

*Paradiso*  
RISTORANTE

DINNER  
BANQUET  
PACKET



# Paradiso

## RISTORANTE

### BANQUET DETAILS

#### FACILITY

Our banquet room is on our restaurant's second level, which is accessible only by stairs. The room accommodates approximately a maximum of 45-50 people; however, we can accommodate larger parties in other areas of the restaurant as well as on the first floor on a need basis.

#### RESERVATION FEES AND MINIMUMS

Banquet room reservation fees are per event for a maximum of four hours. Dinner events on Fridays or Saturday nights require a guest minimum of 30 people and a per-person minimum of \$35. Per-person pricing is determined by menu selections.

Event	Room Charge	Guest Minimum	Per Person Price (minimum)
Dinner Parties—Friday-Saturday	\$100	30	\$35
Dinner Parties—Monday-Thursday	\$50		\$500 Food and Beverage Minimum
Luncheon Parties—Wednesday-Friday	\$50		

We require a \$100, non-refundable deposit to reserve our banquet room for you in a guarantee or your event. Upon completion of your event, we will deduct your deposit from the final balance of your bill.

#### BANQUET DETAILS

All banquet parties are planned with a set menu of your choice. We offer both served meals and buffet meals. Appetizers, if selected, are always set up buffet style. Children under the age of 12 can order from a separate menu during your event.

Non-alcoholic beverage options (soda, coffee, iced-tea and hot tea) are included in your set menu.

Alcoholic beverages are not included in the per person price and will be charged per consumption. You have the options of including house wine and beer only, a cash bar or an open bar to your set menu offering. Under Maryland law, no one under 21 years of age will be served alcoholic beverages.

Bringing outside food or beverages into the restaurant/banquet room is not permitted. A \$1.00 cake plate fee will be added to the per person price if your event requires an outside cake be brought in.

All banquet costs are subject to a suggested 20% gratuity, based on the planned details of your event party. The food and non-alcoholic are subject to a 6% Maryland sales tax and the alcoholic beverages are subject to a 9% Maryland alcohol tax.

Details of your banquet—including a guest attendance total—and the terms for finalizing all of these details will be included in your banquet contract.

#### BANQUET MENUS

Banquet menus include appetizers, entrees, desserts and beverage options. You can choose appetizer and entrée items from our regular restaurant menu. During your event planning with us, we will discuss your specific menu selections and the per person pricing based on your choices.

All menu selections and prices are subject to change without notice.



*Paradiso*  
RISTORANTE

PARADISO  
DINNER  
MENU



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## ANTIPASTI

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CALAMARI FRITTI 13.  
fried squid served with marinara sauce

BRUSCHETTE DEL GIORNO 9.  
homemade Italian bread topped with marinated roma tomatoes, garlic and basil and melted mozzarella

GAMBERI PARADISO 13. GF  
4 jumbo shrimp in a garlic cognac sauce with Lemon

ANTIPASTO DI CASA (for two) 14. GF  
imported meats, cheeses, marinated vegetables

FRIED SHRIMP 13.  
10 breaded shrimp served with cocktail sauce

WINGS 18. GF  
12 wings choice of buffalo, bbq or honey old bay

MINI MEATBALLS 8.  
8 mini meatballs served in tomato sauce

ZUPPE DI COZZE 11. GF  
mussels in your choice of marinara sauce or garlic cream sauce

MOZZARELLA CAPRESE 11. GF  
fresh mozzarella with sliced tomatoes, olive oil, basil and balsamic glaze

VONGOLE CASINO 11.  
little neck clams baked with italian bacon, mozzarella cheese and bread crumbs

ITALIAN WEDDING SOUP CUP 6. BOWL 7.5  
chicken broth, spinach, small meatballs and pastina

MOZZARELLA STICKS 8.  
6 breaded cheese sticks served with tomato sauce

PROSCIUTTO BURRATA CAPRESE 14. GF  
ripe tomatoes, burrata cheese, prosciutto ham, evoo, balsamic glaze

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## INSALATE *entrée salads*

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GIARDINO 10. GF  
mixed greens, green peppers, cucumbers, tomatoes, onions, hot peppers, Kalamata olives

CESARE 10.  
romaine lettuce tossed with Caesar dressing and romano cheese, croutons *add anchovies*

