

PASTA

ALL PASTA DISHES ARE TOPPED WITH,
PARMIGIANO REGGIANO CHEESE

PENNE PASTA TELEPHONO

PENNE PASTA TOSSED IN POMODORO SAUCE FRESH
MOZZARELLA, TOPPED WITH FRESH BASIL,
AND GRILLED CHICKEN 13.99

CHICKEN CARBONARA

PROSCIUTTO AND PROVOLONE CHEESE FILLED
TORTELLINI TOSSED IN A PANCETTA HAM AND SMOKED
MOZZARELLA CREAM SAUCE, TOPPED WITH GRILLED
CHICKEN 14.99

PENNE PASTA A LA PESTO

PENNE PASTA TOSSED IN A BASIL CREAM SAUCE, PEAR
TOMATOES, TOPPED WITH GRILLED CHICKEN, 13.99

SHRIMP SCAMPI

CAPELLINI PASTA TOSSED WITH GULF SHRIMP, DICED
TOMATOES, FRESH GARLIC, IN A WHITE WINE
BUTTER SAUCE 14.99

RIGATONI AL FORNO

HAND MADE FRESH RIGATONI PASTA TOSSED WITH A
TOMATO AND VODKA CREAM SAUCE, TOPPED WITH
MOZZARELLA CHEESE AND BASIL THEN BAKED IN THE
OVEN 11.99

LOBSTER RAVIOLI

LOBSTER FILLED RAVIOLI TOSSED
WITH GULF SHRIMP AND STEAMED LOBSTER MEAT
IN A MASCARPONE CHEESE, VODKA AND TOMATO CREAM
SAUCE 17.99

SEAFOOD RISOTTO

ARBORIO RICE SIMMERED WITH GULF SHRIMP,
SEA SCALLOPS, SWORDFISH, ASPARAGUS TIPS, FRESH
TOMATOES & SAFFRON, GARNISHED WITH STEAMED
MUSSELS 17.99

ENTREES

SERVED WITH VEGETABLES
ADD DINNER SIDE SALAD 2.25

*SKIRT STEAK

GRILLED RED WINE AND HERB MARINATED SKIRT STEAK
TOPPED WITH BALSAMIC GRILLED PORTABELLO
MUSHROOMS, SERVED WITH PARAGON FRIES 17.99

*FILET MIGNON

CHARCOAL GRILLED TO PERFECTION, TOPPED WITH A
MAITRED HOTEL BUTTER AND SERVED WITH MASHED
POTATOES 19.99

*SALMON

SOY & GINGER MARINATED SALMON FILET, PAN ROASTED
WITH SEASAME SEEDS, SERVED OVER
BOK CHOY & JASMINE RICE 15.99

*RIB EYE STEAK

GRILLED AGED RIB EYE STEAK, TOPPED WITH JACK DANIELS
PEPPERCORN BUTTER AND CRISPY CAJUN ONION STRING,
SERVED WITH SWEET MASHED POTATOES 19.99

SWORDFISH

CHARBROILED SWORDFISH TOPPED WITH SWEET RED
ONION, CUCUMBER & TOMATO RELISH, SERVED WITH
JASMINE RICE 17.99

PORK TENDERLOIN

GRILLED PORK TENDERLOIN TOPPED WITH AN APPLE, PEAR
AND GINGER CHUTNEY, SERVED WITH SWEET MASHED
POTATO 14.99

CHICKEN PARMESAN

LIGHTLY BREADED, PAN FRIED CHICKEN BREAST TOPPED
WITH PARMESAN CHEESE AND POMODORO SAUCE, SERVED
WITH PENNE PASTA 10.99

ROASTED CHICKEN

SLOW ROASTED HALF CHICKEN WITH FRESH HERBS,
SERVED WITH GARLIC MASHED POTATOES 11.99

*DUCK BREAST

GRILLED (MEDIUM RARE) LONG ISLAND DUCK BREAST,
TOPPED WITH A CRANBERRY AND PORT WINE DEMI GLAZE,
ACCOMPANIED WITH RICE PILAF 17.99

HONEY DIJON CHICKEN

CHICKEN BREAST GRILLED AND DRIZZLED
WITH A HONEY DIJON MUSTARD SAUCE 13.50

*This item is raw or partially cooked and can increase your risk of
food borne illness. Consumers who are vulnerable to food borne
illness should only eat seafood and other food from animals
thoroughly cooked.

