

Welcome to Paradiso Ristorante

ANTIPASTI

CALAMARI FRITTI 10.
fried squid, marinara sauce

BRUSCHETTE DEL GIORNO 8.
homemade Italian bread, roma tomatoes, garlic,
basil, mozzarella

GAMBERI PARADISO 12.
jumbo shrimp, garlic cognac sauce, hint of lemon

ANTIPASTO DI CASA (for two) 13.
imported meats, cheeses, marinated vegetables

ZUPPE DI COZZE 8.
mussels, marinara sauce

MOZZARELLA CAPRESE 8.5
fresh mozzarella, sliced tomatoes, olive oil, basil

VONGOLE CASINO 9.
little neck clams, Italian bacon, mozzarella
cheese, bread crumbs

INSALATE

INSALATA GIARDINO 8.
mixed greens, green peppers, cucumbers,
tomatoes, onions, hot peppers, Kalamata olives

INSALATA DI CESARE 8.5
romaine lettuce, homemade Caesar dressing,
romano cheese, croutons
add anchovies

INSALATA CON LIMONE 9.
field greens, plum tomatoes, roasted red
peppers, artichokes, pinenuts, fresh lemon juice,
extra virgin olive oil, imported parmigiano cheese

INSALATA PARADISO 9.
field greens, balsamic vinaigrette, plum tomatoes,
gorgonzola cheese

add grilled chicken 5. add cajun salmon 7. add jumbo shrimp 9.
\$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings
All salads can be served as small portions

ZUPPE

ITALIAN WEDDING SOUP
chicken broth, spinach, small meatballs, pastina
CUP 5. BOWL 6.

ZUPPA DEL GIORNO
soup of the day
priced daily

CONTORNI

SIDE SALAD 4.
FRENCH FRIES 4.
GARLIC BREAD 3.5
CHEESE GARLIC BREAD 4.5
SIDE OF SAUSAGE 7.

STEAMED BROCCOLI 6.
ONION RINGS 5.5
GARLIC MASHED POTATOES 6.
SPINACH IN GARLIC OLIVE OIL 6.
GARLIC FLAT BREAD 3.5

BAMBINI

for children 12 years of age and younger
served with a side salad or garlic bread

Spaghetti with tomato sauce 8.
Penne with butter 8.
Cheese ravioli with tomato sauce 8.

Fettuccine Alfredo 8.
Cheese tortellini with tomato sauce 8.
Chicken fingers with fries 8.

PASTA

SPAGHETTI BOLOGNESE 14.
hearty homemade meat sauce

CAPELLINI CON POMODORO FRESCO 15.
roma tomatoes, garlic, olive oil, fresh basil, capers,
fresh mozzarella

MOSTACCIOLI NAPOLETANA 14.
marinara sauce, imported parmigiano cheese

MOSTACCIOLI CON VODKA 15.
creamy vodka sauce, tomatoes, sweet peas,
imported parmigiano cheese

SALSICCIA NAPOLETANA 15.
Italian sausage, marinara sauce, imported
parmigiano cheese, penne

MOSTACCIOLI BROCCOLI 15.
broccoli florets, chopped tomatoes, garlic olive oil,
imported romano cheese
with Italian sausage 16.5 with chicken 18.5

RAVIOLI DI CASA 13.
cheese ravioli, tomato sauce

TORTELLINI CON PANNA 16.
cheese tortellini, cream sauce, sweet peas, pro-
sciutto ham, imported parmigiano cheese

TORTELLINI ROSE 16.5
cheese tortellini, cream tomato sauce,
mushrooms, sun-dried tomatoes, prosciutto ham

LASAGNA DI CASA 15.
layered ground beef, ricotta cheese, tomato
sauce, mozzarella cheese

MANICOTTI FIORENTINA 15.
spinach, ricotta cheese, tomato sauce, mozzarella
cheese

MELANZANE PARMIGIANA 16.
lightly battered eggplant, tomato sauce, mozza-
rella cheese, spaghetti

FETTUCCINE ALFREDO 14.
creamy alfredo sauce
with chicken 17.5 with shrimp 20.

