



413-586-1468  
12 Crafts Ave. Northampton

## Appetizers

### Gorgonzola Garlic Bread

Italian bread oven baked w/gorgonzola garlic butter & topped with roasted red peppers & basil.....5.95

### Bruschetta

Crostini ("little toast" in Italian) lightly brushed with olive oil, baked in our brick oven, then finished off with a tomato salsa & fresh basil in a lemon balsamic dressing .....6.95  
add goat cheese 8.95

### Baked Pizza Bread

Our version of garlic bread. A basket of our pizza crust delicately seasoned with garlic, cracked fresh pepper, parsley & parmesan cheese served with marinara...4.95

### Garlic Cheese Bread

Italian bread stuffed with wedges of mozzarella cheese and garlic butter .....5.95

**Basket of Bread** .....1.95

### Spicy Olives

A small dish of calamata and green olives tossed in olive oil & red pepper flakes.2.75

### Fried Calamari

A heaping bowl served with your choice of marinara or cocktail sauce.....9.95

### Fried Mozzarella

Handmade sticks of mozzarella, lightly breaded and served with Paradiso's marinara .....7.95

### Chicken Tenders or Buffalo Tenders (please specify)

Lightly breaded strips of chicken breast, seasoned and fried, served with a honey mustard dipping sauce or blue cheese dressing .....7.95 Buffalo Style..8.25

### Buffalo Wings (please allow extra time)

Spicy, served with carrots and blue cheese dressing.....8.95

### Fried Zucchini

Served in a basket with marinara sauce or ranch dressing.....7.95

### Spicy Mussels

Heaping bowl of Prince Edward Island mussels steamed in white wine, roasted red peppers, tarragon, butter, and fresh basil .....8.95

### Jericho's Mussels

Heaping bowl of Prince Edward Island mussels in a spicy Thai sauce with coconut milk, scallions, lemon grass, chili paste, and fresh cilantro.....8.95

### Yellow Fin Tuna

Sushi grade tuna pan seared, served rare with a wasabi cream sauce .....9.95

### Popcorn Crawfish

Served with Cajun tartar sauce.....9.95

### Popcorn Shrimp

Served with chipotle sour cream dipping sauce .....9.95

## Salads

gorgonzola vinaigrette, zesty Italian, buttermilk ranch, blue cheese, balsamic vinaigrette, walnut vinaigrette

### Caesar

Romaine, fresh grated parmesan cheese, anchovies and croutons. Tossed in a \*creamy garlic dressing .....5.95

Add grilled: shrimp 11.95 chicken 9.95 tuna 12.95 salmon 11.95

\*Our Caesar salad dressing contains raw egg.

### House Bowl of Mixed Greens

A big bowl of mixed greens topped with Bermuda onions, cherry tomatoes, yellow & red peppers, and carrots .....5.95

Add grilled: shrimp 11.95 chicken 9.95 tuna 12.95 salmon 11.95

### Side Salad

A smaller version of our house or Caesar (only) please specify.....3.95

### Greek Salad

Mixed greens with feta cheese, green and calamata olives, tomatoes and red onions, topped with Grecian vinaigrette.....4.95 • 7.95

### Chop Chop Salad

Romaine, salami, fresh basil, chick peas, tomatoes, yellow peppers, chicken and parmesan cheese tossed in a zesty gorgonzola vinaigrette .....9.95

### Veggie Chop Chop

Same as the Chop Chop, without the meat, and add broccoli, mushrooms, and provolone.....9.95

### Antipasto

A platter of provolone cheese, salami, calamata olives, marinated artichoke hearts, marinated mushrooms, pepperoncini and roasted red peppers .....9.95

### Tomato and Fresh Mozzarella

Vine ripened tomatoes and fresh mozzarella sliced and served with diced onions, fresh basil, and balsamic vinaigrette.....8.95

### Baby Spinach and Apples

Baby spinach topped with sliced apples, crumbled gorgonzola, roasted red peppers and toasted walnut vinaigrette .....8.95

### Beet Salad

Baby spinach topped with roasted beets, goat cheese, toasted pinenuts, roasted red peppers and orange wedges.....8.95

(produce local when possible)

## Red Pies

All pizzas topped with mozzarella except those marked with an \*  
10" Small pizzas are individual size • 16" Large feeds about three adults

