



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

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

### Wine

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

### Caffetteria extra shot + 1.25 dairy alternative + 0.75

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

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

### Iced Latte Specials

<b>Strawberry &amp; Coconut Matcha</b>	<b>9.50</b>
<b>Caramel &amp; Espresso Mousse</b>	<b>9.50</b>

### Fresh Pressed Juices (Pressed Juicery)

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

### Water, Soda, Juices

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



NOW SHOWING



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# 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
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### YOGURT PARFAIT

	8.75
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### QUICHE LORRAINE

	18.00
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## BAKERY ALL DAY

◆ Gluten	► Dairy
● Nuts	▷ Gelatin
■ Eggs	

### PASTRIES

Plain Croissant	6.50
Pain Au Chocolat Croissant	
Cheese Danish	

### MUFFINS ◆●►

Banana Nut	6.50
Chocolate Chip	
Blueberry Streussel	
Blueberry Matcha	

### CAKE SLICES

Basque Cheese Cake ◆►	9.50
Apple Streusel ◆●►	
Carrot Cake ◆►	
Chocolate Blackout Cake	

### COOKIES ◆●►

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

### COFFEE CAKE ◆●►

	6.50
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### BISCOTTI (3 Pieces)

	6.50
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### TIRAMISU ◆●►▷ (3 Pieces)

	9.50
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### CANNOLI

	8.50
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<b>Macchiato</b> 4.25	
<b>Americano</b> 4.25	
<b>Cappuccino</b> 5.00	
<b>Latte</b> Caramel, Hazelnut, Vanilla +\$0.45 (Hot or Iced) 6.00	
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<b>Chai Latte</b> (Hot or Iced) 7.50	
<b>Matcha Latte</b> (Hot or Iced) 8.50	
<b>London Fog</b> Earl Grey Tea, textured Milk, Vanilla 4.75	

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

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<b>Roots with Ginger</b> Apple, Lemon, Ginger, Beet 11.00	
<b>Mango Turmeric Lemon</b> Mango, Lemon, Monk Fruit, Turmeric 11.00	

## LUNCH & DINNER AFTER 11:00AM

## Appetizers

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

## Sandwiches

all served with side salad, chips and spicy aioli

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

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

## Italian Sandwiches

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

## Salads

add Chicken \$8 add Salmon \$10

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

## Pizza

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

## Pasta

gluten free pasta available

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

## Wraps

all served with side salad, chips and spicy aioli

<b>CHICKEN CAESAR WRAP</b>	17.50
add Bacon 4.00	
<b>SMOKED SALMON AVOCADO WRAP</b>	17.50
<b>TURKEY BLT WRAP</b>	17.50
<b>TUNA SALAD WRAP</b>	17.50
Tuna Salad, Romaine Lettuce, Tomato	

## Main

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

## Sides

<b>TRUFFLE ROASTED POTATOES</b>	10.50
<b>ROASTED POTATOES</b>	10.50
<b>BREAD BASKET</b>	4.50

## Desserts

<b>TIRAMISU</b> ◆●►▷	9.50
<b>BASQUE CHEESECAKE</b> ◆►	9.50
<b>APPLE STREUSEL</b> ◆●►	9.50
<b>CARROT CAKE</b> ◆►	9.50
<b>CHOCOLATE BLACKOUT</b>	9.50
<b>CANNOLI</b>	8.50
<b>BISCOTTI</b>	6.50

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