oz. 58                    |      |

WE BUY THE BEST PRODUCT AVAILABLE WORKING DIRECTLY WITH CREAMERIES / RANCHES / FARMERS / FISHERMEN / SUSTAINABLE ORGANIC / LINE CAUGHT / ALL NATURAL / COMPOSTABLE 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 8/11/25