

Vino Paradiso

417 NW 10TH ave
503.295.9536

small plates

(all the produce that we use is local and organic)

taleggio crostini 7

crostini with melted Taleggio, walnut pesto, Dandelion greens with aged balsamic vinaigrette

*Chardonnay

formaggi & salumi 11

old world artisan cheeses and hand-crafted cured meats

*Vinho Tinto

radish 6

farm fresh radishes with European sweet cream butter and French fleur de sel

*Pinot Gris

soup 5

green garlic and chicken broth soup with a ciabatta crouton and grated pecorino romano

*Brut Rosé

summer squash 7

baby yellow summer squash with pickled spring onions good olive oil, basil and parmigiano reggiano

*Pinot Gris

romaine 6

romaine heart with a zesty vinaigrette of anchovy, garlic, chili, and lemon with pine nuts and pecorino romano

*Chardonnay

red butterhead 7

red butter lettuces with a creamy lemon vinaigrette, preserved meyer lemon and parmigiano reggiano

*Viognier

arugula 8

arugula with strawberries, balsamic vinaigrette and house made crispy duck confit

*Rosé

larger plates

(all pasta made in house)

pizza pancetta 10

pancetta, potatoes, black pepper, rosemary and parmigiano reggiano

*Pinot Noir

pizza margherita 10

roasted tomato sauce, fresh mozzarella, basil, sea salt and olive oil

*Malbec

ravioli 12

hand-made ravioli filled with first of the season peas and mint with a creamy butter sauce and parmigiano reggiano

*Dolcetto

tagliarini 11

thin-cut noodles with a blue marlin spicy puttanesca sauce

*Dry Riesling

risotto 10

Arborio rice fried with house-cured pancetta, onions, sage, chili and parmigiano reggiano

*Chardonnay

hen 14

pan roasted free-range hen breast with a bruschetta of roasted onion petals, morel mushrooms and a thyme sauce

*Sauvignon Blanc

duck 18

pan roasted duck breast with served with local asparagus and a sage brown butter and aged balsamic

*Dry Riesling

lamb 17

pan-roasted Anderson Ranch lamb chops with marcona almonds, salsa rosa, and roasted fennel

*Cabernet Sauvignon

bread ciabatta with arbequiña olive oil 3

olives cerignola & oil-cured black olives 3/6

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Chef Ian Duncan