234 THAYER STREET
PROVIDENCE RI

DINNER To-Go MENU

PHONE.401.331.6200
FAX.401.273.3994

VISIT US AT

WWW.PARAGONANDVIVA.COM

CALLING AHEAD IS RECOMMENDED

HOURS OF OPERATION

SUNDAY BRUNCH BUFFET-10AM-2PM

SUNDAY-10AM-1AM
MONDAY-THURSDAY-11AM-1AM
FRIDAY & SATURDAY-11AM-2AM

*KITCHEN IS OPEN UNTIL MIDNIGHT
NIGHTLY*

TAPAS

BRUSCHETTA

GRILLED MULTIGRAIN BREAD TOPPED WITH MARINATED PLUM TOMATOES, FRESH MOZZARELLA, FRESH BASIL AND SHAVED PARMESAN CHEESE 7.99

CRAB AND LOBSTER CAKES

MADE WITH ROCK CRAB MEAT, PAN SEARED AND SERVED WITH CITRUS SLAW AND A CHIPOLTE ROMOULADE 8.99

HUMMUS PLATE

ROASTED RED PEPPER HUMMUS AND ROASTED GARLIC HUMMUS SERVED WITH FETA CHEESE, ROMA TOMATOES, KALAMATA OLIVES AND PITA BREAD DRIZZLED WITH E.V.O.O 8.99

*SAKU SUSHI TUNA

SESAME ENCRUSTED SAKU TUNA IN A SOY SESAME GINGER MARINADE, PAN SEARED RARE AND TOPPED WITH WASABI AIOLI, ACCOMPANIED WITH SEAWEED SALAD 10.99

CALAMARI

LIGHTLY BREADED CALAMARI FRIED TO A GOLDEN CRISP, TOSSED WITH HOT PEPPERS, SCALLIONS, AND GARLIC INFUSED OIL, ACCOMPANIED WITH SPICY TUSCAN AIOLI 8.99

SEA SCALLOPS

PAN SEARED SCALLOPS WITH APPLEWOOD SMOKED BACON, SHALLOTS, SPINACH, PINOT GRIGIO AND DICED TOMATOES 9.99

*LAMB CHOPS

GRILLED NEW ZEALAND LAMB CHOPS, SERVED WITH TZATZIKI SAUCE AND GRILLED TOMATOES 10.99

STEAMED MUSSELS

MAINE MUSSELS TOSSED IN A CHARRED RED ONION & CHORIZO TOMATO BROTH, GARNISHED WITH TOASTED CROSTINIS 7.99

PARAGON CHILI

RED BEAN & BEEF CHILI BAKED IN A CROCK WITH SHARP CHEDDAR CHEESE, ACCOMPANIED WITH TORTILLA CHIPS 5.99

PIZZAS

GRILLED PIZZA OF THE DAY \$9.99

PLEASE ASK SERVER FOR TODAY'S OFFERING

MARGARITA

TOMATO SAUCE, SLICED TOMATO, FRESH MOZZARELLA CHEESE, FRESH BASIL AND PARMIGIANO REGGIANO CHEESE 8.50

MEDITERRANEAN

GRILLED EGGPLANT, BABY SPINACH, ROMA TOMATOES, PITTED KALAMATA OLIVES, FETA CHEESE AND OREGANO INFUSED OLIVE OIL 9.99

BARBEQUE CHICKEN

PULLED CHICKEN, CARAMELIZED ONIONS, HOMEMADE BARBEQUE SAUCE AND SMOKED GOUDA CHEESE 9.99

PARAGON

GRILLED CHICKEN, GARLIC, OLIVE OIL TOMATOES, OREGANO, FRESH MOZZARELLA CHEESE AND PARMIGIANO REGGIANO CHEESE 9.50

PEPPERONI

TOMATO SAUCE TOPPED WITH MOZZARELLA CHEESE & PEPPERONI \$8.99

SANDWICHES

ALL SANDWICHES ARE SERVED WITH PARAGON FRIES

GRILLED CHICKEN BREAST

MARINATED GRILLED CHICKEN TOPPED WITH ROASTED RED PEPPERS, GREEN LEAF LETTUCE AND FRESH MOZZARELLA CHEESE, DRIZZLED WITH BALSAMIC VINAIGRETTE ON FRENCH BREAD 7.99

TURKEY CLUB

THINLY SLICED BREAST OF TURKEY ON TEXAS TOAST WITH CRISPY BACON, LETTUCE, TOMATO, AND HOUSE MAYONNAISE 7.99

LOBSTER CLUB

STEAMED LOBSTER MEAT TOSSED WITH A CITRUS MAYONNAISE, SERVED ON TEXAS TOAST WITH LETTUCE, TOMATO, AVOCADO AND CRISP BACON 14.99

