

PARADISO

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>		
FILET MIGNONETTES	D	27
<i>Tender Morsels of Filet Mignon / Marsala Wine / Crimini Mushrooms / Focaccia</i>		
GARLIC PRAWNS	G/S/D/P	25
<i>Jumbo White Prawns / Garlic Butter White Wine Sauce / Focaccia Crostini</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>		
LAMB CHOPS	D	25
<i>Wood Oven Roasted Herb Marinated Lamb Chops (3 pc) / Insalata Caprese</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 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 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 Caesar 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>Canadian 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

LOCAL PETRALE SOLE D/P	36
<i>Caper Brown Butter / Olive Oil Mashed Potatoes / Sauteed Baby Spinach</i>	
SUBSTITUTE CARAMELIZED HOKKAIDO SCALLOPS (4 pc)	+11
ENJOY BOTH PETRALE SOLE & HOKKAIDO SCALLOPS	+22
SLOW BRAISED SHORT RIBS D	44
<i>Boneless Wagyu Beef / Creamy Parmesan Polenta / Honey Glazed Baby Carrots</i>	
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
WOOD OVEN ROASTED MARY'S HALF CHICKEN D	41
<i>Creamy Mascarpone Polenta / Pomodoro Zucchini "Tagliatelle" Seasonal Pan Jus</i>	
LAMB SHANK D	43
<i>4 Hour Slow Braised / Basil-Parmesan Risotto / Chimichurri Roasted Vegetables</i>	
12 OZ MAINE LOBSTER TAIL S/D	65
<i>Butter Poached / Olive Oil Mashed Potatoes / Glazed Asparagus / Drawn Butter</i>	
CIOPPINO S/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 PICCATA D	38
<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>	
SUBSTITUTE PASTA FOR MASHED POTATOES	+6
14oz KING CUT PRIME RIB D (available Fri - Sun, starting at 4pm)	63 Fully Loaded
<i>Baked Potato: Butter / Sour Cream / Chives / Bacon / Parmesan</i>	
<i>Chimichurri Roasted Vegetables</i>	
WOOD OVEN CARAMELIZED SALMON BELLY (Limited Availability)	41
<i>Champagne Saffron Beurre Blanc / Blistered Cherry Tomatoes</i>	
<i>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	61
<i>Olive Oil Mashed Potatoes / Parmesan Breadcrumb 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	56
<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 ADD side of parmesan parsley French Fries</i>	
	+8

*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

*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 LINGUINI G/D/S 36

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

5

TOSCANO FAMILY LINGUINI FRUTTI DI MARE G/S/P 45

*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 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*

PRIME RIB RIGATONI (available Monday - Thursday) 41

*1/3 Lb Prime Rib / Marsala Sauteed Mushrooms / Oven Dried Tomatoes
Roasted Cipolini Onions / Grilled Asparagus / Aged Parmesan / Light 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 / 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 Thyme Caramelized Onions</i>	
PIZZA PRIMAVERA D/G/VG	28
<i>Signature Paradiso Blend Mozzarella / San Marzano Tomato Sauce / Spinach 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 & 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
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PARADISO

SUBSTITUTE VEGAN CHEESE

+1

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

PARADISO

S = *Shellfish*

V = *Vegetarian*

P = *Pescatarian*

D = *Dairy*

N = *Nuts*

VG = *Vegan upon request*