



LUNCH

— MENU —

Served from 11 A.M. – 4 P.M. Dine at Home Available

Zuppa & Insalata

Sandwiches

served with chips

- Paninis on Italian Bread
- Caprese 10
Mozzarella, tomato, basil & balsamic reduction
 - Homemade Meatball 12
Meatballs, marinara sauce & mozzarella
 - Italian 12
Ham, pepperoni & salami with mozzarella, roasted red pepper purée & Italian dressing
 - Tuscan Chicken 12
Chicken breast, roasted red pepper mayonnaise, mozzarella & basil
- Beef & Caramelized Onion* 12
Braised beef, caramelized onions & mozzarella, served with rafano dressing
- Italian Grilled Cheese 10
Mozzarella cheese, tomatoes & kalamata olives
- Pesto Grilled Cheese 10
Pesto mayonnaise, mozzarella & tomatoes
- Sicilian Meatloaf* ... 12
Pesto mayonnaise, tomatoes & asiago cheese
- House Chicken Salad 9
Lettuce & tomato
Also available on greens

Soup of the Day

Ask server

Roasted Tomato

Homemade daily. Served with parmesan cheese & croutons

- Soups.....cup 3 bowl 5
- House Side Salad...4
- Caesar Side Salad...6
- Baked Bread.....4
with dipping oil or herb butter

Italian Chef Salad..14

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

- Caesar Salad.....12
Add salmon \$6. Add chicken \$4
- Chicken Breast Salad.....14
Grilled chicken, Kalamata olives, provolone, cucumber & tomato over fresh greens

House Dressings

- Classic Italian
 - Rafano
 - Creamy Italian
 - Ranch
- Traditional dressings available*
Gorgonzola crumbles \$1

Calzones

served with chips & marinara

- Calzone.....12
- Veggie
 - Ham & Cheese
 - Meatball
 - Pepperoni

Pasta

served with soup or salad

- Sausage Lasagna...12
- Cheese Ravioli.....11
Choice of Sauce
- Mushroom Ravioli.12
Choice of Sauce
- Cheese Tortellini....12
Choice of Sauce

GOURMET PIZZAS

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

Size: 10"

- Pepperoni.....12
- Cheese.....10
- Margherita.....10
Roma tomatoes, mozzarella, garlic, fresh basil & olive oil
- Braised Beef* 12
Caramelized onions, mozzarella & mushrooms
- Chicken Florentine.....12
Spinach, chicken, mozzarella & olive oil
- Red, White & Bleu.....12
Roma tomatoes, chicken, gorgonzola cheese, mozzarella & olive oil
- Sallie's.....10
Spinach, anchovies, mozzarella & olive oil
- Bill's.....12
Pepperoni, sausage, red bell peppers & onions

* 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.....2.5
- Coke
 - Diet Coke
 - Sprite
- Cold Drinks.....2.5
- Lemonade
 - Iced Tea
- Peach Iced Tea.....3
- Raspberry Iced Tea.....3
- Coffee or Tea.....2
- Pellegrino.....2.5

Sauces

- Marinara
- Fresh Tomato
- Herb Butter

Cream Sauces (add \$3)

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

Create Your Own Pasta Lunch

Starting at.....10

Select A Pasta

- Fettuccine
- Spaghetti
- Penne Rigate
- Angel Hair
- Gluten free (add \$2)

Select One (add \$4)

- Chicken
- Homemade Meatballs
- Spicy Italian Sausage
- Vegetables

Select A Sauce

937.653.8040

cafeparadisourbana.com



DINNER

— M E N U —

Starting at 4 P.M. Dine at Home Available

Zuppa & Insalata

Soup of the Day

Ask server

Roasted Tomato

Homemade daily. Served with parmesan cheese & croutons

Soups.....cup 3 bowl 5

House Side Salad...4

Caesar Side Salad...6

Baked Bread.....4
with dipping oil or herb butter

Italian Chef Salad...14

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

Caesar Salad.....12

Add salmon \$6. Add chicken \$4

Chicken Breast

Salad.....14

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

Paradiso Dinner

Salad.....16

Shrimp, tortellini, fresh mozzarella & bruschetta over fresh greens

House Dressings

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

Traditional dressings available

Gorgonzola crumbles \$1

Stuffed Pastas

Choice of sauce see below

Cheese Tortellini...15

Cheese Ravioli.....15

Mushroom Ravioli..16

Create Your Own Pasta Dinner

Starting at.....14

Select A Pasta

- Fettuccine
- Spaghetti
- Penne Rigate
- Angel Hair
- Gluten free (add \$2)

Select One (add \$4)

- Chicken
- Homemade Meatballs
- Spicy Italian Sausage
- Vegetables
- Shrimp (add \$6)

Select A Sauce

Sauces

- Marinara
- Fresh Tomato
- Herb Butter

Cream Sauces (add \$3)

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

Antipasti

Antipasti Plate.....16

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

Mussels.....13

With basil, fresh tomato & white wine sauce

Paradiso Chips

Alfredo.....11

Kettle chips topped with homemade alfredo & Gorgonzola crumbles

Flatbread.....10

Naan flatbread with prosciutto, asiago and House herb blend

Seafood

Lobster Ravioli.....21

Served in a spicy butter sauce with scallions

Salmon.....21

Seared & topped with caper-olive tapenade, feta & balsamic reduction with choice of side

Tilapia.....18

Pan seared with choice of side

Trout.....22

Locally raised at Freshwater Farm. Pan seared with choice of side

HOUSE SPECIALTIES

Asiago & Spinach Risotto..15

Add chicken, meatballs, vegetables or Italian sausage \$4. Add shrimp \$6

Beef Gorgonzola Gratin*...21

Braised beef with gorgonzola alfredo, roasted red peppers, sauteed onions & red skin potatoes over penne rigate pasta

Carbonara (spicy).....17

Traditional Italian carbonara with pancetta, pecorino & parmesan cheeses sautéed with spaghetti

Chicken Piccata.....18

Chicken breast sautéed & finished in a white wine, lemon & caper reduction with choice of side

Eggplant Parmesan.....16

Breaded, baked, topped with marinara & parmesan – over choice of pasta

Fettuccine Alfredo.....17

A made-to-order creamy classic

Meat Lover's Pasta.....20

Penne rigate with spicy Italian sausage, meatballs & pan seared chicken, tossed in marinara - cream sauce add \$3

Featured Steak*.....Mkt

Ask server for today's cut served with choice of side (Gorgonzola cheese add \$2)

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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Beverages

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

- Raspberry
- Vanilla
- Caramel
- Hazelnut
- Irish Cream

Fountain Drinks.....2.5

- Coke
- Diet Coke
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Cold Drinks.....2.5

- Lemonade
- Iced Tea

Peach Iced Tea.....3

Raspberry Iced Tea.....3

Coffee or Tea.....2

Pellegrino.....2.5

Sides

- Vegetable of the Day
- Pasta with marinara or fresh tomato sauce
- Asiago Spinach Risotto add \$2
- Parmesan Red Skin Potatoes