



Negroni

Spritz Bar \$18

- Paradiso Spritz** Aperol, Passion Fruit, Lime, Prosecco
- Aperol Spritz** Aperol, Prosecco, Club Soda, Orange
- Elderflower Spritz** Gin, Elderflower, Yuzu, Prosecco, Thai Basil

Negroni Bar \$18

- Classic** Gin, Campari, Sweet Vermouth
- Golden** Gin, Suze Liqueur, White Vermouth
- Mezcal** Salmiana Mezcal, Campari, Cherry Sweet Vermouth

Cocktails \$18

- Espresso Martini** Vodka, Vanilla, Fresh Espresso
- Classic Martini** Vodka or Gin, Vermouth
- Cosmo** Botanical Ketel One Vodka, Rose Syrup, Yuzu Juice, Cranberry
- Spicy Margarita** Jalapeño Infused Tequila, Agave, Lime
- Old Fashioned** Makers Mark Bourbon, Bergamot Syrup, Chocolate Bitters

Hot Apple Toddy Bourbon, Organic Cider, Pumpkin Pie Spice, Whipped Cream, Nutmeg **16.00**

Mocktails

Amalfi Spritz Cardamon, Rhubarb, Gentian **11.00** **Lapo's Negroni** Juniper, Citrus, Beets **12.00**



Paradiso Spritz



Golden Negroni

Beer & Cider

Peroni (Lager, Italy)	9.00
Birra Moretti (Lager, Italy)	9.00
Pilsner Urquell (Pilsner, Czech Republic)	9.00
Single Cut (IPA, New York)	9.50
Ommegang Rare Vos (Pale Ale, New York)	9.50
Toppling Goliath King Sue (IPA, Iowa)	13.00
Amstel Light (Light Lager, Rhode Island)	9.00
Athletic Brewing (Non Alcoholic Beer, Connecticut)	9.00
Docs Hard Cider (Cider, New York)	9.50

Wine

	<i>gls</i>	<i>btl</i>
Prosecco Extra Dry (Veneto, Italy)	15.00	45.00
Pinot Grigio (Veneto, Italy)	15.00	45.00
Sauvignon Blanc (Friuli, Italy)	16.00	47.00
Rosé (Friuli, Italy)	15.00	45.00
Chardonnay (France)	16.00	47.00
Chianti (Tuscany, Italy)	16.00	47.00
Montepulciano Riserva (Abruzzi, Italy)	17.00	55.00
Cabernet Franc (Friuli, Italy)	16.00	52.00

Caffetteria extra shot + 1.25 dairy alternative + 0.75

Drip Coffee BROOKLYN ROASTING CO. small 4.50 large 4.75
Cold Brew Iced Coffee BROOKLYN ROASTING CO. 6.00
Espresso 4.50
Macchiato 4.50
Americano 4.50
Cappuccino 5.50
Latte Caramel, Hazelnut, Vanilla +\$0.45 (Hot or Iced) 6.00
Mocha Latte (Hot or Iced) 6.50
Chai Latte (Hot or Iced) 7.50
Matcha Latte (Hot or Iced) 8.50
London Fog Earl Grey Tea, textured Milk, Vanilla 4.75

Hot Tea 4.75
Sencha Green, Mint, English Breakfast, Earl Grey Darjeeling Royal, Ceylon Mango, Decaf, Chamomile
Iced Tea Pure Black, Decaf Lemon & Ginger Mint 4.50
Hot Chocolate 6.50
Dark Chocolate Ganache, Cinnamon, Vanilla, Marshmallow
Hot Apple Cider & Cream 6.50
Organic Cider, Pumpkin Pie Spice, Whipped Cream, Nutmeg

Iced Latte Specials

Strawberry & Coconut Matcha 9.50
Caramel & Espresso Mousse 9.50

Fresh Pressed Juices (Pressed Juicery)

Greens Juice Cucumber, Celery, Lemon 11.00
Avocado Greens Apple, Celery, Cucumber, Banana, Avocado, Spinach, Lemon, Kale, Spirulina, Matcha 11.00
Roots with Ginger Apple, Lemon, Ginger, Beet 11.00
Mango Tumeric Lemon Mango, Lemon, Monk Fruit, Tumeric 11.00

