

***Thank you for dining with us!***

GROUP DINING GRATUITY:  
18% ADDED to GROUPS of 5 to 8 GUESTS  
20% ADDED to GROUPS of 9 GUESTS or GREATER

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FOR 6 GUESTS OR LESS, TABLES ARE OFFERED FOR UP  
TO TWO (2) HOURS

FOR GROUPS GREATER THAN 6 GUESTS, TABLES ARE OFFERED FOR UP  
TO TWO AND A HALF (2.5) HOURS

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SPLIT CHECKS ARE NOT AVAILABLE FOR PARTIES  
LARGER THAN 6 GUESTS

WE ACCEPT UP TO THREE (3) CREDIT CARDS PER GROUP

\*\*\*APPLE PAY is the only form of contactless payment accepted\*\*\*

***Corkage Fees***

*\$35 / 750ml Bottle (3 bottles maximum)*

*\$60 / Magnum (2 bottles maximum)*

***Outside Dessert Fees***

*\$40 for 11 guests or less*

*\$60 for 12 guests or greater*

***Dietary Key***

G = *Contains Gluten*

S = *Shellfish*

V = *Vegetarian*

P = *Pescatarian*

D = *Dairy*

N = *Nuts*

SPRING LUNCH 2026

***Scan this QR Code to  
Find Us:***



VG =

# PARADISO

*In 1996, Paradiso opened its doors on the corner of Bancroft and Oakes. For thirty years, we've had the privilege of serving generations of guests—from our neighbors around the corner to travelers from around the world.*

*Our philosophy is simple, everything from scratch. By blending California inspiration with Italian soul, we pair world-class products with treasures from our own backyard. Whether it's working with local creameries, farmers and ranchers or sourcing sustainable, line-caught seafood, we believe that uncompromising quality is the only way to cook. Backed by an award-winning wine list and a dedicated team, we look forward to creating exceptional experiences—one plate, one cocktail, and one guest at a time—for the next thirty years.*

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*Whether you're gathering family, entertaining friends, or hosting a corporate event, Paradiso offers several group dining options. We are pleased to offer our Private Dining Room (PDR), Wine Room/Bar, or Main Dining Room for groups of 15-60 guests.*



*to learn more:*

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## STARTERS

<b>FRESH BAKED PUGLIESE STYLE FOCACCIA</b> Olive Oil & Balsamic Vinegar	4
<i>Rosemary &amp; Italian Herb / Caramelized Onion &amp; Roasted Red Pepper / Maldon Salt</i>	
<b>WARM MARINATED CASTELVETRANO OLIVES</b>	6
<i>Orange Zest / Bay Leaf / Star Anise / Guajillo Pepper</i>	
<b>ZUPPA DEL GIORNO</b>	14
<i>Ask your server about today's housemade soup</i>	
<b>NEW ENGLAND CLAM CHOWDER</b> G/S/D	16
<i>Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth</i>	
<b>FILET MIGNONNETTES</b> D	27
<i>Tender Morsels of Filet Mignon / Marsala Wine / Crimini Mushrooms / Focaccia</i>	
<b>GARLIC PRAWNS</b> G/S/D/P	25
<i>Jumbo White Prawns / Garlic Butter White Wine Sauce / Focaccia Crostini</i>	
<b>BACON &amp; EGGS</b> D	13
<i>Free Range Deviled Eggs (4 pc) / Pickled Red Onion / Crispy Bacon / Chives</i>	
<b>DUNGENESS CRAB &amp; AVOCADO</b> S/P/VG	28
<i>Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Extra Virgin Citrus Drizzle</i>	
<b>WOOD OVEN ROASTED MUSSELS</b> P(Sub Manila Clams +10 or Half n Half+6)	19
<i>White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia</i>	
<b>CRISPY BRUSSELS SPROUTS</b> V/D/VG	19
<i>Aged 24 Month Parmigiano Reggiano / Calabrian Chili Aioli</i>	
<b>CALAMARI FRITTI</b> G/S/P/D	27
<i>Local Monterey Bay Calamari / Chipotle Aioli / Gremolata</i>	

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<b>VENETIAN ARANCINI</b> (Fried Risotto) G/S/P	18
<i>Dungeness Crab &amp; Hokkaido Scallop / Pomodoro Tomatoes / Chipotle Aioli</i>	

