

PARADISO

STARTERS

FRESH BAKED PUGLIESE STYLE FOCACCIA Olive Oil & Balsamic Vinegar <i>Rosemary & Italian Herb / Caramelized Onion & Roasted Red Pepper / Maldon Salt</i>	4
WARM MARINATED CASTELVETRANO OLIVES <i>Orange Zest / Bay Leaf / Star Anise / Guajillo Pepper</i>	5
ZUPPA DEL GIORNO <i>Ask your server about today's housemade soup</i>	14
NEW ENGLAND CLAM CHOWDER G/S/D <i>Roasted Manila Clams / Thyme / Potatoes / White Wine Cream Broth</i>	16
FILET MIGNONNETTES D <i>Tender Morsels of Filet Mignon / Marsala Wine / Crimini Mushrooms / Focaccia</i>	27
GARLIC PRAWNS G/S/D/P <i>Jumbo White Prawns / Garlic Butter White Wine Sauce / Focaccia Crostini</i>	25
BACON & EGGS D <i>Free Range Deviled Eggs (4 pc) / Pickled Red Onion / Crispy Bacon / Chives</i>	13
DUNGENESS CRAB & AVOCADO S/P/VG <i>Smashed Avocado / Oranges / Ruby Grapefruit / Mango / Extra Virgin Citrus Drizzle</i>	28
WOOD OVEN ROASTED MUSSELS P(Sub Manila Clams +10 or Half n Half+6) <i>White Wine Marinara Broth / Chimichurri Butter / Grilled Housemade Herb Focaccia</i>	19
LAMB CHOPS D <i>Wood Oven Roasted Herb Marinated Lamb Chops (3 pc) / Insalata Caprese</i>	25
CRISPY BRUSSELS SPROUTS V/D/VG <i>Aged 24 Month Parmigiano Reggiano / Calabrian Chili Aioli</i>	19
CALAMARI FRITTI G/S/P/D <i>Local Monterey Bay Calamari / Chipotle Aioli / Gremolata</i>	27
VENETIAN ARANCINI (Fried Risotto) G/S/P <i>Dungeness Crab & Hokkaido Scallop / Pomodoro Tomatoes / Chipotle Aioli</i>	18

PARADISO

SALADS

FARM TO TABLE SALADS - Ask Your Server!

M.P.

Locally Sourced Organic Vegetables, Greens, Fruits & Artisan Cheese's

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

SEAFOOD LOUIE S/D/P

37

*Dungeness Crab / Jumbo White Prawns / Poached 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 Caesar 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

PARADISO

PARADISO CLASSICS

LOCAL PETRALE SOLE D/P	35
<i>Caper Brown Butter / Olive Oil Mashed Potatoes / Sauteed Baby Spinach</i>	
SUBSTITUTE CARAMELIZED HOKKAIDO SCALLOPS (5 pc)	+11
ENJOY BOTH PETRALE SOLE & HOKKAIDO SCALLOPS	+22
SLOW BRAISED SHORT RIBS D	42
<i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	
CHEF'S VEGETARIAN RISOTTO V/D	29
<i>Garden Fresh Seasonal Vegetables / Parmigiano Reggiano</i>	
WOOD OVEN ROASTED MARY'S HALF CHICKEN D	41
<i>Creamy Mascarpone Polenta / Pomodoro Zucchini "Tagliatelle" Seasonal Pan Jus</i>	
LAMB SHANK D	41
<i>4 Hour Slow Braised / Basil-Parmesan Risotto / Chimichurri Roasted Vegetables</i>	
12 OZ MAINE LOBSTER TAIL S/D	M.P.
<i>Butter Poached / Olive Oil Mashed Potatoes / Glazed Asparagus / Drawn Butter</i>	
CIOPPINO S/D/G	43
<i>Jumbo White Prawns / Dungeness Crab Meat / Hokkaido Scallops Manila Clams Mussels / Local Calamari / Today's Fresh Catch Fish White Wine Tomato Broth</i>	
PARADISO'S CHICKEN PICATTA 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>	
SUBSTITUTE PASTA FOR MASHED POTATOES	+6
14oz KING CUT PRIME RIB D (available Fri - Sun, starting at 4pm)	63
<i>Fully Loaded Baked Potato: Butter / Sour Cream / Chives / Bacon / Parmesan Chimichurri Roasted Vegetables</i>	
WOOD OVEN CARAMELIZED SALMON BELLY (Limited Availability)	41
<i>Champagne Saffron Beurre Blanc / Blistered Cherry Tomatoes Grilled Asparagus / Olive Oil Mashed Potatoes</i>	

PARADISO

FROM THE MESQUITE GRILL

STEAKS - SEAFOOD - RACKS - CHOPS

DOUBLE CUT MOLASSES BRINED DUROC PORK CHOP D	49
<i>Roasted Carrot Purée / Parmesan & Truffle Snap Peas / Seasonal Pan Jus</i>	
14oz RIVERBED FARMS ANGUS RIBEYE STEAK D	59
<i>Olive Oil Mashed Potatoes / Parmesan Breadcrumbs Chimichurri Vegetables Italian Gorgonzola, Garlic & Herb Butter</i>	
ATKINS RANCH DOUBLE CUT RACK OF LAMB D	51
<i>Parmesan Risotto / Florentine Sauteed Baby Spinach Grilled Portobello & Porcini Mushroom Red Wine Demi Glace</i>	
8oz RIVERBED FARMS FILET MIGNON D	54
<i>Olive Oil Mashed Potatoes / Citrus Glazed Asparagus Caramelized Shallot & Woodford Reserve Bourbon Reduction</i>	
CANADIAN KING SALMON D	41
<i>Parmigiano Reggiano & Mascarpone Polenta Shaved Fennel, Red Onion, Cherry Tomato Mista / Italian Salsa Verde</i>	
SURF N' TURF D/S	M.P.
<i>Steak, Chop or Rack + 12oz Butter Poached Lobster Tail / Olive Oil Mashed Potatoes / Citrus Glazed Asparagus (automatic 18% gratuity will be added)</i>	
DOUBLE WAGYU SLIDERS D/G (available Monday-Thursday)	25
<i>Braised Short Rib & Cheeseburger / Lettuce / Tomato / Caramelized Onions Garlic Butter Bun</i>	

***Please consider ordering MEDIUM RARE or MEDIUM...We cannot guarantee steaks, racks,
or chops cooked MEDIUM WELL or WELL DONE.***

PARADISO

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 33

*Fresh Ricotta In A Seasonal Hand Made Filling In an Aged Reggiano Parmesan
and Brown Butter Brodo - Ask Your Server!!*

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 / Champagne Cream Sauce*

PRIME RIB RIGATONI (available Monday - Thursday) 41

*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

PARADISO

WOOD OVEN FIRED PIZZA

PIZZA OF THE DAY - SEASONAL SPECIAL

Fresh from our 600° Almond Wood Fired Oven

M.P.

PIZZA MARGHERITA G/VG/V/D

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

25

PEPPERONI & CRIMINI MUSHROOM PIZZA D/G

San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni

27

SAUSAGE PIZZA G/D

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

27

PIZZA PRIMAVERA D/G/VG

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

26

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

+3.

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

PARADISO

We look forward to welcoming you!

GROUP DINING GRATUITY:

18% ADDED to GROUPS of 5 to 8 GUESTS

20% ADDED to GROUPS of 9 GUESTS or GREATER

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

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*

VG = *Vegan upon request*