ITALIAN GREEK 12. GF  
romaine lettuce, cucumbers, tomatoes, onions, giardiniera, kalamata olives and feta cheese *add anchovies*

LIMONE 11. GF  
field greens, plum tomatoes, roasted red peppers, artichokes, pinenuts, fresh lemon juice, extra virgin olive oil, imported parmigiano cheese

ROCCO 13. GF  
prosciutto ham, salami, fresh mozzarella and asiago cheese over giardino salad

NICO 12. GF  
field greens, apples, walnuts, tomatoes, onions, grilled zucchini and gorgonzola cheese

add breaded chicken 5. add grilled chicken 5. add cajun salmon 7. add jumbo shrimp 9.  
\$1.00 extra charge for bleu cheese or gorgonzola vinaigrette dressings

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## CONTORNI *sides*

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SIDE SALAD 5.  
FRENCH FRIES 5.  
GARLIC BREAD 4.  
CHEESE GARLIC BREAD 5.  
SIDE OF SAUSAGE 8.  
MIXED ROASTED VEGGIES 9.

STEAMED BROCCOLI 8.  
ONION RINGS 7.  
GARLIC MASHED POTATOES 7.  
SPINACH IN GARLIC OLIVE OIL 8.  
GARLIC FLAT BREAD 5.

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## BAMBINI *children*

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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.

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## PASTA

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SPAGHETTI BOLOGNESE 16.  
hearty homemade meat sauce over spaghetti

MOSTACCIOLI CON VODKA 17.  
creamy vodka sauce with chopped tomatoes and sweet peas over penne pasta

SALSICCIA NAPOLETANA 17.  
Italian sausage sauteed with homemade marinara sauce and penne pasta sprinkled with parm cheese

MOSTACCIOLI BROCCOLI 16.  
broccoli florets and chopped tomatoes sauteed in garlic olive oil with penne pasta  
with Italian sausage 18.5 with chicken 19.5

RAVIOLI DI CASA 16.  
cheese ravioli in homemade tomato sauce

MANICOTTI FIORENTINA 16.  
manicotti shells stuffed with spinach and ricotta cheese, baked in tomato sauce, topped with mozzarella cheese

CAPELLINI CON POMODORO FRESCO 17.  
roma tomatoes, garlic, olive oil, fresh basil and capers sauteed with angel hair pasta and fresh mozzarella

TORTELLINI CON PANNA 17.  
cheese tortellini in a cream sauce with sweet peas and prosciutto ham

TORTELLINI ROSE 18.  
cheese tortellini in a cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

LASAGNA DI CASA 16.  
homemade lasagna layered with ground beef and ricotta cheese, baked in tomato sauce and topped with mozzarella cheese

SALSICCIA AVERNA 18.  
Italian sausage, zucchini and roasted red peppers in a cream Dijon sauce over linguine

MELANZANE PARMIGIANA 18.  
lightly battered eggplant baked in tomato sauce, topped with mozzarella cheese served with spaghetti

FETTUCCINE ALFREDO 16.  
classic, creamy alfredo sauce tossed with fettuccine with chicken 20. with shrimp 23.

All pasta dishes served with a side salad and homemade Italian bread  
substitute a side salad for a side Caesar for \$3.00 extra  
Substitute gluten free pasta for \$2.00

**we will do our best when omitting items from menu options  
menu substitutions and additions will incur an upcharge**

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## POLLO

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**POLLO GRECO 21. GF**  
sliced chicken breast over a bed of sauteed spinach and tomatoes, topped with feta cheese and sliced avocado

**POLLO MARGHERITA 21.**  
chicken breast in a marsala wine sauce with mushrooms and sun-dried tomatoes served with capellini

**POLLO VALDOSTANA 22.**  
chicken breast layered prosciutto ham and mozzarella cheese in a wine sauce with mushrooms and capellini

**POLLO FRANCESE 22.**  
chicken breast dipped in egg sauteed in a lemon butter sauce served with spaghetti pasta

**JERK CHICKEN 18. GF**  
slow cooked quarter chicken served with sauteed spinach and garlic mashed potatoes

**POLLO ALLA PARMIGIANA 21.**  
breaded chicken breast, baked in tomato sauce topped with mozzarella cheese served with spaghetti

**POLLO GRANCHIO 26. GF**  
chicken breast topped with jumbo lump crab meat in a cream tomato sauce with roasted mixed veggies

