

Paradiso Spritz

Aperol, Passion Fruit, Lime, Prosecco

Negroni Bar \$19

Classic

Gin, Campari, Sweet Vermouth

Cocktails \$19

Espresso Martini

Vodka, Vanilla, Fresh Espresso

Classic Martini

Vodka or Gin, Vermouth

Spritz Bar \$18

Aperol Spritz

Aperol, Prosecco, Club Soda, Orange

Mezcal

Salmiana Mezcal, Campari, Cherry Sweet Vermouth

Cosmo

Botanical Ketel One Vodka, Rose Syrup, Yuzu Juice, Cranberry

Spicy Margarita

Jalapeño Infused Tequila, Agave, Lime

Elderflower Spritz

Gin, Elderflower, Yuzu, Prosecco, Thai Basil

Golden

Gin, Suze Liqueur, White Vermouth

Old Fashioned

Maker's Mark Bourbon, Bergamot Syrup, Chocolate Bitters

Amalfi Spritz

Cardamom, Rhubarb, Gentian 11

Lapo's Negroni

Juniper, Citrus, Beets 12

Spicy Margarita

Paradiso Spritz

Cosmo

Negroni

Beer & Cider

Peroni	(Lager, Italy)	9
Birra Moretti	(Lager, Italy)	9
Pilsner Urquell	(Pilsner, Czech Republic)	9
Single Cut	(IPA, New York)	9.5
Ommegang Rare Vos	(Pale Ale, New York)	9.5
Toppling Goliath King Sue	(IPA, Iowa)	13
Amstel Light	(Light Lager, Rhode Island)	9
Athletic Brewing	(Non Alcoholic Beer, Connecticut)	9
Doc's Hard Cider	(Cider, New York)	9.5

Wine

Prosecco Extra Dry	(Veneto, Italy)	16	45
Pinot Grigio	(Veneto, Italy)	16	45
Sauvignon Blanc	(Friuli, Italy)	17	47
Rosé	(Friuli, Italy)	16	45
Chardonnay	(France)	17	47
Chianti	(Tuscany, Italy)	17	47
Montepulciano Riserva	(Abruzzi, Italy)	18	55
Cabernet Franc	(Friuli, Italy)	17	52

LA DOLCE VITA

Introducing Our Brand New Milkshakes \$8

Vanilla, Chocolate, Oreo Cookies, Strawberry

Affogato Milkshake \$10

Fresh Espresso, Crème Anglaise, Vanilla Ice Cream, Wafers



Water, Soda, Juices

Sparkling Water	San Pellegrino (8oz)	3.5	Ginger Ale	(Can)	3.5	Orange Juice	4.5
Still Water	Panna (12oz)	3.95	Sprite	(Can)	3.5	Apple Juice	6.5
Mexican Coca-Cola	(12oz)	5.5	Fresh Lemonade		5	Organic Cranberry	(16 oz.) 6.5
Diet Coke	(Can)	3.5	Rose Lemonade		5.5	Arnold Palmer	5.5



CAFÉ

Paradiso

NOW SHOWING



FILMLINC.ORG

CAFFETTERIA

extra shot + 1.25 | dairy alternative + 0.75

DRIP COFFEE 4.75
La Colombe

COLD BREW ICED COFFEE 6
La Colombe

ESPRESSO 4.25

MACCHIATO 4.5

AMERICANO 4.5

CAPPUCCINO 5.25

LATTE 6
Caramel, Hazelnut, Vanilla +\$0.45 (Hot or Iced)

MOCHA LATTE *(Hot or Iced)* 6.5

CHAI LATTE *(Hot or Iced)* 7.5

MATCHA LATTE *(Hot or Iced)* 8.5

LONDON FOG 4.75
Earl Grey Tea, Steamed Milk, Vanilla

HOT TEA 4.75
Sencha Green, Mint, English Breakfast, Ceylon Mango, Earl Grey Darjeeling Royal, Decaf, Chamomile

ICED TEA 4.75
Pure Black, Decaf Lemon & Ginger Mint

FRESH LEMONADE 5

ROSE LEMONADE 5.5

ICED LATTE SPECIALS

Strawberry & Coconut Matcha 10.5
Caramel & Espresso Mousse 10.5

PRESSED JUICES

GREENS JUICE *Cucumber, Celery, Lemon* 11

AVOCADO GREENS 11
Apple, Celery, Cucumber, Banana, Avocado, Spinach, Lemon, Kale, Spirulina, Matcha

ROOTS WITH GINGER 11
Apple, Lemon, Ginger, Beet

MANGO TURMERIC LEMON 11
Mango, Lemon, Monk Fruit, Turmeric

STRAWBERRY BASIL 11
Probiotic Lemonade

BREAKFAST 8am - 11am

BAGELS *(Plain or Everything)*
with butter 4.5
with cream cheese 5.5
with nutella 5.5
with smoked salmon & cream cheese 16.5

SCRAMBLED EGG SANDWICHES
on English Muffin (Croissant +2)
Egg & Cheese 8.5
Bacon, Egg & Cheese 9.5
Sausage, Egg & Cheese 9.5
add Side of Roasted Potatoes 3

