

Paradiso Ristorante Dinner Menu

ANTIPASTI e INSALATE

Granchio con Insalatina \$16

Soft Shell Crab, Almonds, Greens, Cucumber, Avocado,
Aioli Mayonnaise

Grigliata di Polipo \$18

Grilled Octopus & Shaved Artichokes

Tuna Carpaccio \$19

Yellow Fin Tuna, Capers, Peppers, Olives, Cornichons, Mango

Salmone Scozzese Tartare \$18

Organic Scottish Salmon Tartar, Granny Smith Apple, Fresh Ginger

Burrata Antipasto \$18

Burrata Cheese, Prosciutto, Salami, Roasted Peppers, Olives

Fiori di Zucchini \$18

Crispy Blossoms, filled with Sheep Ricotta, Zucchini, Shrimp

Insalata di Bietole, Mela e Gorgonzola \$16

Golden Beets, Granny Smith Apples, Gorgonzola Cheese,
Macadamia Nuts

Timballo di Ortaggi & Quinoa \$12

Sautéed and Marinated Vegetables & Quinoa, Balsamic Reduction

Quartetto di Primi Piatti \$21

Sampling Plate of Four Appetizers—Chef's Suggestion

Caesar, Caprese, & Insalata Mista always available

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PASTA FATTA IN CASA e RISOTTO

-Homemade Pasta-

Ravioli, Ricotta e Mozzarella Affumicata \$16/25

Ravioli, Ricotta, Light Smoked Mozzarella, Tomato Basil

Tortelloni di Bietola con Vitello e Porcini \$18/28

Beet Pasta Tortelloni, filled with Veal and Porcini Mushrooms,
Artichoke, Veal Stock, Touch of Cream

Scialatielli, Vongole e Arugula \$18/28

Sorrento Specialty Pasta, Clams, Arugula, Cherry Tomato

Fettucine alle Olive con Tonno Crudo \$18/28

Olive Fettucine, Capers, Yellow Tomato, Raw Ahi Tuna

Gnocchi di Ricotta al Tartufo \$18/32

Water Buffalo Ricotta Gnocchi with Winter Truffle

Penne alla Norma \$16/25

Penne tossed with Tomato Sauce, Eggplant, Mozzarella, Basil

Risotto Castagne e Fichi \$16/25

Chestnut & Fig Risotto

Trittico di Pasta \$22

Sampling Plate of Three Pastas—Chef's Suggestion

*Gluten Free Pasta Available as Substitute

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PESCE & CARNE

Dentice \$38

Snapper Filet, Escarole, Capers, Olives, Tomato
(Local Catch)

Salmone con Crosta di Granchio \$39

Organic Scottish Salmon Filet, Encrusted with Crab Meat, served with
Black Risotto Primavera & Champagne Mustard Sauce

Branzino al Sale \$42

Baked in Salt, Lemon, Garlic & Virgin Olive Oil Infusion

Lombatine di Agnello \$52

Reister Farm, Pistachio Encrusted Lamb Chops, Asparagus, Ratatouille

Scaloppine di Vitello \$38

Thinly Pounded Veal Scaloppine, Lemon Butter Sauce

Lombata di Vitello \$48

Grilled Veal Chop, 16oz, Madeira Wine & Wild Mushroom Sauce

-or-

Veal Chop, Thinly Pounded and Breaded, Arugula, Grape Tomatoes

Bistecca di Manzo \$48

Painted Hills Grass Fed Beef Rib Eye, Asparagus, Artichokes,
Fingerling Potatoes, Béarnaise Sauce

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I NOSTRI DOLCI

Pre-order Souffle \$18

Grand Marnier or Chocolate
Served with Gelato

Torta Ricotta e Pera \$14

Hazelnut Crust, Ricotta, Cream & Pear

Mango Mousse con Frutta di Bosco \$14

Mango Mousse with Berries

Tiramisu \$14

The Classic—Lady Fingers, Espresso Coffee, Mascarpone Cheese

Mousse al Cioccolato \$14

Chocolate Mousse

Tutto Pistacchio \$14

Pistachio Cake, Pistachio Mousse & Pistachio Gelato

Gelato All'Azoto for Two \$18

Table-Side Gelato
Daily Flavor