

PARADISO

SPRING 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 MIGNONNETTES 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 / Focaccia Garlic Croutons / Reggiano Parmesan / Shallots / LOVE Boquerones - Just Ask!	17.

ADD ONS: Grilled Chicken \$11 / Blackened \$12 ~ 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 Mushrooms / Summer Squash / Spinach / Garlic	26.

GLUTEN FREE Cauliflower PIZZA DOUGH \$4. VEGAN CHEESE \$1. - Both Upon Request

FRESH HANDMADE RAVIOLIS

OVEN BAKED RAVIOLI G/D/O	Choose From: Mozzarella Cream Sauce (V) / Marinara (V) / Bolognese (O) w/ Chimichurri Vegetables	33.
SEASONAL RAVIOLI G/D	Spring Asparagus & Meyer Lemon Ravioli's / Brown Butter Pomodoro Tomatoes / Grilled Asparagus / 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	35.
TOSCANO FAMILY LINGUINI FRUTTI DI MARE G/S/P	Jumbo White Prawns / Dungeness Crab / Hokkaido Scallops Manila Clams / Prince Edward Island Mussels / Local Monterey Bay Calamari / Daily Fresh Catch / White Wine Tomato Broth	45.
MANCINI FAMILY RIGATONI BOLOGNESE VG/D/O	Red Wine Sugo: Angus Beef - Veal - Italian Sausage / Reggiano Parmesan / Basil	35.
SEAFOOD FETTUCCINE S/G/D	Maine Lobster / Dungeness Crab / Hokkaido Scallops / Jumbo White Prawns / Champagne Cream Sauce	49.

GLUTEN FREE FETTUCCINE UPON REQUEST

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)	35.
SLOW BRAISED SHORT RIBS O	Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots	42.
CHEF'S SEASONAL VEGETARIAN RISOTTO V	Garden Fresh Vegetables Farm to Table / Reggiano Parmesan (Add Protein)	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	41.
BUTTER POACHED 12 OZ MAINE LOBSTER TAIL S	Olive Oil Mashed Potatoes / Grilled 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 Caramelized Garlic Oven Dried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes	36.

DOUBLE WAGYU SLIDERS (Mon-Thurs ONLY)	Braised Short Rib & Cheese Burger / Lett-Tom-Carmel Onions / Garlic Butter Bun	25.
14 OZ KING CUT PRIME RIB (Fri - Sun ONLY) O/D	JUMBO Loaded Baked Potato / Chimichurri Vegetables / Au Jus / Horseradish	63.

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 03/24/26