**POLLO PORTOFINO 22.**  
chicken breast with sliced red apples served in a cream sauce over penne pasta

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## VITELLA

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**VITELLA MARSALA 24.**  
veal medallions in a marsala wine with mushrooms served with capellini

**VITELLA SALTIMBOCCA 25. GF**  
veal medallions, prosciutto ham and mozzarella layered and served in a wine sauce with roasted mixed veggies

**VITELLA CON COGNAC 25.**  
veal medallions in a cognac cream sauce with shiitake mushrooms and spinach served with capellini

**VITELLA PARMIGIANA 24.**  
breaded veal cutlet baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

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## CARNE

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**TORNADO PARADISO 33. GF**  
8oz Filet Mignon, with shiitake mushrooms and roasted red peppers in a cabernet wine sauce with garlic mashed potatoes

filet mignon only 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

**PORK RIB-EYE 22. GF**  
8oz. fennel crusted pork rib-eye in a mushroom wine sauce with garlic mashed potatoes

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## DI MARE

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**LINGUINE CON VONGOLE 20.**  
little neck clams in your choice of white or red clam sauce

**CAPELLINI CON GAMBERI 23.**  
jumbo shrimp in a garlic butter lemon sauce

**GAMBERI ALLA PARMIGIANA 23.**  
breaded jumbo shrimp baked in tomato sauce and topped with mozzarella served with spaghetti

**GAMBERI FRADIAVOLA 23.**  
jumbo shrimp in a spicy marinara sauce over linguine

**SALMON ROSE 33.**  
salmon filet topped with jumbo lump crab meat in a cream tomato sauce with fettuccine

**FETTUCCINE DI MARE 25.**  
scallops and shrimp in a cream sauce

**FRUTTI DI MARE AL POMODORO 25.**  
scallops and shrimp sauteed with roma tomatoes garlic, olive oil and basil over penne

**LINGUINE ALLA POSILLIPO 25.**  
clams, mussels, squid and shrimp in a marinara sauce

**FETTUCCINE CON GRANCHI 26.**  
jumbo lump crab meat, roma tomatoes and spinach in a garlic cream sauce

**SALMON PICCATA 26. GF**  
salmon filet with capers, red onions in a garlic lemon sauce with steamed broccoli

All entrees are served with side salad and homemade Italian bread  
substitute a side salad for a side Caesar for \$3.00 extra  
substitute vegetables for pasta \$3.00 extra  
gluten free pasta for \$2.00 extra

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## 12" PIZZA

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**MARGHERITA 11.**  
marinara, basil and fresh mozzarella

**QUATTRO FORMAGGIO 13.**  
mozzarella, provolone, feta, gorgonzola, roma tomatoes and garlic olive oil

**EXTRA TOPPINGS 1.5**  
mushrooms, spinach, capers, anchovies, black olives, roasted red peppers, sausage, tomatoes, hard salami

**CAPRICCIOSA 13.5**  
slice Italian sausage, roasted red peppers, marinara and mozzarella

**ALFREDO 15.**  
sliced chicken breast, broccoli, roma tomatoes, alfredo sauce and mozzarella

**BUFFALO CHICKEN 15.**  
sliced buffalo chicken, ranch, gorgonzola, mozzarella

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## SANDWICHES

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**POLLO PARMIGIANA SUB 12.5**  
breaded chicken with tomato sauce and mozzarella

**ITALIANO SUB 12.5**  
ham, capicola, salami, provolone, lettuce, tomato, red onions, hot peppers, light mayo and red wine vinaigrette

**TACCHINO AVOCADO WRAP 12.5**  
sliced turkey breast, avocado, field greens, tomato, asiago cheese, bell pepper spread

**CHEESESTEAK SUB 13.5**  
philly steak, American cheese, grilled onions, lettuce tomato, hot peppers and mayo

**POLLO PESTO CIABATTA 13.5**  
grilled chicken breast, sharp provolone, roasted red peppers, tomatoes, mixed greens and pesto spread

all sandwiches are served with your choice of homemade chips, fries, small garden salad or small Caesar salad

# *Paradiso* RISTORANTE

*These menus give you an idea as to what other event holders have selected to offer to their guests. You can order anything from our dinner menu or from our special menu items.*

