

PARADISO

BRUNCH STARTERS

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

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SALADS

BABY KALE CAESAR WITH ROASTED BUTTERNUT SQUASH 18

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

ORGANIC MIXED GREENS G/D/VG/N 17

*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 18

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

CAESAR SALAD G/S/D/VG 18

*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>	13	<i>Blackened Mary's Chicken</i>	14
<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>	19

PARADISO

PARADISO CLASSICS

HALF POUND PARADISO BURGER G/D/O Recommend Medium	24
<i>Snake River Farms Wagyu Beef / Butter Toasted Brioche Bun / American Cheese Ultimate sauce / Caramelized Onions / Tomato / Shredded Lettuce</i>	
GRILLED PANINI - 'THE MONA LISA' - The Ultimate Italian Combo	22
<i>Prosciutto / Capicola / Mortadella / Provolone / Caramelized Onion / Roasted Red Bell Pepper Focaccia / Basil Pesto / Dijon Aioli / Baby Arugula Seasoned Heirloom Tomatoes / Pickled Red Onions / Served With Fries</i>	
GRILLED MARYS CHICKEN BREAST SANDWICH O/G/D	20
<i>Fresh Herb Focaccia / Chipotle Aioli / Pepperonata / Provolone / Avocado Tomatoes / Seasoned Baby Arugula ~ ADD Prosciutto Di Parme</i>	
PORTOBELLO MUSHROOM SALTIMBOCA SANDWICH V/G/D	19
<i>Provolone / Sage / Grilled Balsamic Sweet Red Onions / Seasoned Baby Arugula Butter Toasted Brioche Bun ~ ADD Prosciutto Di Parme</i>	
LOCAL PETRALE SOLE D/P	36
<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
CARAMELIZED JUMBO HOKKAIDO SCALLOP RISOTTO S/D	48
<i>Roasted Cippolini Onions / Grilled Asparagus / Caramelized Oven Dried Tomatoes Reggiano Parmesan</i>	
	OR Seasonal Vegetarian 31
PARADISO'S CHICKEN PICCATA D	38
<i>MARY'S Organic Breast / Oven Dried Tomatoes / Marinated Artichoke Hearts Cipollini Onions / Olive Oil Mashed Potatoes / Lemon Caper Brown Butter Sauce</i>	
SUBSTITUTE ARTISAN ITALIAN PASTA FOR MASHED POTATOES	+6
CANADIAN KING SALMON D	41
<i>Parmigiano Reggiano & Mascarpone Polenta Shaved Fennel, Red Onion, Cherry Tomato Mista / Italian Salsa Verde</i>	

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BRUNCH SPECIALTIES

TUSCAN AVOCADO TOAST G / V / VG ½ 14 / Whole 22

Housemade Grilled Focaccia / Poached Eggs / Cherry Tomato Mista / Citrus Drizzle

ADD: Pan Seared Hokkaido Scallops (½ Order 2) +12 / (Full Order) +22

PARADISO SPECIAL G / V 18

Two Farm Fresh Cage Free Range Eggs - Any Style + Gabby's Breakfast Potatoes

ADD: Applewood Smoked Bacon / Pork Breakfast Sausage / Ham Steak 25

GRAND MARINER CINNAMON FRENCH TOAST G/D 18

Cinnamon Twist Brioche / Caramelized Bananas Foster Maple Syrup

DUNGENESS CRAB OMELETTE S / D / W 28

Maine Lobster & Gulf White Shrimp / Avocado / Triple Creme Brie / Sicilian Potatoes

14 OZ GRILLED ANGUS RIBEYE STEAK & EGGS D 58

Cage Free Organic Eggs Cooked to Order / Crispy Sicilian Breakfast Potatoes

FRESH BERRIES & WHIPPED MARSCAPONE D/V 14

Champagne Marinated Berries / Whipped Honey Marscapone / Marcona Almonds

SHORT RIB HASH D 28

Our 24 Hour Braised Wagyu Rib / Two Poached Eggs / Gabby's Potatoe's

Caramelized Onion / Roasted red Bell peppers / Three Citrus Hollandaise

WOOD BURNING OVEN FLORENTINE FRITTATA D/V/O 21

Baked Eggs / Roasted Seasonal Vegetables / Baby Spinach / Fresh Mozzarella

ADD: Italian Sausage / Crisp Applewood Bacon / Prosciutto Di Parme +5

EGGS BENEDICT

Butter Toasted English Muffin / Sicilian Potatoes / Three Citrus Hollandaise

Dungeness Crab Arancini 29

Marinated Mesquite Grilled White Prawns (6) 25

Florentine 20

Classic Black Forest Ham 23

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 35

*Roasted Butternut Squash and Fresh Ricotta Ravioli
Caramelized Shallot-Roasted Chanterelle Mushroom & Sage Brown Butter Brodo - Ask Your Server!!*

ARTISAN PASTAS IMPORTED FROM ITALY

ROASTED MANILA CLAMS WITH TOSCANO FAMILY LINGUINI G/D/S 36

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

+5

MANCINI FAMILY RIGATONI BOLOGNESE VG/D 35

*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

PARADISO

WOOD OVEN FIRED PIZZA

PIZZA OF THE DAY - ROASTED WILD CHANTERELLE MUSHROOM	31
<i>Thyme Caramelized Onions / Shaved Reggiano parmesan</i>	
<i>Truffled Baby Arugula / Paradiso's Aged Balsamic Vinegar</i>	
PIZZA MARGHERITA G/VG/V/D	27
<i>San Marzano Tomato Sauce / Fresh Basil / Garlic / Marinated Mozzarella di Bufala</i>	
PEPPERONI & CRIMINI MUSHROOM PIZZA D/G	29
<i>San Marzano Tomato Sauce / Mozzarella Fresca / Molinari Pepperoni</i>	
SAUSAGE PIZZA G/D	29
<i>Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Mushrooms</i>	
<i>Thyme Caramelized Onions</i>	
PIZZA PRIMAVERA D/G/VG	28
<i>Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Spinach Caramelized Onions /</i>	
<i>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 & Tomato Caprese / Baked Parmesan Crust</i>	

CUSTOMIZE YOUR PIZZA ADD-ON'S

Veggies: <i>Jalapenos / Caramelized Onion / Mushrooms / Kalamata Olives / Garlic</i>	+3.
<i>Squash / Castletrevano Olives / Baby Arugula / Fresh Basil / Pomodoro Tomatoes</i>	
Meats: <i>Molinari Pepperoni / Spicy Italian Sausage / Prosciutto di Parma</i>	+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

\$40 / 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*

PARADISO

P = *Pescatarian*

D = *Dairy*

N = *Nuts*

VG = *Vegan upon request*