

PARADISO

SPRING LUNCH 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

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 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 / 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 / Butter Parmesan 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 - 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 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 RAVIOLI

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 Caught 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 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 Caramelized Garlic Oven Dried Tomatoes / Roasted Cipollini Onions / Olive Oil Mashed Potatoes	36.
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)	35.
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 / Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce / Parsley Parmesan Fries - RECOMMEND Medium or Lower	23.
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 Baby Arugula / Butter Toasted Brioche Bun / Parsley Parmesan Fries Add Prosciutto De Parme +J	19.

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 3/22/26