



Negroni



Paradiso Spritz



Cosmo



Golden 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

Mocktails

Amalfi Spritz Cardamon, Rhubarb, Gentian **11^{.00}**

Lapo's Negroni Juniper, Citrus, Beets **12^{.00}**

Beer & Cider			Wine		
Peroni	(Lager, Italy)	9.00	Prosecco Extra Dry	(Veneto, Italy)	14.00
Birra Moretti	(Lager, Italy)	9.00	Pinot Grigio	(Veneto, Italy)	15.00
Pilsner Urquell	(Pilsner, Czech Republic)	9.00	Sauvignon Blanc	(Friuli, Italy)	15.00
Single Cut	(IPA, New York)	9.50	Rosé	(Friuli, Italy)	15.00
Ommegang Rare Vos	(Pale Ale, New York)	9.50	Chardonnay	(France)	15.00
Toppling Goliath King Sue	(IPA, Iowa)	13.00	Chianti	(Tuscany, Italy)	16.00
Amstel Light	(Light Lager, Rhode Island)	9.00	Montepulciano Riserva	(Abruzzi, Italy)	17.00
Athletic Brewing	(Non Alcoholic Beer, Connecticut)	9.00	Cabernet Franc	(Friuli, Italy)	16.00
Docs Hard Cider	(Cider, New York)	9.50			

Caffetteria extra shot + 1.25 dairy alternative + 0.75

Drip Coffee	BROOKLYN ROASTING CO.	small	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	London Fog	Earl Grey Tea, textured Milk, Vanilla 4.75
Macchiato			4.25	Iced Tea	Pure Black, Decaf Lemon & Ginger Mint 4.50
Americano			4.25	Iced Latte Classic Chai Matcha Strawberry & Coconut Matcha Caramel & Espresso Mousse Mocha	
Cappuccino			5.00		
Latte	Caramel, Hazelnut, Vanilla +\$0.45		6.00		6.00
Mocha Latte			6.50		7.50
Chai Latte			7.50		8.50
Matcha Latte			8.50		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



PARADISO CAFÉ

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
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YOGURT PARFAIT

	8. ⁷⁵
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ACAI BOWL

Banana, Blueberries, Strawberries & Granola	16. ⁵⁰
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QUICHE LORRAINE

	18. ⁰⁰
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BAKERY

ALL DAY

ASSORTED PASTRIES

Croissants, Danishes, Rolls	6. ⁵⁰
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MUFFINS

Banana Nut, Apple, Cranberry, Orange, Chocolate Chip and Blueberry	6. ²⁵
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BISCOTTI

(3 Pieces)	6. ⁵⁰
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ASSORTED COOKIES

Macadamia Nut, Chocolate Chip, Peanut Butter or Cranberry	6. ⁵⁰
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try our freshly ground
coffee beans!



15.⁰⁰
per 12 oz.
can

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. ⁰⁰
Macchiato	4. ²⁵
Americano	4. ²⁵
Cappuccino	5. ⁰⁰
Latte Caramel, Hazelnut, Vanilla +\$0.45	6. ⁰⁰
Mocha Latte	6. ⁵⁰
Chai Latte	7. ⁵⁰
Matcha Latte	8. 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 Turmeric Lemon Mango, Lemon, Monk Fruit, Turmeric	11. ⁰⁰

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

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
Selection Of Meat And Cheese, Pickle Medley, Hazelnuts, Ciabatta	
SICILIAN HUMMUS with Ciabatta	12. ⁵⁰
QUINOA FALAFEL (3 Pieces)	15. ⁵⁰
Arugula, Pecorino Cheese, Tzatziki Dip	
MEATBALLS Short Rib Meatballs, Pomodoro Sauce	11. ⁰⁰

Sandwiches

all served with side salad

HALF SANDWICH & SOUP	19. ⁵⁰
Choose any signature sandwich	
*except for Pulled Pork & Avocado Toast	
PULLED PORK SANDWICH	17. ⁵⁰
BBQ Sauce, Red Wine Whiskey Reduction, Swiss Cheese, Coleslaw, Potato Bun	
CHICKEN SALAD SANDWICH	16. ⁵⁰
Celery, Red Grapes, Ciabatta Bread	
VEGGIE SANDWICH	16. ⁵⁰
Roasted Peppers, Mushrooms, Burrata, Ciabatta Bread	
TURKEY, AVOCADO & SWISS SANDWICH	16. ⁵⁰
Roasted Turkey, Swiss Cheese, Mashed Avocado, Tomato, Cucumber on Multigrain Bread	
TUNA FISH SANDWICH	16. ⁵⁰
Celery, Bibb Lettuce, Lemon, Whole Grain Bread	
ROASTED BEEF SANDWICH	18. ⁵⁰
Angus Beef, Melted Cheese & Horseradish, Ciabatta Bread	