All pasta dishes served with a side salad and homemade Italian bread
substitute a side salad for a side Caesar or side Paradiso for \$3.00 extra
Substitute gluten free pasta for \$1.00

POLLO

POLLO CAPRICCIOSA 18.
chicken breast, marinara sauce, roasted red peppers, spaghetti

POLLO MARGHERITA 18.
chicken breast, marsala wine sauce, mushrooms, sun-dried tomatoes, capellini

POLLO VALDOSTANA 19.
chicken breast, layered prosciutto ham, mozzarella cheese, wine sauce, mushrooms, capellini

POLLO DI COSTA 23.5
chicken breast, jumbo lump crab meat, mozzarella cheese, butter lemon sauce, spaghetti

POLLO ALLA FRANCESE 18.5
lightly egg battered chicken, lemon butter sauce, spaghetti

POLLO DI MODENA 18.5
chicken breast, wine sauce, hint of balsamic vinegar, mushrooms, tomatoes, spinach, garlic mashed potatoes

POLLO ALLA PARMIGIANA 18.
breaded chicken breast, tomato sauce, mozzarella cheese, spaghetti

VITELLA

VITELLA MARSALA 20.
veal medallions, marsala wine, mushrooms, capellini

VITELLA SALTIMBOCCA 21.
veal medallions, wine sauce, layered prosciutto ham, fresh mozzarella, capellini

VITELLA PARMIGIANA 20.
breaded veal cutlet, tomato sauce, mozzarella cheese, spaghetti

VITELLA CON COGNAC 22.
veal medallions, cognac wine, shiitake mushrooms, spinach, capellini

VITELLA CON SALMONE 22.
veal medallions, layered smoked salmon, fresh mozzarella, wine sauce, capers, capellini

CARNE

BISTECCA ALLA FIORENTINA 23.
12oz. New York Strip, spinach, wine sauce, garlic mashed potatoes

TORNADO PARADISO 28.
8oz Filet Mignon, shiitake mushrooms, roasted red peppers, cabernet wine, garlic mashed potatoes

BISTECCA CON GAMBERI 32.
12oz. New York strip, garlic, olive oil and rosemary marinated jumbo shrimp, garlic mashed potatoes

rare-120F-seared on the outside, completely red throughout
med rare-126F-seared with 50% red center
medium-134F-seared on outside with 25% pink showing inside
medium well-150F-done throughout with slight hint of pink
well done-160F-100% brown

FRUTTI DI MARE

COZZE DI MODENA 16.5
mussels, roma tomatoes, basil, garlic, hint of balsamic vinegar, capellini

LINGUINE CON VONGOLE 17.
little neck clams, white or red clam sauce

CAPELLINI CON GAMBERI 20.
jumbo shrimp, garlic butter lemon sauce

GAMBERI ALLA PARMIGIANA 20.
breaded jumbo shrimp, tomato sauce, mozzarella, spaghetti

GAMBERI ALLA MARINARA 20.
jumbo shrimp, marinara sauce, linguine

FETTUCCINE DI MARE 22.
scallops, shrimp, cream sauce

FRUTTI DI MARE AL POMODORO 22.
scallops, shrimp, garlic, olive oil, roma tomatoes, basil, penne

LINGUINE ALLA POSILLIPO 21.5
clams, mussels, squid, shrimp, marinara sauce

FETTUCCINE SAPORITO 18.5
smoked salmon, sweet peas, onions, cream sauce

FETTUCCINE CON GRANCHI 22.5
jumbo lump crab meat, roma tomatoes, spinach, garlic cream sauce

PESCE

SALMON ROSE 28.
salmon filet, jumbo lump crab meat, cream tomato sauce, fettuccine

SALMON PICCATA 25.
salmon filet, capers, red onions, garlic lemon sauce, steamed broccoli

PESCE AL LIMONE 28.
fresh catch of the day, spinach, garlic wine lemon sauce, linguine

All entrees are served with side salad and homemade Italian bread
substitute a side salad for a side Caesar or side Paradiso for \$3.00 extra
substitute vegetables for pasta \$3.00 extra
gluten free pasta for \$1.00 extra

BEVANDE

SOFT DRINKS 2.95
Coke, Diet Coke, Sprite, Root Beer, Ginger Ale and Lemonade (free refills)

ICED TEA 2.95 (free refills)

MINERAL WATER 16oz 3.75

ESPRESSO 3.

CAPPUCCINO 4.75

COFFEE 2.5

HOT TEAS 2.5

Ask your server about our full bar, wine list and selection of domestic and imported beers.