

PARADISO

FALL 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 Wood 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/Reggiano Parmesan/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>Seasonal Specials Fresh from our Wood Fire Pizza Oven - 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>			

Mushrooms / Summer Squash / Spinach / Garlic

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	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 +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 / White Wine Tomato Broth	
RIGATONI BOLOGNESE	VG/D/O	Homemade Red Wine Sugo: Angus 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.
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MESQUITE GRILLED STEAKS, SEAFOOD, RACKS & CHOPS

We proudly serve all natural RIVERBED FARMS PRIME Angus 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	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 PRODUCTS 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 10/1/25