

APPETIZERS

COLD

ALLA CAPRESE	5.95
<i>Fresh tomatoes topped with mozzarella, basil and olive oil</i>	
ANTIPASTO	For one: 6.50 For two: 9.50
<i>Traditional Italian salad, Paradiso style</i>	
COCTATAIL DI GAMBERI JUMBO	8.50
<i>Shrimp cocktail classic style with traditional sauce</i>	

HOT

ZUPPA VONGOLE	7.50
<i>Sauteed fresh clams with oil, garlic and marinara sauce</i>	
CARCIOFI	7.00
<i>Sauteed artichoke with garlic, oil, and sweet sherry</i>	
TORTELLINI	7.00
<i>Cheese tortellini sauteed in a basil, tomato and cream sauce</i>	
SCOROLE CON CANNELLINI	7.00
<i>Greens and beans, a paradiso tradition (with or without bacon)</i>	
LOBSTER RAVIOLO	8.50
<i>Pillows of ravioli stuffed with lobster and served with scampi sauce</i>	
FRIED CALAMARI	7.50
<i>Traditionally Italian</i>	

ZUPPA (SOUP)

PASTA FAGIOLI	3.75
ZUPPA DEL GIORNO	<i>Soup of the day recited by your waitperson</i>

INSALATE (SALAD)

MISTO DI VERDURE DELL'ORTO	4.25
<i>Large garden salad with your choice of house dressings</i>	
INSALATA MISTA DELLA CASA	5.25
<i>Chopped garden salad with olive oil and balsamic vinegar combined with romano cheese</i>	
INSALATA DI POMODORO	3.75
<i>Chopped tomatoes and onions in olive oil</i>	
INSALATA CAESORO	4.25
<i>Chopped lettuce, Parmesan cheese and croutons</i>	
<i>With chicken</i>	6.25

R I S T O R A N T E

Paradiso

MANZA (BEEF)

BISTECCA ALLA GORGONZOLA	19.95
<i>Broiled strip steak with gorgonzola sauce</i>	
BISTECCA ALLA FUNGHI PORTABELLA	19.95
<i>Broiled strip steak with portabella mushrooms sauteed in marsalla wine</i>	
BISTECCA ALLA TRE TIPI DE PEPE (SPICY)	19.95
<i>Broiled strip steak with black, green peppercorns and a touch of cream sauce</i>	

PESCE (FROM THE SEA)

SUPREMA AL FRUTTI DI MARE (SPICY)	21.95
<i>Shrimp, calamari, clams, mussels, scallops sauteed in Fra Diavolo sauce</i>	
SALMON ALLA GRIGLIA.....	18.95
<i>Grilled Salmon with tomatoes, capers and wine</i>	
SALMON ALLA COTELETTA	18.95
<i>Almond crusted salmon sauteed in an amoretta sauce</i>	
PESCE ALLA L'ITALIANO VERDE	15.95
<i>Baked scrod sauteed with Italian greens and plum tomatoes in a wine sauce</i>	
PESCE ALLA FRANCESE	15.95
<i>Baked scrod in a lightly lemon egg dip and sauteed in wine sauce</i>	
SCALLOPS ALLA PARADISO	17.95
<i>Baked sea scallops in garlic and oil finished with seasoned bread crumbs</i>	
VONGOLE E COZZE	16.95
<i>Sauteed clams and New Zealand mussels in a marinara sauce</i>	

TO OUR CUSTOMERS

Please be patient, all meals are carefully and individually prepared and cooked to order. If you have time restraints we will be happy to suggest entrees that will fit your schedule.

PASTAS/ITALIAN FAVORITES

LINGUINE O SPAGHETTI ALLA COZZE.....	12.95
<i>Fresh mussels in the shell, in red or white sauce surrounding the pasta</i>	
LINGUINE O SPAGHETTI CON GAMBERI	16.95
<i>Shrimp and tomatoes in a Scampi sauce over the pasta</i>	
LINGUINE O SPAGHETTI BOLOGNESE.....	11.50
<i>A hearty meat sauce over the pasta</i>	
LINGUINE O SPAGHETTI WITH MEATBALLS OR SAUSAGE	11.95
<i>Italian sausage or home made meatballs in our house sauce over the pasta</i>	
LINGUINE O SPAGHETTI ALLA POMODORO.....	9.95
<i>With basil and tomato sauce over the pasta</i>	
LINGUINE O SPAGHETTI ALLA VONGOLE	14.95
<i>Fresh clams in the shell, sauteed in red or white sauce surrounding the pasta</i>	
PASTA PRIMAVERA.....	11.95
<i>Fresh vegetables, light oil and garlic tossed with penne</i>	
PENNE ALLA RUSTICA.....	14.50
<i>Prosciutto and zucchini with penne in a light cream sauce</i>	
PENNE ALLA MODO DELLA CHEF.....	11.50
<i>Fresh tomatoes, garlic and basil over penne</i>	
RIGATONI SAN DANIELLE	14.50
<i>Peas with bacon in a light cream sauce over rigatoni</i>	
BAKED LASAGNA	13.95
<i>Baked Italian style</i>	
EGGPLANT PARMIGIANA, SERVED WITH PASTA.....	13.95
<i>Baked with zesty tomato sauce and cheeses</i>	
FETTUCINI ALFREDO	12.95
WITH CHICKEN.....	15.95
WITH SHRIMP.....	17.95

