

PARADISO

SUMMER LUNCH MENU

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

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

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

HOST YOUR NEXT CORPORATE / PRIVATE EVENT, IN OUR UP TO 40 GUEST PRIVATE DINING ROOM

info@tasteparadiso.net

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.
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 / Gremolata	27.
WOOD OVEN ROASTED MUSSELS	P White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia	19.
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 - <i>With Great Food Dreams Comes Great Piz�a!</i> - <i>Ask Your Server</i>		MP.
PIZZA MARGHERITA	G/VG/V/D <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala</i>	25.
PEPPERONI & CRIMINI MUSHROOM PIZZA	D/G/O <i>San Marzano Tomato Sauce /Mozzarella Fresca/Molinari Pepperoni</i>	27.
SAUSAGE PIZZA	G/D/O <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions</i>	27.
PIZZA PRIMAVERA	D/G/VG <i>Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Caramelized Onions / Basil / Bell Peppers</i>	26.
<i>Mushrooms / Summer Squash / Spinach / Garlic</i>		

GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST	4.
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PASTAS All Served with Fresh Hand-Made Pasta Daily

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 (add 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 Meat / 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 FETTUCCHINE	S/G/D Maine Lobster/Dungeness Crab/Hokkaido Scallops/Jumbo White Prawns/ Champagne Cream Sauce	49.
GLUTEN FREE FETTUCCHINE UPON REQUEST		2.

PARADISO CLASSICS

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		
SLOW BRAISED 48 HOUR SHORT RIBS	O Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Parsley Glazed Baby Carrots	41.
CHEF'S SEASONAL VEGETARIAN RISOTTO	V Garden Fresh Vegetables Farm to Table - Ask Questions	29
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 PETRALE SOLE	D/P Caper Brown Butter/Olive Oil Mashed Potatoes/Florentine Sautéed Baby Spinach (SUB Scallops 5pc +11)	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		
AUTO-STRADA GRILLED PANINI OF THE DAY	Pull In For A Pitstop Off Of A16 & Get Your Grilled Sammie	19.
PRIME RIB SANDWICH (Limited)	O/G/D Au Jus dipped / Herb Focaccia / Horseradish Cream /Pepperonata / Provolone / Parm Fries	22
GRILLED CHICKEN or PORTOBELLO MUSHROOM SALTIMBOCCA SANDWICH	O/D/G Provolone / Garden Sage	19.
Grilled Balsamic Sweet Red Onions / Baby Arugula / Butter Toasted Brioche Bun / Parsley Parmesan Fries Add Prosciutto De Parme +5		
DOUBLE WAGYU SLIDERS (Mon-Thurs ONLY)	Braised Short Rib & Cheese Burger / Lett-Tom-Carmel Onions / Garlic Butter Bun	25

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