## SAMPLE DINNER BANQUET MENUS



# Paradiso

## RISTORANTE

*Creating a memorable served meal for your event guests is as simple as selecting your preferred appetizer, entrée and dessert selections from our tempting restaurant menu or from our listing of additional special offerings.*

### **SAMPLE SERVED DINNER BANQUET MENU**

#### **APPETIZERS**

##### BRUSCHETTE

Italian bread baked with roma tomatoes, garlic, basil and fresh mozzarella cheese

##### CALAMARI

Fried squid, served with marinara sauce

#### **ENTREES**

Guest's choice of one of the following:

##### CAPELLINI CON GAMBERI

Jumbo shrimp sautéed in a garlic lemon sauce served over angel hair pasta

##### TORTELLINI ROSE

Cheese tortellini in a light cream tomato sauce with mushrooms, sun-dried tomatoes and prosciutto ham

##### POLLO PARMIGIANA

Breaded chicken breast baked in tomato sauce and topped with mozzarella cheese, served with spaghetti

ALL ENTREES ARE SERVED WITH ONE CHOICE OF EITHER A HOUSE SALAD OR A CAESAR SALAD FOR YOUR GUESTS AND ITALIAN BREAD

#### **DESSERTS**

Guest's choice of one of the following:

ULTIMATE CHOCOLATE CAKE  
CANNOLI

#### **BEVERAGES**

Unlimited soda, coffee and teas

#### **BUON APPETITO!**

THIS SAMPLE MENU IS \$43.00 PER PERSON, PLUS TAX AND GRATUITY  
PRICES SUBJECT TO CHANGE WITHOUT NOTICE  
ALCOHOL IS NOT INCLUDED IN THIS PRICE  
PLEASE CONTACT US FOR A MORE SPECIFIC MENU TO FIT YOUR NEEDS



# Paradiso

## RISTORANTE

*Perhaps nothing makes us feel quite as festive as enjoying a buffet-style meal in a comfortable environment in the presence of good company. Our buffet event option allows your guests to help themselves to the appetizers, entrees you have pre-selected from our restaurant dinner menu or from our special offering listings.*

### **SAMPLE BUFFET DINNER BANQUET MENU**

#### **APPETIZERS**

##### ANTIPASTO DI CASA

Selection of imported meats, cheeses and marinated vegetables

##### MOZZARELLA CAPRESE

#### **ENTREES**

##### BAKED ZITI

Penne pasta baked with angus meat sauce and ricotta cheese and topped with melted mozzarella

##### POLLO FRANCESE

Chicken breast dipped in egg sauteed in a lemon butter sauce

##### ROASTED VEGETABLES

Mix of seasonal roasted vegetables

ALL ENTREES ARE SERVED WITH ONE CHOICE OF EITHER A HOUSE SALAD OR CAESAR SALAD FOR YOUR GUESTS AND ITALIAN BREAD

#### **DESSERTS**

served on buffet

##### MINI CANNOLI

##### PROFITEROLES

#### **BEVERAGES**

Unlimited soda, coffee and teas

### **BUON APPETITO!**

THIS SAMPLE MENU IS \$43.00 PER PERSON, PLUS TAX AND GRATUITY  
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## RISTORANTE

Ensure your banquet guests enjoy a memorable meal by selecting the perfect dessert and wines. Adding selections from the following items to your meal can help enhance your guests' experience. Please also inquire about our beer list and full bar.

### BANQUET MENU ENHANCEMENTS

#### DESSERTS

Your selection of two or three of the following:

TIRAMISU

CANNOLI

ULTIMATE CHOCOLATE CAKE

MIXED BERRY BLOSSOM

GELATO

Chocolate, Vanilla or Strawberry

PROFITEROLES

Milk Chocolate Cream Puffs

CRÈME BRULEE

**ask about our specials we have in stock**

#### HOUSE WINE

Served by the glass or by the bottle

Drumheller Chardonnay  
Caposaldo Pinot Grigio  
Yealands Sauvignon Blanc  
Chateau Ste. Michelle Reisling  
Beringer White Zinfandel  
Irony Pinot Noir  
Souverain Merlot  
Souverain Cabernet Sauvignon  
Straccali Chianti  
Zonin Montepulciano D'Abruzzo  
Alamos Malbec  
Josh Legacy Red Blend  
Lodali Moscato D'Asti  
Provence Rose

Full wine list sent upon request

