

PARADISE

DINNER FARE

APPETIZERS & SMALL PLATES

- House Wings (8)** \$17
(8) wings, double-crisped and finished in your choice of Buffalo, Sweet Chili, Teriyaki, Lemon Pepper, BBQ, Mango Habanero or Garlic-Parmesan
- Fried Mozzarella Wedges** \$14
(2) hand-cut mozzarella wedges, herb-breaded and golden, with our house marinara and fresh basil chiffonade
- Sweet Potato Fries** \$10
Hand-cut crisp sweet potato fries served with a rich roasted apple butter
- Fried Calamari** \$19
Tender rings, lightly dusted and flash-fried served with a side of warm house marinara (Regular or Rhode Island Style)
- Meatballs & Seasoned Ricotta** \$17
(2) Slow-simmered beef meatballs in marinara, crowned with creamy seasoned Ricotta, shaved Parmesan, and fresh basil
- Brussels Sprouts** \$17
Honey-garlic roasted Brussels sprouts finished with a lemon-herb aioli
- Thai-Style Chicken Lettuce Wraps** \$18
Marinated chicken sautéed with aromatic Thai herbs and crisp vegetables, a touch of asian garlic sauce, and (6) crisp lettuce cups for wrapping
- Grilled Lamb Chop Lollipops** \$21
(3) Char-kissed lamb chops with Tzatziki & a fresh lemon wedge
- Steak Tips w/Black Bean Corn Salsa** \$19
Pan Seared steak tips served on a bed of black bean corn salsa
- Steak & Cheese Eggrolls** \$15
(2) Crispy steak & cheese egg rolls served with chipotle mayo



PASTA *for sharing*

- ADD PROTEIN**
Chicken 7 | Shrimp 8 | Salmon 10 | Steak 10
- Paradise Pomodoro Alla Vodka** \$25
Penne tossed in our signature tomato vodka cream, finished with Parmigiano-Reggiano
 - Fettuccine Alfredo** \$27
Fettuccine simmered in cacio e pepe sauce, finished with freshly shaved parmesan and a hint of cracked black pepper
 - Pappardelle Bolognese** \$27
Pappardelle pasta in a slow-simmered beef-and-veal ragù alla Bolognese, finished with aged Parmigiano
 - Gnocchi al Pesto** \$26
Pillowy potato gnocchi in a white-wine basil-pesto cream, topped with shaved Parmigiano-Reggiano
 - Rasta Pasta** \$26
Penne in a silky, jerk-spiced cream with fire-roasted peppers, fresh herbs, & a gentle island heat

SALADS

- ADD PROTEIN**
Chicken 7 | Shrimp 8 | Salmon 10 | Steak 10
- Caesar Salad** \$15
Crisp romaine hearts, house-made croutons, and delicately shaved Parmigiano-Reggiano, finished with classic Caesar dressing

Roasted Beets & Goat Cheese

- Oven-roasted beets with baby arugula and candied walnuts, dressed in a sweet basil vinaigrette and topped with a warm goat cheese croquette

SIDES

- Whipped Garlic Mashed Potato Twice \$8
- Baked Loaded Potato Broccolini \$8
- Paradise Fries \$8
- Rice \$8
- Salad (No Protein) \$8



POULTRY

- Chicken Parmesan** \$25
Crisp, pan-seared half chicken blanketed in house marinara & melted mozzarella, presented over linguine
- Chicken Marsala** \$28
Pan-seared half chicken in a rich Marsala wine reduction with sautéed mushrooms & caramelized onions, served with creamy mashed potatoes & seasonal vegetables
- Chicken Scarpariello** \$28
Sautéed half chicken with sweet & roasted red peppers, onions, cherry peppers, & chicken sausage, finished in a garlic white-wine jus; served with sautéed spinach, creamy Parmigiano polenta, & golden potato wedges
- Chicken Broccolini al Bosco** \$28
Grilled Chicken and Broccolini with Mushroom and Arugula Cream
- Chicken Tikka Masala** \$24
ADD ON
Naan \$4 | Garlic Naan \$5
Char-grilled chicken in a rich tomato-cream sauce infused with warm spices, served over fragrant basmati rice
- Butter Chicken** \$24
ADD ON
Naan \$4 | Garlic Naan \$5
Tandoori chicken simmered in a rich, creamy tomato sauce, infused with aromatic spices. Served with basmati rice

PRIME

- Blackened Bistecca di Ribeye** \$39
Blackened ribeye with an herb au jus, twice-baked potato, & haricots verts
- Herb Crusted Lamb Chops** \$40
Rosemary thyme crusted lamb chops over honey curry polenta with roasted asparagus, finished with a thyme au jus

- Mixed Grill** \$37
An assortment of char-grilled meats featuring Seekh Kebab, Chicken Tikka and Malai Tikka, served with fragrant basmati rice & a chopped salad

- Churrasco Steak** \$39
Tender, flame-grilled skirt steak finished with our signature chimichurri, served with crispy yuca fries

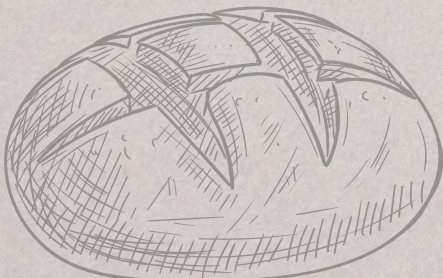
CATCH

- Black Miso Cod** \$27
Pan-seared miso marinated Black Cod, served with roasted garlic mashed potatoes & tender asparagus
- Salmone Speziato** \$32
Pan-seared Salmon with a delicate spice crust, set over buttered mashed potatoes & sautéed broccolini, finished with a Dijon dill sauce

- The Garden Rosé Sea Bass** *MP*
Pan-seared Sea Bass over crispy asparagus & potato gratin, finished with a rosé beurre blanc

CHILDREN'S CORNER

- Chicken Tenders with Fries** \$10
- 2 Burger Sliders** \$10
- Grilled Cheese With Fries** \$8
- Pasta** \$8
Butter or Served w/ Marinara Sauce



557 Wakelee Avenue
Ansonia, CT 06401
(203) 997-7173

ParadiseRestaurant557@Gmail.com
Banquet Direct Line: (203) 745-6853