



DINNER

— M E N U —

Starting at 4 P.M. Dine at Home Available

Fall Favorites

- Pumpkin Martini.....10
- Winery at Versailles
 - Autumn Leaves7
 - Semi dry red blend plus concord with a hint of mulling spices
- Crostini Appetizer...12
 - Burrata cheese & prosciutto, drizzled with balsamic glaze and honey on toasted bread
- Bolognese.....21
 - Hearty meat sauce with choice of pasta
- Butternut Squash Risotto.....21
 - Topped with braised beef

Antipasti

- Burrata12
 - Burrata cheese with meatballs & marinara
- Charcuterie Plate....20
 - From **In Good Taste Market**
 - Imported meats, Ayars Family Farm cheeses & Italian relishes
- Crostini.....10
 - Toasted bread topped with House Bruschetta
- Mussels.....13
 - With basil, fresh tomato & white wine sauce
- Paradiso Alfredo Chips.....11
 - Kettle chips topped with homemade alfredo & Gorgonzola crumbles
- Flatbread.....10
 - Naan flatbread with prosciutto, asiago and House herb blend

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

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 chicken \$4 or shrimp \$6
- 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 SPECIALTIES

- 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
- Fettuccine Alfredo.....17
 - A made-to-order creamy classic
- Lobster Ravioli.....21
 - Served in a spicy butter sauce with scallions
- Meat Lover's Pasta.....20
 - Penne rigate with spicy Italian sausage, meatballs & pan seared chicken, tossed in marinara - cream sauce add \$3
- Sausage Lasagna.....16
 - 5 Layer homemade classic
- Seafood Options
 - We have a variety of seafood options dependent on market availability. Please ask your server for details.
- Sicilian Meatloaf.....17
 - Stuffed with prosciutto & provolone, topped with fresh tomato sauce & choice of side

House Dressings

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

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

- Marinara
- Fresh Tomato
- Herb Butter

Cream Sauces (add \$3)

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

Sides

- Vegetables
- Pasta with marinara or fresh tomato sauce
- Butternut Squash Risotto add \$2
- Parmesan Red Skin Potatoes