

CIAO ~ CIAO!
RELAXO ~ PARADISO!
* * *
DRINK ~ DINE ~ DANCE!

Paradiso

OCTOBER 2021
WINE ~ e ~ DINE!
* * *
WEDNESDAY ~ SUNDAY

COURTYARD MENU

CIAO ~ CIAO! PLEASE ORDER AT THE BAR!
BOOK A TABLE IN OUR DINING ROOM FOR OUR FULL MENU & TABLE SERVICE

OYSTERS <i>smoky bay w/ mignonette & lemon</i>	4 ea / 44 dozen
KINGFISH CRUDO <i>cara cara, ginger oil & xo</i>	21
PICKLED SARDINES <i>whipped chevre, tomato vinaigrette, dill & sourdough toast</i>	10
ROASTED SCALLOPS <i>prosciutto & pickled kohlrabi (2)</i>	16
INSALATE DI MARE <i>squid, mussel, prawn, octopus, white beans, pickled celery & fennel, tomato, parsley & chilli oil dressing</i>	22
GRILLED PINK SNAPPER SPIEDINI <i>chermoula</i>	16
PARADISO BREAD <i>cacio e pepe</i>	3 PP
BURRATA <i>pickled melon, mint, cucumber & black pepper</i>	19
FRIED ZUCCHINI FLOWERS <i>stracciatella & spiced honey (2)</i>	19
CROQUETTES <i>smoked scamorza & caramelized onion w/ french onion aioli</i>	9
CRISPY POTATOES <i>salt & vinegar w/ dill ranch dressing</i>	9
INSALATE DI PRIMAVERA <i>snow peas, broad beans, mint, radish, gem lettuce, chick pea & yuzu</i>	16
CHARCOAL CHICKEN SPIEDINI <i>salsa verde & pickled shallots</i>	17
TIRAMISU <i>classico paradiso</i>	12

PIZZA

OUR DOUGH is naturally fermented for 96 hours so it's light & full of life!

ROSSA

MARINARA <i>garlic, oregano, basil, lobster oil & anchovies</i>	18
MARGHERITA <i>mozzarella di bufala & basil</i>	20
PROSCIUTTO PARADISO <i>san danielle prosciutto crudo, stracciatella & basil</i>	25
SALAMI <i>nduja, fresh salami, mozzarella & chili jam</i>	25
CHILLI MUSSEL <i>chilli mussel sugo, nduja, pecorino, parsley & mussels in escabeche</i>	25

BIANCA

GRILLED PUMPKIN <i>charcoal pumpkin, spinach puree, toasted pepitas, lemon & pangrattato</i>	24
ZUCCHINI <i>pickled & smoked zucchini, blue cheese & walnut pesto</i>	23
FUNGO <i>roasted blue oyster mushrooms, shiitake xo sauce, mozzarella & porcini</i>	25
CAVOLO NERO <i>roasted cavolo nero, stracciatella, lemon & chilli oil</i>	23
SALSICCIA <i>fennel sausage, fresh ricotta, fennel pollen, lemon zest & jalapeno salsa verde</i>	25
PATATA <i>roasted potato, schmaltz, taleggio, black garlic & crispy chicken skin</i>	25

ADD anchovies 4 / mozzarella di bufala 6 / san danielle prosciutto 6

APERITIVI

VERGANO 'luli' <i>chinato bianco vermouth 30ml</i>	15
VERGANO 'americano' <i>bitter & soda 45ml</i>	14
PARTIDA CREUS 'muz' <i>vermouth & soda 60ml</i>	12

DIGESTIVI

VERGANO 'chinato' <i>rosso vermouth 30ml</i>	15
GRAPPA NONINO 'il moscato' <i>grappa 30ml</i>	14
OCCHIPINTI 'grappa di frappato' <i>30ml</i>	18

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IL MENU

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KINGFISH CRUDO <i>cara cara, ginger oil & xo</i>	21
TUNA TATAKI <i>melted leeks, pickled walnuts & pickled mushrooms</i>	22
ROASTED SCALLOPS <i>prosciutto & pickled kohlrabi (2)</i>	16
LOBSTER TRAMEZZINI <i>tomato mostarda & fresh herbs + ADD salmon caviar always 10</i>	22
CRYSTAL CRAB <i>brown butter & horseradish cream on crespelle</i>	23
INSALATE DI MARE <i>squid, mussel, prawn, octopus, white beans, pickled celery & fennel, tomato, parsley & chilli oil dressing</i>	22
GRILLED GOLD BAND SNAPPER SPIEDINI <i>pickled fennel, lemon myrtle & saffron beurre blanc</i>	23
PARADISO BREAD <i>cacio e pepe</i>	3 PP
BURRATA <i>pickled melon, mint, cucumber & black pepper</i>	19
CROQUETTES <i>smoked scamorza & caramelized onion w/ french onion aioli</i>	9
STEAK TARTARE <i>eye fillet, smoked tuna tonnato, yolk & celery root crisps</i>	18
INSALATE DI PRIMAVERA <i>snow peas, broad beans, mint, radish, gem lettuce, chick pea & yuzu</i>	16
FRIED ZUCCHINI FLOWERS <i>stracciatella & spiced honey (2)</i>	19
CRISPY POTATOES <i>salt & vinegar w/ dill ranch dressing</i>	9
CHARCOAL MUSHROOMS <i>pink oyster mushrooms & schmaltz</i>	16
CHARCOAL CHICKEN SPIEDINI <i>kipfler potato & black garlic salad, salsa verde & lemon zest</i>	17
WAGYU SPIEDINI <i>100gm charcoal +9 wagyu w/ lemon, tomato & chilli butter</i>	19
PARISIAN GNOCCHI <i>asparagus, cured yolk, parmigiano reggiano</i>	20
BOMBE ALASKA <i>cassata gelato & burnt meringue</i>	12
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