



PARADISE

DINNER FARE

APPETIZERS & SMALL PLATES

House Wings	\$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	
Crispy Zucchini Fries	\$15
Hand-cut zucchini, delicately crisped and served with a side of Tzatziki sauce	
Brussels Sprouts	\$17
Honey–garlic roasted Brussels sprouts finished with a lemon-herb aioli	
Grilled Lamb Chop Lollipops	\$21
(4) Char-kissed lamb chops with Tzatziki & a fresh lemon wedge	
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	
Crispy Rice with Tuna	\$18
(3) Crispy fried rice topped with sliced sashimi-grade tuna	
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	
CHILDREN'S CORNER	
(3) Chicken Tenders with Fries	\$10
(2) Burger Sliders	\$10
Grilled Cheese With Fries	\$8
Pasta	\$8
Butters or Served w/ Marinara Sauce	

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	
Linguine Alle Vongole	\$30
Al dente linguine with fresh littleneck clams, garlic, and white wine, finished with first-press olive oil, parsley, and lemon	

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	
Chinese Chicken Salad	\$19
Grilled chicken over a vibrant mix of crisp greens and Napa cabbage with shaved carrots, scallions, and crispy wontons, tossed in a toasted sesame ginger vinaigrette	
Roasted Beets & Goat Cheese	\$17
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	\$8
Twice Baked Loaded Potato	\$8
Broccolini	\$8
Paradise Fries	\$8
Salad (No Protein)	\$8

POULTRY

Chicken Parmesan	\$25
Crisp, pan-seared chicken cutlet 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 Supreme	\$28
Deboned half chicken, pan-roasted & stuffed with our house herb stuffing, served with sautéed spinach & creamy Parmigiano polenta	

PRIME

Filet Mignon	\$50
Pan seared filet mignon finished with thyme garlic butter, served with truffle mashed potatoes & roasted baby carrots	
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	

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	
Lobster alla Paradiso	MP
8oz Broiled lobster cloaked in silky béchamel & mozzarella, with garlic-parmesan mash, asparagus, & warm clarified butter	
The Garden Rosé Sea Bass	MP
Pan-seared Sea Bass over crispy asparagus & potato gratin, finished with a rosé beurre blanc	

PARADISE INDULGENCES

Churrasco Steak	\$32	Pad Thai	\$26	Butter Chicken Serves 2	\$35
Tender, flame-grilled skirt steak finished with our signature chimichurri; served with crispy yuca fries		ADD PROTEIN		ADD ON	
		Chicken \$7 Shrimp \$8		Naan \$4 Garlic Naan \$5	
		Hand-tossed rice noodles in a tamarind-lime glaze with scallions, egg, & roasted peanuts, an elegant take on a Thai classic		Tandoori chicken simmered in a rich, creamy tomato sauce, infused with aromatic spices. Served with basmati rice	
Rasta Pasta	\$26	Chicken Tikka Masala Serves 2	\$35	Mixed Grill	\$35
ADD PROTEIN		ADD ON		An assortment of char-grilled meats featuring Seekh Kebab, Chicken Tikka and Malai Tikka, served with fragrant basmati rice & a chopped salad	
Chicken \$7 Shrimp \$8 Salmon \$10 Steak \$10		Naan \$4 Garlic Naan \$5			
Penne in a silky, jerk-spiced cream with fire-roasted peppers, fresh herbs, & a gentle island heat		Char-grilled chicken in a rich tomato-cream sauce infused with warm spices, served over fragrant basmati rice			



*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY PRIOR TO ORDERING. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. 333-27039