

# PARADISO DINNER MENU

## SOUPS

**ITALIAN ONION SOUP**– MADE WITH A BLEND OF CHICKEN AND BEEF STOCK, SIMMERED ONIONS, AND SUN-DRIED TOMATOES, TOPPED WITH CHEESE THEN BAKED UNTIL BUBBLY BROWN. **\$ 5.95**

**ITALIAN WEDDING SOUP**- A FLAVORFUL BROTH WITH MEATBALLS, GREENS, CHICKEN BREAST, AND PASTINI. CUP **\$2.95** BOWL **\$ 3.95**

**SOUP OF THE DAY**– FROM THE CHEF’S EXTENSIVE REPERTOIRE, A DIFFERENT CREATION DAILY.

## STARTERS

**ZUCCHINI FRITTI**– “JUST LIKE THE OLD COUNTRY” SERVED LIGHT AND CRISPY. TOPPED WITH LOTS OF REGGIO PARMESAN CHEESE. SERVED WITH A MARINARA DIPPING SAUCE. **\$ 7.95**

**BRUSCHETTA**– ROMA TOMATOES, BLACK OLIVES, BASIL, AND FETA CHEESE MARINADED IN EXTRA VIRGIN OLIVE OIL. SERVED ON A BED OF MIXED GREENS WITH TOASTED PITA CHIPS **\$ 7.95**

**ASIAGO WEDGES**– IMPORTED ASIAGO CHEESE, HAND BREADED, SERVED GOLDEN BROWN WITH A PLUM TOMATO SAUCE. TOPPED WITH GRATED PARMESAN CHEESE. **\$ 8.95**

**STUFFED PORTOBELLO MUSHROOM**- WE BASTED THE CAP WITH GARLIC AND OLIVE OIL, THEN IT’S GRILLED AND STUFFED WITH LEAF SPINACH IN A RICH CREAM SAUCE, AND THREE CHEESES. SERVED BUBBLY BROWN. **\$ 8.95**

**CRABMEAT STUFFED ARTICHOKE**- DIPPED IN ROMANO BATTER AND FRIED UNTIL GOLDEN, THEN BAKED IN A GARLIC CREAM SAUCE. **\$ 10.95**

**CHESAPEAKE BAY CRAB CAKES**- MADE WITH ONLY THE FINEST JUMBO LUMP CRAB MEAT. SERVED WITH A CITRUS BUTTER. ”SIMPLY THE BEST YOU’LL EVER HAVE!” **\$ 10.95**

**CARPACCIO ITALIANO** - PRIME TENDERLOIN OF BEEF, OR TUNA, SERVED AU NATURAL, FLATTENED PAPER THIN. GARNISHED WITH CAPERS, AND ONIONS ON A BED OF MIXED GREENS. **\$ 12.95**

## DINNER SALADS

***PARADISO HOUSE SALAD OR ORIGINAL CAESAR SALAD \$5.25***  
***GRILLED SALMON CAESAR SALAD***— CRISP ROMAINE LETTUCE AND FRESHLY-  
MADE CROUTONS TOSSED WITH OUR HOUSE-MADE CAESAR DRESSING. TOPPED  
WITH GRILLED ALASKAN SALMON, GARNISHED WITH ROMA TOMATOES AND  
PARMESAN CHEESE. **\$15.95**

***SESAME TUNA STEAK SALAD***— HAWAIIAN TUNA, SESAME CRUSTED AND  
DRIZZLED WITH AN ASIAN-INSPIRED SESAME SAUCE, ON A BED OF MIXED  
GREENS, TOMATO, CUCUMBER, ONION AND ROASTED RED PEPPER, WITH  
CROUTONS AND YOUR CHOICE OF SALAD DRESSING. **\$16.95**

## PASTAS

*ALL PASTAS ARE SERVED WITH A HOUSE SALAD, FRESH ROLLS AND BUTTER.*

***CHICKEN ARISTOTLE***— STRIPS OF CHICKEN BREAST MEAT SAUTEED IN OLIVE  
OIL WITH ARTICHOKE HEARTS, ASPARAGUS, ROASTED RED PEPPERS, BLACK  
OLIVES, FRESH SPINACH AND FINISHED  
WITH A LIGHT WINE SAUCE OVER A BED OF LINGUINI PASTA. **\$ 16.95**      ADD  
SHRIMP **\$ 5.95**

***PRAWNS ON A CLOUD***— LARGE GULF SHRIMP SAUTEED IN OLIVE OIL THEN  
SIMMERED WITH  
SHREDDED PROSCIUTTO IN A RICH CREAM SAUCE MADE WITH MASCARPONE  
CHEESE, AND A  
HINT OF GARLIC, ALL TOSSED WITH ANGEL HAIR PASTA. **\$ 24.95**

***PENNE NAPOLITANA***— STRIPS OF CHICKEN BREAST SAUTEED IN A LIGHT SAUCE  
MADE WITH OLIVE OIL, GARLIC, ROMA TOMATOES, AND FINISHED WITH A  
CHIFFONADE OF FRESH BASIL. **\$ 17.95**

