

# PARADISO

## SPRING 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 ~

<b>NEW ENGLAND CLAM CHOWDER</b> G/S/D Fresh Manila Clams / Potato Thyme Cream Broth	16.
<b>CRISPY BRUSSELS SPROUTS</b> V/D/VG Parmesan / Calabrian Chili aioli	19.
<b>CALAMARI FRITTI</b> G/S/P/D Local Caught Monterey Bay Calamari / Chipotle Aioli / Gremolata	27.
<b>BACON N'EGGS</b> Free Range Deviled Eggs / Pickled Red Onion / Crisp Bacon / Chives (4 pc)	13.
<b>ORGANIC MIXED GREENS</b> G/D/VG Onions/ Tomatoes/ Gorgonzola/ Walnuts / Croutons / Champagne Vinaigrette	16.
<b>SEASONAL FARM TO TABLE SALADS</b> Organic Family Farm Seasonal Specialties - Ask Your Server !!	M.P.
<b>VENETIAN ARANCINI</b> ( Fried Risotto Balls) G/S/P Dungeness Crab & Hokkaido Scallop / Marinated Pomodoro Tomatoes	18.
<b>DUNGENESS CRAB &amp; AVOCADO</b> S/P/VG Smashed Avocado / Cara Cara Orange / Grapefruit / Citrus Drizzle	28.
<b>APPLE &amp; PROSCIUTTO</b> D/VG Mixed Greens / Gorgonzola / Candied Pistachios / Walnut Vinaigrette	17.
<b>SEAFOOD LOUIE</b> S/D/P/ Dungeness Crab / Poached Prawns / Bay Shrimp / Avocado / Egg / Tossed in Louie Dressing & on the side	37.
<b>ROASTED BEET SALAD</b> V/D/VG Baby Red & Golden Beets/ Arugula/ Humboldt Fog/ Marcona Almonds/ Champagne Vinaigrette	18.
<b>WOOD OVEN ROASTED MUSSELS</b> P White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia	19
<b>CAESAR SALAD</b> G/S/D/VG Baby Hearts of Romaine / Parmesan Butter Croutons/ Parmesan Cheese / Shallots / LOVE Boquerones- Just ask!	17.

**ADD ONs:** Grilled Chicken \$10/Blackened \$12 ~ Prawns \$19/Blackened \$20 ~ Grilled Salmon \$17/Blackened \$18 ~ Seared Scallops \$22

### WOOD FIRED PIZZAS

<b>PIZZA OF THE DAY</b> - With Great Food Dreams Comes Great Pizza! - Ask Your Server	MP
<b>PIZZA MARGHERITA</b> G/VG/V/D San Marzano Tomato Sauce/ Fresh Basil / Garlic / Marinated Mozzarella Di Buffala	25.
<b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> D/G/O San Marzano Tomato Sauce / Marinated Mozzarella Fresca	27.
<b>SAUSAGE PIZZA</b> G/D/O Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms / Caramelized Onions	27.
<b>PIZZA PRIMAVERA</b> 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

<b>OVEN BAKED RAVIOLI</b> G/D/O .Choose From: Mozzarella Cream Sauce (V) / Marinara (V) / Bolognese (O) w/ Chimichurri Vegetables	33
<b>SEASONAL RAVIOLI</b> G/D Spring Asparagus & Meyer Lemon Ravioli's / Brown Butter Pomodoro Tomatoes / Grilled Asparagus / Parmesan	31.

### ARTISAN PASTAS IMPORTED FROM FAMILY FARMS ACROSS ITALY

<b>ROASTED MANILA CLAMS W/ LINGUINI</b> G/D/S Clams / Garlic / Lemon & White Wine Sauce ADD Grilled Focaccia \$5	35.
<b>MANCINI RIGATONI BOLOGNESE</b> VG/D/O Homemade Red Wine Sugo: Angus Beef - Veal - Italian Sausage/ Reggiano Parmesan/ Basil	35.
<b>SEAFOOD FETTUCINE</b> S/G/D Maine Lobster/ Dungeness Crab/ Hokkaido Scallops/ Jumbo White Prawns/ Champagne Cream Sauce	49.

**GLUTEN FREE FETTUCINE UPON REQUEST**

2

### BRUNCH SPECIALTIES - All our eggs are extra-large, cage-free & free range. Substitute egg whites for no charge.

<b>TUSCAN AVOCADO TOAST</b> 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	
<b>PARADISO SPECIAL</b> G/V Two Eggs - Any Style with Gabby's Crispy Breakfast Potatoes	18.
ADD: Smoked Bacon / Pork Breakfast Sausage / Ham Steak	
<b>GRAND MARNIER FRENCH TOAST</b> G/D Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Sauce	18.
<b>DUNGENESS CRAB OMELET</b> S/D/ w/ MAINE LOBSTER & WHITE SHRIMP Avocado/ Triple Crème Brie/ Crispy Sicilian Potatoes	28.
<b>14 OZ GRILLED PRIME RIBEYE &amp; EGGS</b> O/D CAGE FREE ORGANIC EGGS / Crispy Sicilian Breakfast Potatoes	59.
<b>FRESH BERRIES &amp; SWEET MASCARPONE</b> V/D Champagne Marinated Berries / Whipped Honey Mascarpone/ Marcona Almonds	14.
<b>SHORT RIB HASH</b> O/D Two Poached Eggs / Gabby's Crispy Potatoes / Caramelized Onion & Bell Peppers / Three Citrus Hollandaise	28.
<b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> 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.
<b>EGGS BENEDICTS</b> D/VG Served with Buttery Toasted English Muffin / Crispy Sicilian Breakfast Potatoes / Three Citrus Hollandaise	
<b>DUNGENESS CRAB ARANCINI 29. GRILLED PRAWN (6) 25. FLORENTINE (V) 20. CLASSIC BLACK FOREST HAM 23.</b>	
<b>Sides</b> Applewood Bacon 7. Breakfast PORK Sausage 7. Hickory Smoked Ham 7. Gabby's Breakfast Potatoes 5.	

### PARADISO CLASSICS

<b>CHEF'S SEASONAL VEGETARIAN RISOTTO</b> V Garden Fresh Vegetables Farm to Table - Ask Questions ( Add PROTEIN)	29
<b>LOCAL PETRALE SOLE</b> D/P Caper Brown Butter/ Olive Oil Mashed Potatoes/ Florentine Sautéed Baby Spinach (SUB Scallops 5pc +11)	35
<b>WOOD GRILLED KING SALMON</b> P/D Parmesan Mascarpone Polenta/ Shaved fennel, Red onion, Cherry tomato w/ Italian Salsa Verde	41.
<b>CHICKEN PICATTA PARADISO</b> 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.
<b>GRILLED CHICKEN SANDWICH</b> O/G/D Herb Focaccia/ Chipotle Aioli/ Pepperonata/ Provolone/ Avocado/ Tomatoes/ Arugula w/ Fries	20
<b>PORTOBELLO MUSHROOM SALTIMBOCCA SANDWICH</b> V/D Provolone / Garden Sage Sweet Balsamic Grilled Red Onions / Baby Arugula / Butter Toasted Brioche Bun / Parsley Parmesan Fries / Add Prosciutto De Parme (O)+5	19.
<b>HALF POUND PARADISO BURGER</b> G/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 Below**

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 / 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 1/2 HOURS

03/22/26