

PARADISO

WINTER LUNCH MENU

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

San Benedetto Italian Sparkling Water or Natural Spring Water \$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	Local Caught Monterey Bay Calamari / Chipotle Aioli / Gremolata	27.
WOOD OVEN ROASTED MUSSELS	P	White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia	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 / 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 / Butter Parmesan 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 - 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 Pepperon	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 RAVIOLI

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 Caught 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 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 w/ Parmesan Fries		19.
GRILLED CHICKEN SANDWICH	O/G/D	Herb Focaccia/Chipotle Aioli/Pepperonata/Provolone/Avocado/Tomatoes/Arugula w/ Fries		20.
PORTOBELLO MUSHROOM SALTIMBOCCA SANDWICH	O/D/G	Provolone / Sage / Grilled Balsamic Sweet Red Onions		19.
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 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 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 11/22/25