Above entrees served with complimentary bruchettas, house salad, bread and butter

VITELLO (VEAL)

SCALOPPINE AL MARSALA E FUNGHI	19.50
<i>Veal scaloppine sauteed in marsala wine with mushrooms and onions</i>	
SCALOPPINE ALLA SORRENTO	19.95
<i>Veal scaloppine layered with eggplant and a touch of parmesan cheese</i>	
SCALOPPINE ALLA PARMIGIANO	18.95
<i>Veal scaloppine with mozzarella cheese and tomato sauce</i>	
SCALOPPINE ALLA FRANCESE	18.95
<i>Veal scaloppine sauteed in lemon and wine</i>	
VITELLO DI PEPE	15.95
<i>Tender cubed veal and fresh peppers sauteed in sauce</i>	
SCALOPPINE ALLA SALTIMBOCCA	19.50
<i>Veal scaloppine sauteed in white wine and topped with prosciutto</i>	

POLLO (BONELESS CHICKEN)

POLLO ALLA MARSALA	16.50
<i>Breast of chicken sauteed in marsala wine with mushrooms and onions</i>	
POLLO ALLA PARMIGIANA	15.95
<i>Breast of chicken with mozzarella cheese and tomato sauce</i>	
POLLO ALLA FRANCESE	14.95
<i>Breast of chicken sauteed in lemon and wine</i>	
POLLO ALLA SCARPIELLO	14.95
<i>Breast of chicken lightly breaded in onion and herbs and sauteed in olive oil</i>	
POLLO CACCIATORE	14.50
<i>Breast of chicken sauteed with mushrooms, peppers and onions in a marinara sauce</i>	

Beef, Seafood, Veal and Chicken dinners are served with complimentary bruschetta, salad, bread, butter and choice of pasta, rice or potato.

Additional Bruschetta: \$.50 per person

Plate Sharing: \$3.00

GOURMET PIZZA FROM OUR WOOD FIRED OVEN

All pizzas are 12 inches in size and thinly crusted

MARGHERITA <i>Tomato sauce and mozzarella cheese</i>	SALSICCIA FUNGHI <i>Tomato sauce, mozzarella, sausage and mushrooms</i>
\$8.50	\$9.50
NAPOLITANA <i>Tomato sauce, anchovies and black olives, without cheese</i>	ORTOLANA ALLA MATTEO <i>Tomato sauce, mozzarella, peppers, zucchini and eggplant</i>
\$8.50	\$10.00
MARINARA <i>Tomato sauce, oregano and basil, without cheese</i>	PARADISO <i>Tomato sauce, mozzarella, olives, eggplant, capers and feta cheese</i>
\$7.50	\$10.00
ROMANO <i>Tomato sauce, mozzarella and anchovies</i>	BROCCOLI (WHITE) <i>Mozzarella, broccoli, garlic and parmesan cheese</i>
\$9.00	\$8.00
CAPRICCIOSA <i>Tomato sauce, mozzarella, black olives, ham, mushrooms and artichokes</i>	ALLA SIMPATICO <i>Tomato sauce, mozzarella, ricotta and black olives</i>
\$10.50	\$8.50
POLLO ALLA PESTO (WHITE) <i>Mozzarella, grilled julienne chicken with pesto sauce</i>	CALZONE <i>Mozzarella, tomato sauce and parmesan cheese</i>
\$10.00	\$8.00
KING <i>Tomato sauce, mozzarella and prosciutto</i>	CALZONE RIPIENO <i>Tomato sauce, mozzarella, mushrooms, ham and artichokes</i>
\$9.00	\$9.50
AL FUNGHI <i>Tomato sauce, mozzarella and mushrooms</i>	PEPPERONI <i>Tomato sauce, mozzarella and pepperoni</i>
\$9.00	\$9.50
	CASA DE ROMA <i>Tomato sauce, mozzarella cheese and caramelized onions</i>
	\$9.50

Gift certificates available Banquet facilities for all occasions

All major credit cards accepted - \$20.00 minimum

We reserve the right to add gratuities to parties of 6 or more