

PARADISO

FALL 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 ~

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	Wild Caught Sea of Cortez Calamari / Chipotle Aioli for Dipping / Gremolata	27.
BACON N'EGGS		Free Range Deviled Eggs / Pickled Red Onion / Crisp Bacon / Chives (4 pc)	13.
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.
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.
WOOD OVEN ROASTED MUSSELS	P	White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia	19
CAESAR SALAD	G/S/D/VG	Baby Hearts of Romaine / Parmesan Butter 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 Pizza!</i> - Ask Your Server			MP
PIZZA MARGHERITA	G/VG/V/D	<i>San Marzano Tomato Sauce/ Fresh Basil / Garlic / Marinated Mozzarella Di Buffala</i>	25.
PEPPERONI & CRIMINI MUSHROOM PIZZA	D/G/O	<i>San Marzano Tomato Sauce / Marinated Mozzarella Fresca</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> <i>Mushrooms/ Summer Squash / Spinach / Garlic</i>	26.
GLUTEN FREE Cauliflower PIZZA DOUGH UPON REQUEST			4.

PASTAS All served with fresh hand-made pasta daily

SEASONAL HAND MADE RAVIOLI	G/D/V	Roasted Butternut Squash/ Sage Brown Butter/ Chanterelle Mushrooms/ 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	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: Angus Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	33.
SEAFOOD FETTUCCINE	S/G/D/P	Maine Lobster/ Dungeness Crab / Hokkaido Scallops / Gulf Prawns / Champagne Cream Sauce	49.
GLUTEN FREE FETTUCCINE	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 Gabby's Crispy Breakfast Potatoes	18.
		ADD: Smoked Bacon / Pork Breakfast Sausage / Ham Steak	25.
GRAND MARNIER FRENCH TOAST	G/D	Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce	18.
DUNGENESS CRAB OMELET	S/D/ w/ MAINE LOBSTER & WHITE SHRIMP	Avocado/ Triple Crème Brie/ Crispy Sicilian Potatoes	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 / Gabby's 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 Fresh Mozzarella / ADD: Roasted Italian Sausage / Crispy Applewood Smoked Bacon / Prosciutto Di Parma +\$5	21.
EGGS BENEDICTS	D/VG	Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise	
DUNGENESS CRAB ARANCINI	29.	GRILLED PRAWN (6)	25.
FLORENTINE (V)	20.	CLASSIC BLACK FOREST HAM	23.
Sides Applewood Bacon 7. Breakfast PORK Sausage 7. Hickory Smoked Ham 7. Gabby's Breakfast Potatoes 5.			

PARADISO CLASSICS

CHEF'S SEASONAL VEGETARIAN RISOTTO	V	Garden Fresh Vegetables Farm to Table - Ask Questions (Upgrades Available!)	29
LOCAL PETRALE SOLE	D/P	Caper Brown Butter/ Olive Oil Mashed Potatoes/ Florentine Sautéed Baby Spinach(SUB Scallops 5pc +11)	33
WOOD GRILLED KING SALMON	P/D	Parmesan Mascarpone Polenta/ Shaved fennel, Red onion, Cherry tomato w/ Italian Salsa Verde	41.
CHICKEN PICATTA PARADISO	D/O	MARY'S Organic Breast / Lemon Caper Brown Butter Sauce / Marinated Artichoke Hearts Caramelized Garlic Oven Dried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes	34.
GRILLED CHICKEN or PORTOBELLO MUSHROOM SALTIMBOCCA SANDWICH	V/D	Provolone / Garden Sage Sweet Balsamic Grilled Red Onions / Baby Arugula / Butter Toasted Brioche Bun / Parsley Parmesan Fries / Add Prosciutto De Parme (O)+\$	19.
HALF POUND PARADISO BURGER	G/O	Snake River Farms Wagyu Beef/ Butter Toasted Potato Bun / American Cheese Ultimate Sauce / Caramelized Onions/ Tomato/ Shredded Lettuce/ Parsley Parmesan Fries - RECOMMEND MEDIUM or Below	23.

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 / 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 ½ HOURS

10/4/25