Italian Sandwiches

CAPRESE	16. ⁵⁰
Tomato, Fresh Mozzarella, Pesto, Arugula, Olive Bread Baguette	
add Prosciutto 4. ⁰⁰	
PROSCIUTTO & BRIE	18. ⁵⁰
Fig Spread, Arugula, Olive Bread Baguette	
ITALIAN COMBO	16. ⁵⁰
Mortadella, Salami, Mozzarella, Pecorino, Olive Relish, Ciabatta Bread	
MEATBALL PARM SANDWICH	17. ⁵⁰
Short Rib Meatballs, Mozzarella, Fresh Basil, Ciabatta Bread	
AVOCADO TOAST Whole Grain Bread	16. ⁰⁰
add Fried Egg 4. ⁰⁰	add Smoked Salmon 9. ⁰⁰

Salads

add Chicken \$8 add Salmon \$10

MIXED GREENS SALAD Citrus Vinaigrette	12. ⁵⁰
BEETS & FENNEL SALAD Yogurt Mint Dressing	16. ⁵⁰
CAESAR SALAD	17. ⁵⁰
Romaine, Capers, Parmigiana, Breadcrumbs, Caesar-Anchovy Dressing	
QUINOA SALAD	17. ⁰⁰
Mashed Avocado, Orange, Hazelnuts, Cranberries, Watermelon Radish, Mixed Greens, Yogurt Dressing	
BUTTER LETTUCE & AVOCADO SALAD	17. ⁰⁰
Watermelon Radish, Citrus Dressing	
NICOISE SALAD	19. ⁵⁰
Green Beans, Potato, Anchovies, Tomatoes, Boiled Eggs, Tuna	

Pizza

MARGHERITA	16. ⁵⁰
Tomato, Burrata, Fresh Basil	
PEPPERONI Tomato, Mozzarella	17. ⁰⁰
PROSCIUTTO DI PARMA	18. ⁰⁰
Arugula, Prosciutto, Parmigiana	
MUSHROOM	16. ⁵⁰
Pecorino, Olive Oil, Baby Arugula	
BIANCA	16. ⁵⁰
Mozzarella, Burrata, Parmigiana, Truffle Oil, Arugula	
BARBECUE PULLED PORK	19. ⁰⁰
Pulled Pork, Burrata, Arugula	

Pasta

gluten free pasta available

FIVE POMODORO SPAGHETTI	17. ⁵⁰
add Meatball 5. ⁰⁰	
BURRATA RAVIOLI	17. ⁵⁰
With Pomodoro Sauce	
LASAGNA BOLOGNESE	19. ⁵⁰
Three Meat Ragu	
BAKED RIGATONI	17. ⁵⁰
With Pomodoro Sauce & Meatball	
PESTO RAVIOLI	18. ⁵⁰
Spinach, Ricotta, Pesto- Cream	
SPAGHETTI BOLOGNESE	22. ⁰⁰

Wraps

all served with side salad

CHICKEN CAESAR WRAP	16. ⁷⁵
add Bacon 4. ⁰⁰	
SMOKED SALMON AVOCADO WRAP	16. ⁷⁵
TURKEY BLT WRAP	16. ⁷⁵

Main

EGGPLANT PARMIGIANA	19. ⁰⁰
Vegetable Lasagna, Pomodoro Sauce, Mozzarella, Fresh Basil	
CHICKEN PARMIGIANA	24. ⁰⁰
Pomodoro Sauce, Burrata, Fresh Basil	
add Spaghetti 5. ⁰⁰	
QUICHE LORRAINE Ham & Cheese	18. ⁰⁰
Served with mixed green salad	
TOMATO SOUP AND GRILLED CHEESE	18. ⁵⁰
SALMON TAPENADE	24. ⁵⁰
Grilled Salmon with Pesto Aioli, Green Beans & Side Salad	

Sides

TRUFFLE ROASTED POTATOES	10. ⁵⁰
ROASTED POTATOES	10. ⁵⁰
BREAD BASKET	4. ⁵⁰

Desserts

TIRAMISU	9. ⁵⁰
CHEESECAKE	8. ⁵⁰
BISCOTTI	6. ⁵⁰
CHOCOLATE CHIP COOKIE	6. ⁵⁰
BROWNIE	6. ⁵⁰
CANNOLI	8. ⁵⁰

04/28/25