#### PARADISO RESTAURANTE

# HOLIDAY

## **MENU**

## Antipasti (Appetizers)

#### **Zucchine Fritte \$14**

Fried panko breaded zucchini, sprinkled with Parmigiana-Reggiano. Served with tomato sauce

### Calamari Fritti alla Modena \$18

Crispy deep-fried fresh squid tossed in a sweet chili sauce with drizzles of balsamic reduction

#### Meatball & Rico \$14

Homemade meatballs in tomato sauce topped with ricotta cheese and shaved parmesan

## Vongole al Vapore \$17

Steamed little neck clams in your choice of mild marinara, fra-diavolo or white wine & garlic butter sauce

## Insalate (Salads)

### Caesar \$14

Chilled romaine, shaved parmesan, seasoned croutons & Caesar dressing

### Della Casa \$12

Mixed greens, iceberg lettuce, grape tomato, cucumber, red onions & balsamic vinaigrette

## Al Forno (Oven Baked)

## Parmigiana C-\$28 V-\$30

Baked panko breaded chicken or veal, topped with mozzarella and tomato sauce. Served over penne pasta

## Kids

Cheese Ravioli (10)
Penne Alfredo (10)
Spaghetti & Butter (8)
Spaghetti & Meatballs (12)
Chicken Fingers & Fries (10)

## **Beverages**

Soda/Iced Tea/Lemonade (3) Espresso (3) Cafe Italiano (4) Cappuccino (5) Pellegrino/Acqua Panna (6)

## Classici Italiani

Chicken or Veal served with linguine

## Francese C-\$30 V-\$32

Egg battered and sauteed with lemon butter sherry sauce

### Marsala C-\$30 V-\$32

Sauteed with fresh mushrooms and imported marsala wine

#### Gambori di Soranno C-\$31 V-\$34

Fresh shrimp, mushrooms & grape tomatoes in an amaretto cream sauce

### Chicken Fantasia \$31

Sauteed chicken topped with spinach, ricotta cheese & mozzarella in a light marinara garlic white wine sauce

#### Pasta Paradiso

Pasta cooked 'al dente' firm to the bite

### Penne alla Vodka \$28 C-\$30 V-\$32

Homemade marinara with sundried tomatoes, garlic & shallots with a touch of vodka and cream

### Gnocchi di Crema al Limone \$28 C-\$30

Potato dumplings with sauteed spinach and  $V-\S3$  sundried tomatoes in a light lemon cream sauce

## Spaghetti Bolognese \$29

Ground mixture of fresh beef, pork and veal simmered in tomato sauce with a splash of red table wine

### Farfalle Gamberi \$29

Jumbo shrimp sauteed with crushed plum tomatoes in a light marinara white wine sauce over bowtie pasta

#### Farfalle al Salmone \$33

Pan-seared cuts of wild salmon in a creamy vodka sauce with fresh green peas served over bowtie pasta

## Specialita Della Casa

#### Salmon Balsamico \$31

Pan-grilled wild salmon filet brushed with fresh herbs, olive oil & drizzled with balsamic glaze

### Linguine Pescatore \$40

6 oz. lobster tail, fresh scallops & shrimp served over linguine. Choice of marinara, fra-diavolo or white wine sauce



## **ANTIPASTI**

#### LOBSTER BISQUE \$11

#### ARUGULA SALAD \$18

Strawberries, walnuts, goat cheese & raspberry vinaigrette

#### SHRIMP TEMPURA \$20

Crispy fried shrimp over mixed greens with a pomegranate & mango reduction

#### CARCIOFITRIFOLATI \$19

Artichokes with the stem sauteed in a garlic olive oil with mushrooms & grape tomatoes with a balsamic drizzle

#### ARANCINI \$18

Pan-fried rice balls with cheese served in a pink sauce. Garnished with shaved parmesan

#### TIMBALLO \$20

Smoked salmon stuffed with crab meat, mango, avocado & roasted red bell peppers. Garnished with oil & lemon vinaigrette

#### **BURRATA \$18**

Burrata with roasted tomato & avocado wedges with a balsamic drizzle

## **CARNE E PESCE**

#### PAPPARDELLE \$36

Pappardelle pasta with shrimp, lobster tail & grape tomatoes in a pesto cream sauce

#### FILET BRANZINO \$37

Pan-seared branzino filet topped with jumbo shrimp, grape tomatoes & artichoke hearts served in a garlic white wine sauce. Paired with roasted potatoes & mixed vegetables

#### SEAFOOD RAVIOLI \$37

Crab & lobster ravioli topped with shrimp & sundried tomatoes in a champagne cream sauce

#### PORK OSSOBUCO \$42

Oven baked, bone-in pork osso bucco in a cabernet demi glaze over a bed of spinach & parmesan rissoto