GRILLED PORTOBELLO

WITH GRILLED ASPARAGUS, ROASTED RED PEPPERS AND MELTED BRIE CHEESE, TOPPED WITH BALSAMIC GLAZE ON CIABATTA BREAD 8.99

CUBAN SANDWICH

ROASTED PORK, HAM, SWISS CHEESE, MUSTARD, AND PICKLES ON PRESSED CUBAN BREAD 7.99

SUB PARAGON FRIES FOR:

MIXED GREENS 2.00 ONION RINGS 1.50
SWEET POTATO FRIES 2.50

SALADS

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH CREAMY CAESAR DRESSING, TOPPED WITH GARLIC CROUTONS AND PECORINO ROMANO CHEESE 6.99

SIDE CAESAR SALAD 4.00

POACHED PEAR SALAD

BIB LETTUCE, ENDIVE, CANDIED PECANS, CRUMBLER GREAT HILL BLUE CHEESE AND REISLING POACHED PEARS SERVED WITH A RED WINE AND SHALLOT VINAIGRETTE 7.50

PARAGON SALAD

MIXED FIELD GREENS, ROMA TOMATOES, ROASTED RED PEPPERS, FRESH MOZZARELLA, KALAMATA OLIVES, PARMIGIANO REGGIANO CHEESE, AND OUR HOUSE BALSAMIC VINAIGRETTE 6.99

SIDE PARAGON SALAD 4.00

ARUGULA & BEET SALAD

GOAT CHEESE, TOASTED PINENUTS, RED BEETS & OVEN ROASTED TOMATOES ACCOMPANIED WITH WHITE BALSAMIC VINAIGRETTE 8.99

AVOCADO ROMA TOMATO SALAD

CRISP ROMAINE LETTUCE, BERMUDA ONIONS, GORGONZOLA CHEESE, HASS AVOCADO, SERVED WITH CITRUS VINAIGRETTE 7.50

VIVA SALAD

TOMATOES, CUCUMBERS, KALAMATA OLIVES, RED ONIONS, SCALLIONS, CAPERS, GREEN PEPPERS, TOSSED IN EXTRA VIRGIN OLIVE OIL, AND BALSAMIC VINAIGRETTE ON A BED OF MIXED FIELD GREENS, TOPPED WITH FETA CHEESE 7.99

TO ACCOMPANY YOUR SALAD

GRILLED CHICKEN 2.50 GRILLED SHRIMP 3.50
GRILLED PORTOBELLO MUSHROOM CAPS 3.00
GRILLED YELLOW FIN AHI TUNA 5.99
GRILLED SALMON 5.99
GRILLED SKIRT STEAK 6.99

GOURMET BURGERS

8 OUNCES, GRILLED BLACK ANGUS HAMBURGER, SERVED ON AN ONION ROLL WITH LETTUCE, TOMATO, AND PARAGON FRIES

*PEASANT BURGER

THE PLAIN GOURMET BURGER 6.99

*PARAGON BURGER

TOPPED WITH AGED VERMONT CHEDDAR CHEESE 7.99

*BARBEQUE BURGER

TOPPED WITH HOME MADE BARBEQUE SAUCE, CARMELIZED ONIONS AND SMOKED GOUDA CHEESE 7.99

*FRENCH BURGER

TOPPED WITH APPLEWOOD SMOKED BACON AND BOURSIN CHEESE 7.99

*BLUE BURGER

TOPPED WITH APPLEWOOD SMOKED BACON AND GREAT HILL BLUE CHEESE 7.99

*PEPPERJACK BURGER

TOPPED WITH CRISPY CAJUN ONION STRINGS, PICKLES, RUSSIAN DRESSING AND PEPPERJACK CHEESE 7.99

*TURKEY BURGER

FRESH GROUND TURKEY GRILLED, TOPPED WITH VERMONT AGED CHEDDAR CHEESE, GUACAMOLE AND ALFALFA SPROUTS 6.99

SIDE ORDERS

GRILLED ASPARAGUS 4.00
RICE PILAF 4.00
GARLIC MASHED POTATOES 4.00
VEGETABLE OF THE DAY 4.00
ONION RINGS 3.00
PARAGON FRIES 2.50
SWEET POTATO FRIES 3.50
SAUTÉED BABY SPINACH 4.00

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