## PARADISO CLASSICS

<b>LOCAL PETRALE SOLE</b> D/P	35
<i>Caper Brown Butter / Olive Oil Mashed Potatoes / Sauteed Baby Spinach</i>	
<b>SUBSTITUTE CARAMELIZED HOKKAIDO SCALLOPS</b> (5 pc)	+11
<b>ENJOY BOTH PETRALE SOLE &amp; HOKKAIDO SCALLOPS</b>	+22
<b>SLOW BRAISED SHORT RIBS</b> D	42
<i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	
<b>CHEF'S VEGETARIAN RISOTTO</b> V/D ADD Scallops or Any Protein	29
<i>Garden Fresh Seasonal Vegetables / Parmigiano Reggiano</i>	
<b>12 OZ MAINE LOBSTER TAIL</b> S/D	MP
<i>Butter Poached / Olive Oil Mashed Potatoes / Glazed Asparagus / Drawn Butter</i>	
<b>PARADISO'S CHICKEN PICATTA</b> D	36
<i>MARY'S Organic Breast / Oven Dried Tomatoes / Marinated Artichoke Hearts</i>	
<i>Cipollini Onions / Olive Oil Mashed Potatoes / Lemon Caper Brown Butter Sauce</i>	
<b>SUBSTITUTE ARTISAN ITALIAN PASTA FOR MASHED POTATOES</b>	+6
<b>14oz RIVERBED FARMS ANGUS RIBEYE STEAK</b> D	59
<i>Olive Oil Mashed Potatoes / Parmesan Breadcrumb Chimichurri Vegetables</i>	
<i>Italian Gorgonzola, Garlic &amp; Herb Butter</i>	
<b>CANADIAN KING SALMON</b> D	41
<i>Parmigiano Reggiano &amp; Mascarpone Polenta</i>	
<i>Shaved Fennel, Red Onion, Cherry Tomato Mista / Italian Salsa Verde</i>	

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## FRESH HANDMADE RAVIOLI

**OVEN BAKED FIVE CHEESE RAVIOLI** G/D 34

*Choice of: Mozzarella Cream Sauce / Signature Marinara / Bolognese  
Parmesan Breadcrumbs / Chimichurri Roasted Vegetables*

**SEASONAL HAND MADE RAVIOLI** G/D/V 35

*Spring Asparagus - Meyer Lemon - Ricotta Filling / Brown Butter /  
Pomodoro Tomatoes / Grilled Asparagus / 24 month Aged Parmigiano Reggiano*

## ARTISAN PASTAS IMPORTED FROM ITALY

**ROASTED MANILA CLAMS WITH LINGUINI** G/D/S 34

*Garlic / Chopped Clams / Lemon & White Wine Sauce  
Side of Grilled Focaccia*

+5

**TOSCANO FAMILY LINGUINI FRUTTI DI MARE** G/S/P 44

*Jumbo White Prawns / Dungeness Crab / Hokkaido Scallops / Manila Clams  
Prince Edward Island Mussels / Monterey Bay Calamari / Daily Fresh Catch Fish  
White Wine Tomato Broth*

**ADD Mesquite Grilled Fresh Baked Focaccia** +5

**MANCINI FAMILY RIGATONI BOLOGNESE** VG/D 34

*Homemade Red Wine Sugo: Angus Beef - Veal - Spicy Italian Sausage / Basil  
24 Month Aged Parmigiano Reggiano*

**SEAFOOD FETTUCCINE** S/G/D 49

*Maine Lobster / Dungeness Crab / Hokkaido Scallops / Jumbo White Prawns  
Monterey Bay Shrimp / Champagne Cream Sauce*

**PRIME RIB RIGATONI** (available Monday - Thursday) 4.

*1/3 Lb Prime Rib / Marsala Sauteed Mushrooms / Oven Dried Tomatoes  
Roasted Cippolini Onions / Grilled Asparagus / Aged Parmesan / Light Cream Sauce*

**SUBSTITUTE GLUTEN FREE FETTUCCINE** +2

## SALADS

**PARADISO'S CHOPPED SALAD** V/D 17

*Fresh Mozz / kalamata & Castletrevano Olives / Garbanzo Beans / Cherry Tomatoes  
Pickled Red Onions / Molinari Pepperoni / Little Gems / Parmesan Vinaigrette*

**ORGANIC MIXED GREENS** G/D/VG/N 16

*Onions / Heirloom Cherry Tomatoes / Gorgonzola / Candied Walnuts / Croutons  
Chives / Champagne Vinaigrette*

**ROASTED BEET SALAD** V/D/VG/N 18

*Chioggia Striped & Golden Beets / Arugula / Humboldt Fog Goat Cheese  
Roasted Marcona Almonds / Champagne Vinaigrette*