### Fra Diavlo

Spicy, with shrimp, scallops, calamari and jalapeño peppers.....12.95/23.95

### Mixed Deli

Pepperoni, prosciutto, sausage and hamburger.....11.95/21.95

### Greco

Spinach, feta, calamata olives, Bermuda onions, topped with mozzarella cheese. ....11.95/19.95

### Eggplant Parma Style

Overlapping slices of grilled eggplant with a parmesan cream sauce, topped with marinara & cheese.....9.95/17.95

### Primavera Red

Broccoli, roasted red peppers, artichoke hearts, mushrooms, spinach and fried eggplant .....11.95/23.95

### Quattro di Formaggi

Four cheese pizza: mozzarella, reggiano, asiago, and fontinella. ....11.95/18.95

### Combo Classic

Pepperoni, hamburger, mushrooms, green peppers, and Bermuda onions.....11.95/21.95

### Prosciutto Pie

Thinly sliced imported Italian Prosciutto laid across our cheese pizza, topped with fresh basil .....10.95/17.95

### Jambalaya

Brushed with spicy marinara and topped with julienne chicken, andouille sausage and shrimp.....11.95/21.95

### Paradiso BLT

Imported Prosciutto, sliced tomatoes, and fresh mozzarella baked in our oven until crisp, then topped with arugula lightly dressed .....11.95/21.95

### Cajun Chicken

Cajun grilled chicken, andouille sausage, calamata olives, roasted garlic, fresh mozzarella and basil .....12.95/23.95

## White Pies

### Margherita

Plum tomato, fresh mozzarella, light basil, and extra virgin olive oil .....10.95/17.95

### Chicken Pesto

Pesto, tomatoes, herbed chicken, fontinella and mozzarella.....11.95/19.95

### Chèvre Delight

Goat cheese, sun-dried tomatoes, fresh black pepper and roasted garlic with mozzarella and parmesan cheese.....10.95/17.95

### \*Umbria Supreme

Black pepper, caramelized onions, prosciutto & parmesan cheese in a white cream sauce .....10.95/17.95

### \*Bianco

Baked with fontinella and asiago, then topped with arugula and vine-ripened tomatoes tossed with balsamic vinegar.....10.95/17.95

### \*Wild

A vegetarian selection featuring sautéed oyster, shiitake and crimini mushrooms with fresh rosemary and asiago cheese.....11.95/19.95

### \*Carbonara

Fresh garlic, spinach, red onion, and bacon in a parmesan cream sauce. ....11.95/19.95

### Hawaiian

Virginia ham and sliced pineapple in a parmesan cream sauce. ....10.95/17.95

### \*Mixed Seafood

Scallops, squid and shrimp, accented with garlic and lemon, on a bed of melted cheese.....12.95/21.95

## Calzoni

### Cheese and Meat

Filled with fennel sausage, pepperoni, chicken, imported Italian prosciutto and Italian cheeses, served with Paradiso's marinara sauce.....11.95

### Cheese, cheese, cheese, cheese, and ... cheese

Filled with ricotta, mozzarella, reggiano, fontinella and asiago cheeses, served with Paradiso's marinara sauce.....10.95

### Cheese and Vegetable

Filled with Italian cheeses, roasted red peppers, spinach, mushrooms and fresh garlic.....11.95

## Entrees

### Chicken Parmesan

Breaded chicken breast with melted mozzarella and parmesan cheeses over fettucinne with lots of marinara sauce. Simple and delicious!.....15.95

### Eggplant Parmesan

Thickly sliced eggplant lightly breaded and topped with melted mozzarella and parmesan cheeses over fettucinne with Paradiso's marinara sauce.....13.95

### Linguine and Meatballs

Linguine tossed in Paradiso's marinara sauce with meatballs. Seasoned with herbs and garlic. ....11.95

### Meat Lasagna

Alternating layers of lasagna noodles with seasoned ricotta, bolognese meat sauce, mozzarella cheese and Paradiso's marinara .....14.95

### Frutti di Mare

Shrimp, scallops, and mussels sautéed in garlic butter and tossed in a spicy marinara sauce. Served over fettucinne (we can modify the spice if you like).....17.95

### Penne Gorgonzola

Julienne chicken sautéed with broccoli, red onions and roasted red peppers in a creamy gorgonzola sauce. Tossed with penne .....16.95

### Shrimp Scampi

Tiger shrimp, diced tomatoes, and basil sautéed in extra virgin olive oil, white wine and garlic. Served over linguini .....17.95

### Rigatoni

Rigatoni pasta tossed with sautéed zucchini, roasted red peppers, broccoli, baby spinach and garlic in a pesto sauce topped with fresh mozzarella. ....14.95

