

PARADISO

WINTER 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.
CALAMARI FRITTI	G/S/P/D	Wild Caught Sea of Cortez Calamari / Chipotle Aioli / Gremolata	27.
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.
FILET MIGNONETTES	O	Tender Morsels of Filet Mignon / Marsala Wine/ Crimini Mushrooms/ Focaccia Crostini	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 / Applenwood 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 - Seasonal Specials Fresh from our Wood Fire Pizza Oven - 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			

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

FRESH HANDMADE RAVIOLIS

OVEN BAKED RAVIOLI	G/D/O	Choose From: Mozzarella Cream Sauce (V)/ Signature Marinara (V)/ House Made Bolognese (O)	29.
SEASONAL RAVIOLI	G/D/V	Roasted Butternut Squash/ Roasted Chanterelle Sage Brown Butter/ Reggiano Parmesan	31.

ARTISAN PASTAS IMPORTED FROM ITALY

ROASTED MANILA CLAMS W/ LINGUINI	G/D/S	Clams / Garlic / Lemon & White Wine Sauce	ADD Grilled Focaccia \$5	34.
TOSCANO FAMILY LINGUINI FRUTTI DI MARE	G/S/P	Jumbo White Prawns / Dungeness Crab / Hokkaido Scallops		44.
Manila Clams / Prince Edward Island Mussels / Local Monterey Bay Calamari / Daily Fresh Catch / White Wine Tomato Broth				
MANCINI FAMILY RIGATONI BOLOGNESE	VG/D/O	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.
------------------------	--------------	--	----

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/ Hokkaido Scallops/ Clams/ Mussels / Monterey 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 SOURCE THE BEST GLOBALLY W/ RANCHES / FARMERS / FISHERMEN / SUSTAINABLE / ORGANIC / LINE CAUGHT / ALL NATURAL
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 11/20/25