Water, Soda, Juices

Sparkling Water San Pellegrino (8oz) 3.50	Ginger Ale (Can) 3.50	Orange Juice 4.50
Still Water Panna (12oz) 3.95	Sprite (Can) 3.50	Apple Juice 6.50
Mexican Coca Cola (12oz) 5.50	Fresh Lemonade 5.00	Organic Cranberry (16 oz.) 6.50
Diet Coke (Can) 3.50	Rose Lemonade 5.50	Arnold Palmer 5.50



CAFÉ Paradiso

BREAKFAST

8:00AM-11:00AM

BAGELS (Plain or Everything)

with butter	4.50
with cream cheese	5.50
with nutella	5.50
with smoked salmon & cheese	16.50

SCRAMBLED EGG SANDWICHES

on English Muffin (Croissant +2)	
Egg & Cheese	8.50
Bacon, Egg and Cheese	9.50
Sausage, Eggs & Cheese	9.50
add side of roasted potatoes	3.00

OATMEAL

Plain	7.00
Assorted Berries	8.00

FRUIT CUP

	6.50
--	------

YOGURT PARFAIT

	8.75
--	------

QUICHE LORRAINE

	18.00
--	-------

BAKERY

ALL DAY

PASTRIES

Plain Croissant	6.50
Pain Au Chocolat Croissant	
Cheese Danish	

MUFFINS

Banana Nut	6.50
Apple	
Cranberry	
Orange	
Chocolate Chip	

COOKIES

Double Chocolate Chip & Sea Salt	6.50
Peanut Butter	
Cranberry	
Oatmeal & Cranberry	
Black & White	

DOUBLE CHOCOLATE BROWNIE

	6.50
--	------

BISCOTTI (3 Pieces)

	6.50
--	------

Caffetteria

extra shot + 1.25

dairy alternative + 0.75

Drip Coffee BROOKLYN ROASTING CO. small	4.50	large	4.75	Hot Tea	4.50
Cold Brew Iced Coffee BROOKLYN ROASTING CO.	6.00			Sencha Green, Mint, English Breakfast, Earl Grey Darjeeling Royal, Ceylon Mango, Decaf, Chamomile	
Espresso	4.00			Iced Tea Pure Black, Decaf Lemon & Ginger Mint	4.50
Macchiato	4.25			Hot Chocolate	6.50
Americano	4.25			Dark Chocolate Ganache, Cinnamon, Vanilla, Marshmallow	
Cappuccino	5.00			Hot Apple Cider & Cream	6.50
Latte Caramel, Hazelnut, Vanilla +\$0.45 (Hot or Iced)	6.00			Organic Cider, Pumpkin Pie Spice, Whipped Cream, Nutmeg	
Mocha Latte (Hot or Iced)	6.50			Iced Latte Specials	
Chai Latte (Hot or Iced)	7.50			Strawberry & Coconut Matcha	9.50
Matcha Latte (Hot or Iced)	8.50			Caramel & Espresso Mousse	9.50
London Fog Earl Grey Tea, textured Milk, Vanilla	4.75				

Fresh Pressed Juices (Pressed Juicery)

Greens Juice Cucumber, Celery, Lemon	11.00
Avocado Greens Apple, Celery, Cucumber, Banana, Avocado, Spinach, Lemon, Kale, Spirulina, Matcha	11.00
Roots with Ginger Apple, Lemon, Ginger, Beet	11.00
Mango Turmeric Lemon Mango, Lemon, Monk Fruit, Turmeric	11.00

LUNCH & DINNER

AFTER 11:00AM

Appetizers

SOUP OF THE DAY	cup 8 bowl	10.00
TOMATO SOUP	cup 8 bowl	10.00
MIXED BOARDS		19.50
<i>Selection Of Meat And Cheese, Pickle Medley, Hazelnuts, Ciabatta</i>		
SICILIAN HUMMUS with Ciabatta		12.50
MEATBALLS Short Rib Meatballs, Pomodoro Sauce		11.00