### Baked Ziti

Ziti with a blend of cheeses melted in our brick oven with Paradiso's marinara ..11.95

### Cannelloni

Pasta sheets stuffed with spinach, roasted red peppers, mushrooms, garlic, fresh mozzarella, and parmesan cheese. Topped with marinara and baked in our pizza oven. ....12.95

### Ravioli alla Marinara

Handmade three cheese ravioli topped with lots of house marinara. A Classic....12.95

### Fish & Chips

Cod dipped in batter and deep-fried, served with seasoned French fries and tartar sauce .....11.95

### Fruit Salsa Salmon

Grilled Atlantic salmon topped with fruit salsa, served with grilled asparagus and garlic mashed potatoes .....16.95

All entrees are served with your choice of a house or \* Caesar salad  
gorgonzola vinaigrette, zesty Italian, buttermilk ranch,  
blue cheese, balsamic vinaigrette, walnut vinaigrette

\*Our Caesar salad dressing contains raw egg.

## Create your own Pie or Calzoni

**10" Small:** Individual...6.95 • **16" Large:** Feeds about three adults...9.95  
**Calzoni:** you start with ricotta and mozzarella...6.95

1.25 per additional small topping, 2.50 per topping marked with an \*  
2.50 per additional large topping, 4.95 per topping marked with an \*

Pizzas will traditionally come with red sauce and mozzarella; please specify white

### CHEESE

EXTRA CHEESE  
PROVOLONE  
FRESH MOZZARELLA  
RICOTTA  
\*IMPORTED GOAT CHEESE  
FONTINELLA  
FETA  
\*VEGAN RELLA MOZZARELLA  
ASIAGO  
GORGONZOLA  
PARMESAN CREAM SAUCE

### MEATS

FENNEL SAUSAGE • ANDOUILLE SAUSAGE  
PEPPERONI • BACON  
\*IMPORTED PROSCIUTTO  
VIRGINIA HAM • HAMBURGER  
CHICKEN • PROSCIUTTO  
SEAFOOD  
\*SCALLOPS • \*SHRIMP  
CALAMARI • ANCHOVIES

### VEGETABLES

FRESH TOMATO • SUN-DRIED TOMATOES  
ROASTED GARLIC • FRESH GARLIC  
CALAMATA OLIVES • GREEN OLIVES  
FRIED EGGPLANT • GRILLED EGGPLANT  
SPINACH • JALAPEÑO PEPPERS  
PEPPERONCINI • ARTICHOKE HEARTS  
CAMELIZED ONIONS • RED ONIONS  
BROCCOLI • PINEAPPLE  
MUSHROOMS • \*MIXED WILD MUSHROOMS  
GREEN PEPPERS • ROASTED RED PEPPERS  
PESTO • FRESH BASIL • CAPERS  
PINENUTS • ARUGULA • ZUCCHINI • PORTABELLO

# Drinks

1.50

Shirley Temple • Roy Rogers

Coke • Diet Coke • Cherry Coke

Sprite • Ginger Ale • Root Beer

Pink Lemonade

Iced tea (seasonal)

Coffee • Tea

Hot Chocolate (seasonal)  
(topped with fresh whipped cream)

Bottled Spring Water...4.00

Bottled Sparkling Water...4.00

# House Selections

5.00 glass 18.00 bottle

## Spoletto Chardonnay

This characteristic Chardonnay starts off with aromas of freshly picked apricots and sweet honey. The fruit theme continues with scents of crisp green apples and just peeled lemon zest, followed by hints of vanilla and creme brulee. Full bodied, with beautiful balance, this Napa Valley Chardonnay with flavors of ripe peach, pear, vanilla and crisp Myers lemon are perfectly balanced leaving you palate with a clean, crisp finish.

## Bel Arbor White Zinfandel

Grape: select varietal • Flavors: fruity  
Body: light • Finish: crisp  
5.00 glass • 10.00 carafe  
(available by the glass and half carafe only)

## Spoletto Cabernet

Our Napa Valley Cabernet Sauvignon abounds in soft and seductive fragrances of freshly picked blackberries, black currants and rich mocha with sprinkles of nutmeg. You will enjoy the deep fruit flavors of both boysenberries and blackberries at mid-palate in this plump, full-bodied wine. Soft chocolate undertones and shades of subtle spice lead to a long finish with a soft, rich tannins.