OATMEAL
Plain 7
Assorted Berries 8

FRUIT CUP 6.5

YOGURT PARFAIT 8.75

QUICHE LORRAINE 18

BAKERY Available All Day

PASTRIES 6.5
Plain Croissant
Pain au Chocolat Croissant
Cheese Danish

MUFFINS ♦◊▶ 6.5
Banana Nut
Chocolate Chip
Blueberry Streusel
Blueberry Matcha

CAKE SLICES 9.5
Passion Fruit Cheesecake ♦▶
Apple Streusel ♦◊▶
Carrot Cake ▶
Chocolate Blackout Cake

COOKIES ♦◊▶ 6.5
Peanut Butter
Double Chocolate Sea Salt Brownie
Chocolate Chip
Oatmeal & Cranberry
Black & White

COFFEE CAKE ♦◊▶ 6.5

BISCOTTI *(3 Pieces)* 6.5

TIRAMISU ♦◊▶▷ *(3 Pieces)* 9.5

CANNOLI 8.5



SOUP HOUSE SPECIALTY!

SOUP OF THE DAY *cup* 9 | *bowl* 11

TOMATO SOUP *cup* 9 | *bowl* 11

NEW!

CORN CHOWDER *Lardon* *cup* 9 | *bowl* 11

APPETIZERS

MIXED BOARDS 19.5
Selection of Meat & Cheese, Pickle Medley, Hazelnuts, Ciabatta

SICILIAN HUMMUS *with Ciabatta* 12.5

MEATBALLS *Short Rib Meatballs, Pomodoro Sauce* . 12.5

SANDWICHES

all served with side salad, chips & spicy aioli

HALF SANDWICH & SOUP 21
Choose any signature sandwich except for Avocado Toast

CHICKEN SALAD 18
Celery, Red Grapes, Ciabatta Bread

VEGGIE 17
Roasted Peppers, Mushrooms, Burrata, Ciabatta Bread

HOUSE SPECIALTY!

NEW!

TURKEY BLT 18.5
Roasted Turkey, Bacon, Jalapeño, Mayonnaise
Arugula, Tomato, Focaccia Square

TURKEY & CRANBERRY 18.5
Roasted Turkey, Swiss Cheese, Cranberry Sauce, Ciabatta Roll

TUNA FISH 18
Celery, Bibb Lettuce, Lemon, Whole Grain Bread

CAPRESE 18
Tomato, Fresh Mozzarella, Pesto, Arugula, Olive Bread Baguette
add Prosciutto 4

NEW!

HAM & CHEESE 17
Aged Cheddar, Salted Butter, Dijon Mustard, Baguette

NEW!

GRILLED CHEESE 18
Aged Cheddar, Truffle Butter, Pickled Red Onions, Brioche Loaf

PROSCIUTTO & BRIE 20
Fig Spread, Arugula, Olive Bread Baguette

MEATBALL PARM 19
Short Rib Meatballs, Mozzarella, Fresh Basil, Ciabatta Bread

AVOCADO TOAST *Whole Grain Bread* 17.5
add Fried Egg 4 | add Smoked Salmon 9

WRAPS

all served with side salad, chips & spicy aioli

CHICKEN CAESAR 18
add Bacon 4

SMOKED SALMON AVOCADO 18

TURKEY BLT 18

TUNA SALAD *Romaine Lettuce, Tomato* 17.5



• Available After 11am •

SALADS

add chicken \$8 | add salmon \$10

MIXED GREENS *Citrus Vinaigrette* 14

BEETS & FENNEL *Goat Cheese, Yogurt Mint Dressing* . 18

CAESAR 19
Romaine, Capers, Parmigiano, Breadcrumbs, Caesar-Anchovy Dressing

QUINOA 18.5
Mashed Avocado, Orange, Hazelnuts, Cranberries, Watermelon Radish, Mixed Greens, Yogurt Dressing

NIÇOISE 20
Green Beans, Potato, Anchovies, Tomatoes, Boiled Eggs, Tuna

HALF SALAD & SOUP 20
Choose any signature salad except for Niçoise

PIZZA

MARGHERITA *Tomato, Burrata, Fresh Basil* . . 17.5

PEPPERONI *Tomato, Mozzarella* 18

PROSCIUTTO DI PARMA 19
Arugula, Prosciutto, Parmigiana

MUSHROOM *Pecorino, Olive Oil, Baby Arugula* . . 17

BIANCA 17
Mozzarella, Burrata, Parmigiana, Truffle Oil, Arugula

PASTA & MAINS

PARADISO LASAGNA *Short Rib Beef* 22

PESTO RAVIOLI *Spinach, Ricotta, Pesto-Cream* . . 20

SPAGHETTI BOLOGNESE 24

EGGPLANT PARMIGIANA 22
Pomodoro Sauce, Mozzarella, Fresh Basil

CHICKEN PARMIGIANA 26
Pomodoro Sauce, Burrata, Fresh Basil
add Spaghetti 5

QUICHE LORRAINE *Ham & Cheese* 19
Served with mixed green salad

TOMATO SOUP & GRILLED CHEESE . 21

SIDES

TRUFFLE ROASTED POTATOES . . . 10.5

ROASTED POTATOES 10.5

BREAD BASKET 4.5

♦ Gluten ◊ Nuts ■ Eggs ▶ Dairy ▷ Gelatin

Relax... You're in the hands of the Fireman Hospitality Group

@cafeparadisnyc