## PARADISO ENTRÉE SELECTIONS

*ALL ENTREES ARE SERVED WITH A HOUSE SALAD, FRESH ROLLS AND  
BUTTER,  
VEGETABLE AND YOUR CHOICE OF PASTA OR POTATO*

## POULTRY

***CHICKEN PARMESAN***— LIGHTLY BREADED BREASTS OF CHICKEN, PAN FRIED  
UNTIL GOLDEN. TOPPED  
WITH MARINARA SAUCE, SHREDDED MOZZARELLA AND PARMESAN CHEESES,  
THEN BAKED  
TO A BUBBLY BROWN. **\$ 16.95**

***CHICKEN MARSALA***— CHICKEN BREASTS SAUTEED IN BUTTER WITH SLICED  
MUSHROOMS, AND A

TOUCH OF GARLIC, THEN SIMMERED WITH MARSALA WINE, AND A RICH BROWN SAUCE.      **\$ 18.95**

**CHICKEN PICCATA** - BREASTS OF CHICKEN SAUTEED IN BUTTER WITH SLICED MUSHROOMS, CAPERS, AND FINISHED WITH WHITE WINE SAUCE.      **\$ 18.95**

**CHAR-GRILLED DUCK BREAST FRAMBOISE**— DEEP MARINATED BREAST OF DUCK, BASTED WITH HONEY, THEN CHAR- GRILLED TO PERFECTION. SLICED AND PRESENTED WITH A RASPBERRY DEMI-GLACE'.  
**\$ 23.95**

## **SEAFOOD**

**PECAN CRUSTED SALMON**— A CENTER CUT OF WILD SALMON FILLET TOPPED WITH A PECAN CRUST PAN-SEARED, THEN FINISHED IN THE OVEN, LACED WITH A LUSCIOUS MANGO SAUCE STudded WITH ROASTED RED PEPPERS.      **\$ 23.95**

**SICILIAN SOLE**- FRESH LEMON SOLE FILLETS SAUTEED AND TOPPED WITH A RED PEPPER PESTO AND LAID ON A BED OF WILTED SPINACH.      **\$ 26.95**

**STUFFED SHRIMP A LA PESCADORI**— A HALF DOZEN JUMBO SHRIMP STUFFED WITH CRABMEAT.

ALL BROILED IN GARLIC BUTTER.      **\$ 29.95**

**CHESAPEAKE BAY CRAB CAKES**- MADE WITH ONLY THE FINEST JUMBO LUMP CRAB MEAT.

SERVED WITH A CITRUS BUTTER. SIMPLY, “ THE BEST YOU’LL EVER HAVE!”  
**\$ 28.95**

**SEARED AHI TUNA**- A PRIME CENTER CUT, OF HAWAIIAN TUNA, SESAME- ENCRUSTED AND DRIZZLED WITH AN ASIAN-INSPIRED SESAME SAUCE, PAN-SEARED TO PERFECTION.      **\$ 27.95**

## **STEAKS AND CHOPS**

**DRUNKEN DOUBLE-CUT PORK CHOP**— SOAKED IN JACK DANIELS AND GRILLED TO YOUR LIKING. PLACED ON A BED OF LEEK HAY, AND SERVED WITH GRENADINE AND ONION JAM.      **\$ 19.95**

**GRILLED FILET OF BEEF**— YOUR CHOICE OF A 6 OZ. OR 10 OZ. CUT OF TENDERLOIN. GRILLED TO YOUR LIKING AND TOPPED WITH SAUTEED MUSHROOMS. MAKE IT A SURF & TURF BY ADDING A CRAB CAKE.  
6 OZ. **\$ 27.95**      10 OZ.      **\$ 32.95**      ADD A CHESAPEAKE CRAB CAKE FOR \$ 9.50 MORE

**BLACKENED PRIME RIB OF BEEF**— A HEARTY 14 OZ. CUT OF PRIME RIB, BLACKENED AND CHAR-GRILLED TO YOUR LIKING, FINISHED WITH AN AU JUS LIA’ SAUCE.      **\$ 28.95**

**FILET OSCAR**— A PAIR OF PETITE TENDERLOIN STEAKS GRILLED TO YOUR

LIKING AND TOPPED WITH  
LUMP CRABMEAT AND ASPARAGUS TIPS. SERVED WITH A VELVETY SMOOTH  
BÉRNAISE SAUCE.. **\$ 29.95**

**RACK OF LAMB DIABLO-** BABY LAMB RACK PAINTED WITH DIJON MUSTARD  
AND TOPPED WITH  
GRUYERE CHEESE AND ABREAD CRUMB CRUST, THEN ROASTED TO PERFECTION.  
SERVED OVER A BED OF CAYENNE PEPPER-LACED PAN DRIPPINGS. **\$ 36.95**

*These Items Are Cooked to Order. Consuming Undercooked Seafood or Meats may Increase Your Risk of  
Food-Borne Illness*