## Spoletto Merlot

Forward and inviting, this wine is full of blackberry, boysenberry and black cherry flavors. Subtle hints of creamy mocha, dark chocolate and berry intertwine to form an elegant balance of aromas. Soft and lush, full-bodied with a smooth finish, this wine was crafted to be enjoyed in its youth.

# Beers on Tap

BBC Steel Rail Extra Pale Ale

Northampton Daniel Shays

U.F.O. Hefeweizen

Guinness

Stella Artois

BBC Special

# Sangria

## White or Red

Authentic homemade sangria .....6.00 glass • 18.00 carafe  
Both are made with hand-squeezed lemon, lime, orange and pineapple juices. The rest of the ingredients are our secret!

# Red Wine

## Spalletti Chianti, Italy

A medium body wine with a hint of cherry and black currant. Rich and complex with a smooth finish.....6.00 gl • 19.95 btl

## Le Bocce Chianti Classico, Italy

An intense young ruby wine, which transforms gradually with nuances of orange with age. Possesses an intense bouquet with rich full fruit flavors.....8.50 gl • 29.95 btl

## Lawson Ranch Syrah, Monterey

Vibrant and juicy with aromas of plum, cherry and vanilla. Excellent choice with pasta, chicken and medium-spiced foods.....6.00 gl • 21.00 btl

## Oyster Bay Pinot Noir, New Zealand

Oyster Bay captures the special character of New Zealand's cool climate viticulture... elegant, assertive wines with glorious fruit flavors..... 10.00 gl • 35.00 btl

## Blackstone Merlot, California

Blackstone is an integrated Merlot with rich fruit, surrounded by elegant creaminess, supple oak flavors and firm tannins. ....7.00 gl • 24.95 btl

## Alamos Malbec, Mendoza, Argentina

For more than a hundred years the Catena family has been making rich and full-bodied wines that express the full potential of their vineyards. This balanced and flavorful wine is excellent with chicken, grilled vegetables and pasta dishes..... 5.50 gl • 19.00 btl

## Rosemount Estate Shiraz, Australia

This wine displays intense, spicy fruit with richly textured finish. Subtle oak completes this wine, suited for pasta.....7.50 gl • 26.00 btl

## Rabbit Ridge Red Zinfandel, California

"A zin with tangy, vibrant hints of orange peel and wild berry that are supported by firm tannins"  
- Wine Spectator.....5.50 gl • 19.00 btl

## Liberty School Cabernet Sauvignon, California

Aromas of blackberry, cherry, chocolate, cassis and hints of vanilla. Elegant tannins and a rich, full finish. A perfect compliment to pizza, or grilled meats or lightly spiced dishes.....7.25 gl • 24.95 btl

# White Wine

## Riff Pinot Grigio, Italy

Riff Pinot Grigio reflects the origin of its prime growing area in style and character, and demonstrates all the varietal's best characteristics: good structure and intensity on the palate, balanced with lively acidity and lemon zest .....7.00 gl • 24.95 btl

## Toasted Head Chardonnay, California

Aged in oak for seven months, this chardonnay has aromas of peach and vanilla, flavors of tropical fruit and a slight spiciness layered with toasty oak notes. The Toasted Head name comes from the process of toasting the barrels' heads for softer oak character.....8.50 gl • 29.95 btl

## Oyster Bay Marlborough Sauvignon Blanc, New Zealand

Pale straw green in color with brilliant clarity, zesty and aromatic with lots of lively, penetrating fruit characters. A concentration of tropical and gooseberry flavors with an abundant bouquet, it is a wine that is always crisp, elegant and refreshing.....7.50 gl • 26.00 btl

## Oyster Bay Chardonnay, New Zealand

Wine is ripe with citrus and stone fruit. Its creamy texture carries hints of light oak that linger on the finish. Pairs well with seafood, pastas and salads. ....7.25 gl • 24.95 btl

# Bottled Beer

Budweiser

Bud Light

Rolling Rock

Michelob Ultra

Miller Light

Coors Light

St. Pauli Girl (non-alcoholic)

# Premium Beer

Heineken

Corona

Sam Adams

Sam Adams Light

Moretti La Rosa

Moretti

Amstel Light

Newcastle Nut Brown Ale

People's Pint ESB 18 oz

People's Pint Pied pIPA 18 oz

# Looking to have a party?

We have a private dining room that holds up to 26 people. See your server for details and reservations.

For parties of 6 or more a 20% gratuity is added for your convenience.