Sandwiches

all served with side salad

HALF SANDWICH & SOUP	20.50
Choose any signature sandwich	
<small>*except for Avocado Toast</small>	

CHICKEN SALAD SANDWICH	17.00
<i>Celery, Red Grapes, Ciabatta Bread</i>	
VEGGIE SANDWICH	17.00
<i>Roasted Peppers, Mushrooms, Burrata, Ciabatta Bread</i>	
TURKEY, AVOCADO & SWISS SANDWICH	17.00
<i>Roasted Turkey, Swiss Cheese, Mashed Avocado, Tomato, Cucumber on Multigrain Bread</i>	
TUNA FISH SANDWICH	17.00
<i>Celery, Bibb Lettuce, Lemon, Whole Grain Bread</i>	

Italian Sandwiches

CAPRESE	17.00
<i>Tomato, Fresh Mozzarella, Pesto, Arugula, Olive Bread Baguette</i>	
add Prosciutto	4.00
PROSCIUTTO & BRIE	19.00
<i>Fig Spread, Arugula, Olive Bread Baguette</i>	
MEATBALL PARM SANDWICH	18.00
<i>Short Rib Meatballs, Mozzarella, Fresh Basil, Ciabatta Bread</i>	
AVOCADO TOAST Whole Grain Bread	16.50
add Fried Egg	4.00
add Smoked Salmon	9.00

Salads

add Chicken \$8 add Salmon \$10

MIXED GREENS SALAD Citrus Vinaigrette	13.00
BEETS & FENNEL SALAD Yogurt Mint Dressing	17.00
CAESAR SALAD	18.00
<i>Romaine, Capers, Parmigiana, Breadcrumbs, Caesar-Anchovy Dressing</i>	
QUINOA SALAD	17.50
<i>Mashed Avocado, Orange, Hazelnuts, Cranberries, Watermelon Radish, Mixed Greens, Yogurt Dressing</i>	
NICOISE SALAD	20.00
<i>Green Beans, Potato, Anchovies, Tomatoes, Boiled Eggs, Tuna</i>	

Pizza

MARGHERITA	17.00
<i>Tomato, Burrata, Fresh Basil</i>	
PEPPERONI Tomato, Mozzarella	17.50
PROSCIUTTO DI PARMA	18.50
<i>Arugula, Prosciutto, Parmigiana</i>	
MUSHROOM	17.00
<i>Pecorino, Olive Oil, Baby Arugula</i>	
BIANCA	17.00
<i>Mozzarella, Burrata, Parmigiana, Truffle Oil, Arugula</i>	

Pasta

gluten free pasta available

CLASSIC LASAGNA	20.50
<i>Three Meat Ragù</i>	
PESTO RAVIOLI	19.00
<i>Spinach, Ricotta, Pesto- Cream</i>	
SPAGHETTI BOLOGNESE	23.00

Wraps

all served with side salad

CHICKEN CAESAR WRAP	17.50
add Bacon	4.00
SMOKED SALMON AVOCADO WRAP	17.50
TURKEY BLT WRAP	17.50

Main

EGGPLANT PARMIGIANA	20.00
<i>Vegetable Lasagna, Pomodoro Sauce, Mozzarella, Fresh Basil</i>	
CHICKEN PARMIGIANA	25.00
<i>Pomodoro Sauce, Burrata, Fresh Basil</i>	
add Spaghetti	5.00
QUICHE LORRAINE Ham & Cheese	19.00
<i>Served with mixed green salad</i>	
TOMATO SOUP AND GRILLED CHEESE	18.50

Sides

TRUFFLE ROASTED POTATOES	10.50
ROASTED POTATOES	10.50
BREAD BASKET	4.50

Desserts

TIRAMISU	9.50
CHEESECAKE	8.50
BISCOTTI	6.50
DOUBLE CHOCOLATE CHIP & SEA SALT COOKIE	6.50
DOUBLE CHOCOLATE BROWNIE	6.50
CANNOLI	8.50

please inform us about any allergies, *consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness