



DINE AT HOME

LUNCH MENU

Served from 11 A.M. – 4 P.M.

Zuppa & Insalata

add grilled chicken to any salad \$4

Sandwiches

served with chips

Paninis on Italian Bread..... 10

- Caprese
Mozzarella, tomato, basil & balsamic reduction
- Homemade Meatball
Meatballs, marinara sauce & mozzarella
- Italian
Ham, pepperoni & salami with mozzarella, roasted red pepper purée & Italian dressing
- Tuscan Chicken
Chicken breast, roasted red pepper mayonaise, mozzarella & basil

Beef & Caramelized Onion* 9

Braised beef, caramelized onions & mozzarella, served with rafano dressing

Italian Grilled Cheese..... 8

Mozzarella cheese, tomatoes & kalamata olives

Pesto Grilled Cheese..... 8

Pesto mayonaise, mozzarella & tomatoes

Sicilian Meatloaf* 8

Pesto mayonaise, tomatoes & asiago cheese

House Chicken Salad..... 8

Lettuce & tomato on croissant. Available on greens

Soups.....cup 3 bowl 5

- Roasted Garlic
- Roasted Tomato
Homemade daily. Served with parmesan cheese & croutons
- House Side Salad.... 4
- Caesar Side Salad.... 6

GOURMET PIZZAS

Awarded 2019 "Best Pizza in Champaign County by expo.cleveland.com.

Size: 10"

Pepperoni..... 9

Cheese..... 8

Margherita..... 10

Roma tomatoes, mozzarella, garlic, fresh basil & olive oil

Braised Beef* 10

Caramelized onions, mozzarella & mushrooms

Chicken Florentine..... 10

Spinach, chicken, mozzarella & olive oil

Red, White & Bleu..... 10

Roma tomatoes, chicken, gorgonzola cheese, mozzarella & olive oil

Sallie's..... 9

Spinach, anchovies, mozzarella & olive oil

Bill's..... 10

Pepperoni, sausage, red bell peppers & onions

Italian Chef Salad.. 13

Imported meats, cheeses, kalamata olives, provolone, cucumber & tomato over fresh greens

Caesar Salad..... 10

Add salmon \$6

Chicken Breast Salad..... 12

Grilled chicken, Kalamata olives, provolone, cucumber & tomato over fresh greens

House Dressings

- Classic Italian
- Rafano
- Creamy Italian
- Ranch

Traditional dressings available

Gorgonzola crumbles 50¢

Pasta

served with soup or salad

Sausage Lasagna... 10

Cheese Ravioli..... 10

Choice of Sauce

Mushroom Ravioli. 12

Choice of Sauce

Tortellini..... 12

Choice of Sauce

* Our Angus beef is supplied locally by The Woodruff Farm. Grain-fed, custom cut and aged for maximum flavor and texture.

Beverages

Italian Soda (refills \$3)..... 4

- Raspberry
- Hazelnut
- Vanilla
- Irish Cream
- Caramel

Fountain Drinks..... 2

- Coke
- Diet Coke
- Sprite

Cold Drinks..... 2

- Lemonade
- Iced Tea

Peach Iced Tea..... 3

Raspberry Iced Tea..... 3

Coffee or Tea..... 2

Pelegriano..... 2

Sauces

- Marinara
- Fresh Tomato
- Herb Butter

Cream Sauces

(add \$3)

- Alfred
- Pesto
- Roasted Red Pepper
- Sriracha
- Marsala

Create Your Own Pasta Lunch

Starting at..... 8

Select A Pasta

- Fettuccine
- Spaghetti
- Penne Rigate

Select One (add \$3)

- Chicken
- Homemade Meatballs
- Spicy Italian Sausage
- Vegetables

Select A Sauce

937.653.8040

cafeparadisourbana.com



DINE AT HOME

DINNER

— MENU —

Starting at 4 P.M.

Zuppa & Insalata

add grilled chicken or shrimp to any salad \$4

Antipasti

- Antipasti Plate.....15
Imported meats, cheeses & Italian relishes
- Caprese Salad.....10
Sliced roma tomatoes, fresh mozzarella & basil, drizzled with sweet balsamic reduction
- Crostini.....10
Toasted bread topped with House Bruschetta
- Paradiso Chips
- Alfredo.....10
Kettle chips topped with homemade alfredo & Gorgonzola crumbles

Seafood

- Lobster Ravioli.....20
Served in a spicy butter sauce with scallions & parmesan



Fully Cooked & Oven Ready

includes bread & salad with dressing choice

- Serves 2 30
- Serves 4 60
- Sicilian Meatloaf*
Stuffed with prosciutto & provolone, topped with fresh tomato sauce & choice of side
- Spaghetti & Meatballs
Meatballs, marinara sauce & mozzarella
- Sausage Lasagna
5 Layer homemade classic

- Soups.....cup 3 bowl 5
- Roasted Garlic
- Roasted Tomato
Homemade daily. Served with parmesan cheese & croutons
- House Side Salad...4
- Caesar Side Salad...6

- Italian Chef Salad..13
Imported meats, cheeses, kalamata olives, cucumber & tomato over fresh greens
- Caesar Salad.....11
- Chicken Breast Salad.....12
Grilled chicken, Kalamata olives, provolone, cucumber & tomato over fresh greens

HOUSE SPECIALTIES

- Asiago & Spinach Risotto..17
Choice of chicken, shrimp or sausage
- Beef Gorgonzola Gratin*..21
Braised beef with gorgonzola alfredo, roasted red peppers, sauteed onions & red skin potatoes over penne rigate pasta
- Carbonara (spicy).....16
Traditional Italian carbonara with pancetta, pecorino & parmesan cheeses sautéed with spaghetti
- Chicken Piccata.....17
Chicken breast sautéed & finished in a white wine lemon caper reduction with choice of side
- Fettuccine Alfredo.....16
A made-to-order creamy classic
- Meat Lover's Pasta.....18
Penne rigate with spicy Italian sausage, meatballs & pan seared chicken, tossed in marinara
- Sausage Lasagna.....16
5 Layer homemade classic
- Sicilian Meatloaf*.....17
Stuffed with prosciutto & provolone, topped with fresh tomato sauce & choice of side

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House Dressings

- Classic Italian • Rafano
- Creamy Italian • Ranch
- Caesar Add \$2

Traditional dressings available

Gorgonzola crumbles 50¢

Stuffed Pastas

Choice of sauce

- Borsetti.....18
Spicy Italian sausage in a small purse of pasta
- Tortellini.....15
- Cheese Ravioli.....15
- Mushroom Ravioli..16

Create Your Own Pasta Dinner

Starting at13

Select A Pasta

- Fettuccine
- Spaghetti
- Penne Rigate

Select One (add \$3)

- Chicken
- Homemade Meatballs
- Spicy Italian Sausage
- Vegetables
- Shrimp (add \$4)

Select A Sauce

Sauces

- Marinara
- Fresh Tomato
- Herb Butter

Cream Sauces (add \$3)

- Alfredo
- Pesto
- Roasted Red Pepper
- Sriracha
- Marsala

Beverages

- Italian Soda (refills \$3).....4
 - Raspberry • Hazelnut
 - Vanilla • Irish Cream
 - Caramel
- Fountain Drinks.....2
 - Coke • Diet Coke • Sprite
- Cold Drinks.....2
 - Lemonade • Iced Tea
- Peach Iced Tea.....3
- Raspberry Iced Tea.....3
- Coffee or Tea.....2
- Pelegirino.....2

Sides

- Vegetable of the Day
- Pasta with marinara or fresh tomato sauce
- Asiago Spinach Risotto
- Parmesan Red Skin Potatoes