

***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 BRUNCH 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:](#)*



SPRING BRUNCH 2026

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

## PARADISO CLASSICS

|   |     |
|---|-----|
| <b>HALF POUND PARADISO BURGER</b> G/D/O Recommend Medium  | 23  |
| <i>Snake River Farms Wagyu Beef / Butter Toasted Brioche Bun / American Cheese Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce</i>            |     |
| <b>GRILLED PANINI OF THE DAY - RIGHT FROM THE A5 ITALIAN AUTOBAHN</b>   | 19  |
| <i>Pull In For A Pit Stop And Have A Taste Of Italy - Ask Your Server</i>   |     |
| <b>GRILLED MARYS CHICKEN BREAST SANDWICH</b> O/G/D  | 20  |
| <i>Fresh Herb Focaccia / Chipotle Aioli / Pepperonata / Provolone / Avocado Tomatoes / Seasoned Baby Arugula ~ <b>ADD Prosciutto Di Parme</b></i>             | +5  |
| <b>PORTOBELLO MUSHROOM SALTIMBOCA SANDWICH</b> V/G/D  | 19  |
| <i>Provolone / Sage / Grilled Balsamic Sweet Red Onions / Seasoned Baby Arugula Butter Toasted Brioche Bun ~ <b>ADD Prosciutto Di Parme</b></i>               | +5  |
| <b>LOCAL PETRALE SOLE</b> D/P   | 35  |
| <i>Caper Brown Butter / Olive Oil Mashed Potatoes / Sauteed Baby Spinach</i>  |     |
| <b>SUBSTITUTE CAMELIZED HOKKAIDO SCALLOPS</b> (5 pc)  | +11 |
| <b>ENJOY BOTH PETRALE SOLE &amp; HOKKAIDO SCALLOPS</b>  | +22 |
| <b>CHEF'S VEGETARIAN RISOTTO</b> V/D <i>ADD Scallops or Any Protein</i>   | 29  |
| <i>Garden Fresh Seasonal Vegetables / Parmigiano Reggiano</i>   |     |
| <b>PARADISO'S CHICKEN PICCATA</b> D   | 36  |
| <i>MARY'S Organic Breast / Oven Dried Tomatoes / Marinated Artichoke Hearts Cipollini Onions / Olive Oil Mashed Potatoes / Lemon Caper Brown Butter Sauce</i> |     |
| <b>SUBSTITUTE ARTISAN ITALIAN PASTA FOR MASHED POTATOES</b>   | +6  |
| <b>CANADIAN KING SALMON</b> D   | 41  |
| <i>Parmigiano Reggiano &amp; Mascarpone Polenta</i>   |     |

*Shaved Fennel, Red Onion, Cherry Tomato Mista / Italian Salsa Verde*

## FRESH HANDMADE RAVIOLI

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

*Choice of: Mozzarella Cream Sauce / Signature Marinara / Bolognese  
Parmesan Breadcrumb Chimchurri 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 TOSCANO FAMILY LINGUINI** G/D/S 34

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

**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)*

**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 |

## BRUNCH SPECIALTIES

|  |                        |
|--|------------------------|
| <b>TUSCAN AVOCADO TOAST</b> <i>G / V / VG</i>  | <i>½ 14 / Whole 22</i> |
| <i>Housemade Grilled Focaccia / Poached Eggs / Cherry Tomato Mista / Citrus Drizzle</i>        |                        |
| <i>ADD: Pan Seared Hokkaido Scallops (½ Order 2) +12 / (Full Order ) +22</i>                   |                        |
| <b>PARADISO SPECIAL</b> <i>G / V</i>   | 18                     |
| <i>Two Farm Fresh Cage Free Range Eggs - Any Style w/ Gabby's Breakfast Potatoes</i>           |                        |
| <i>ADD: Applewood Smoked Bacon / Pork Breakfast Sausage / Ham Steak</i>                        | 25                     |
| <b>GRAND MARINER CINNAMON FRENCH TOAST</b> <i>G/D</i>  | 18                     |
| <i>Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Syrup</i>                         |                        |
| <b>DUNGENESS CRAB OMLETTE</b> <i>S / D / W</i>   | 28                     |
| <i>Maine Lobster &amp; Gulf White Shrimp / Avocado / Triple Creme Brie / Sicilian Potatoes</i> |                        |
| <b>14 OZ GRILLED ANGUS RIBEYE STEAK &amp; EGGS</b> <i>D</i>                                    | 58                     |
| <i>Cage Free Organic Eggs Cooked to Order / Crispy Sicilian Breakfast Potatoes</i>             |                        |
| <b>FRESH BERRIES &amp; WHIPPED MARSCAPONE</b> <i>D/V</i>                                       | 14                     |
| <i>Champagne Marinated Berries / Whipped Honey Marscapone / Marcona Almonds</i>                |                        |
| <b>SHORT RIB HASH</b> <i>D</i>   | 28                     |
| <i>Our 24 Hour Braised Wagyu Rib / Two Poached Eggs / Gabby's Potatoe's</i>                    |                        |
| <i>Caramelized Onion / Roasted red Bell peppers / Three Citrus Hollandaise</i>                 |                        |
| <b>WOOD BURNING OVEN FLORENTINE FRITTATA</b> <i>D/V/O</i>                                      | 21                     |
| <i>Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella</i>              |                        |
| <i>ADD: Italian Sausage / Crisp Applewood Bacon / Prosciutto Di Parme</i>                      | +5                     |

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|   |    |
|---|----|
| <b>EGGS BENEDICT</b>  |    |
| <i>Butter Toasted English Muffin / Sicilian Potatoes / Three Citrus Hollandaise</i> |    |
| <i>Dungeness Crab Arancini</i>  | 29 |
| <i>Marinated Mesquite Grilled White Prawns (6)</i>                                  | 25 |
| <i>Florentine</i>   | 20 |
| <i>Classic Black Forest Ham</i>   | 23 |

## WOOD OVEN FIRED PIZZA -

|   |    |
|---|----|
| <b>PIZZA OF THE DAY - "THE CARNIVORE"</b>   | 29 |
| <i>Spicy Cappocola / Molinari Pepperoni / Italian Sausage / Soppressata / Ricotta</i>   |    |
| <b>PIZZA MARGHERITA</b> <i>G/VG/V/D</i>   | 25 |
| <i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala</i> |    |
| <b>PEPPERONI &amp; CRIMINI MUSHROOM PIZZA</b> <i>D/G</i>                                | 27 |
| <i>San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni</i>                |    |
| <b>SAUSAGE PIZZA</b> <i>G/D</i>   | 27 |
| <i>Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms</i>       |    |
| <i>Thyme Caramelized Onions</i>   |    |
| <b>PIZZA PRIMAVERA</b> <i>D/G/VG</i>  | 26 |
| <i>Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Spinach</i>         |    |
| <i>Caramelized Onions / Basil / Bell Peppers / Mushrooms / Squash / Garlic</i>          |    |

## CRUST LOVER'S PIZZA

|  |    |
|--|----|
| <i>Your Choice of Any Pizza</i>  | +5 |
| <i>Stuffed with a Five Cheese, Basil &amp; Tomato Caprese / Baked Parmesan Crust</i> |    |

## 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