**SEAFOOD LOUIE** S/D/P 37

*Dungeness Crab / Jumbo White Prawns / Poached Monterey Bay Shrimp  
Avocado / Hardboiled Egg / Tossed in Louie Dressing (with extra on the side)*

**CLASSIC WEDGE** D/VG 16

*Iceberg Lettuce / Applewood Smoked Bacon / Egg / Heirloom Cherry Tomato  
Shallots / Italian Gorgonzola / Blue Cheese Dressing*

**APPLE & PROSCIUTTO** D/VG/N 17

*Organic Mixed Greens / Italian Gorgonzola / Candied Pistachios  
Shallots / Chives / Walnut Vinaigrette*

**CAESAR SALAD** G/S/D/VG 17

*Little Gem Romaine / Focaccia Garlic Croutons / Parmigiano Reggiano  
Shallots / Classic Cesar Dressing / Boquerone Anchovies served upon request*

## ADD-ONS:

<i>Grilled Mary's Chicken</i>	11	<i>Blackened Mary's Chicken</i>	12
<i>Marinated Grilled Prawns</i>	19	<i>Blackened Prawns</i>	20
<i>Wild Caught Grilled Salmon</i>	17	<i>Blackened Salmon</i>	18
<i>Seared Hokkaido Scallops</i>	22	<i>Pan Seared Filet Mignonettes</i>	16

## SANDWICHES

The BURGER & Sandwiches Come With Parsley Parmesan Fries OR  
A Side Mixed Green OR Caesar Salad

**HALF POUND PARADISO BURGER** G/D/O Recommend Medium 23

*Snake River Farms Wagyu Beef / Butter Toasted Brioche Bun / American Cheese  
Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce*

**GRILLED PANINI OF THE DAY - RIGHT FROM THE A5 ITALIAN AUTOBAHN** 19

*Pull In For A Pit Stop And Have A Taste Of Italy - Ask Your Server*

**GRILLED MARYS CHICKEN BREAST SANDWICH** O/G/D 20

*Fresh Herb Focaccia / Chipotle Aioli / Pepperonata / Provolone / Avocado  
Tomatoes / Seasoned Baby Arugula ~ **ADD Prosciutto Di Parme*** +5

**PORTOBELLO MUSHROOM SALTIMBOCA SANDWICH** V/G/D 19

*Provolone / Sage / Grilled Balsamic Sweet Red Onions / Seasoned Baby Arugula  
Butter Toasted Brioche Bun ~ **ADD Prosciutto Di Parme*** +5

**PRIME RIB DIP** D/G (Limited Availability - Ask Your Server) 27

*1/3LB Slow Cooked Thin Sliced Prime Rib / Caramelized Onions / Provolone  
Roasted Red Peppers / Horseradish Cream / Focaccia / Paradiso's AuJus Dip*

**DOUBLE WAGYU SLIDERS** D/G (available Monday-Thursday) 25

*Braised Short Rib & American Cheeseburger / Lettuce / Sliced Tomato*

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*Caramelized Onions / Garlic Butter Bun - "You Want Fries With That?"*

## WOOD OVEN FIRED PIZZA -

**PIZZA OF THE DAY - "THE CARNIVORE"** 29

*Spicy Cappocola / Molinari Pepperoni / Italian Sausage / Soppressata / Ricotta*

**PIZZA MARGHERITA** G/VG/V/D 25

*San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala*

**PEPPERONI & CRIMINI MUSHROOM PIZZA** D/G 27

*San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni*

**SAUSAGE PIZZA** G/D 27

*Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms  
Thyme Caramelized Onions*

**PIZZA PRIMAVERA** D/G/V/G 26

*Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Spinach  
Caramelized Onions / Basil / Bell Peppers / Mushrooms / Squash / Garlic*

## CRUST LOVER'S PIZZA

*Your Choice of Any Pizza* +5

*Stuffed with a Five Cheese, Basil & Tomato Caprese / Baked Parmesan Crust*

## CUSTOMIZE YOUR PIZZA ADD-ON'S

***Veggies:** Jalapenos / Caramelized Onion / Mushrooms / Kalamata Olives / Garlic +3*

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*Squash / Castletrevano Olives / Baby Arugula / Fresh Basil / Pomodoro Tomatoes*

***Meats:*** *Molinari Pepperoni / Spicy Italian Sausage / Prosciutto di Parma* +4

***White Truffle Oil*** +5

**SUBSTITUTE GLUTEN FREE CAULIFLOWER PIZZA DOUGH** +4

**SUBSTITUTE VEGAN CHEESE** +1