

DINNER Menu

Carne (Meat) all served with vegetables

MANZO AVOCADO \$26.50

Thin flat medallion of beef eye fillet (**not a thick cut steak**)
cooked with cream sauce and topped with avocado

MANZO FUNGHI \$26.50

Thin flat medallion of beef eye fillet (**not a thick cut steak**)
cooked with cream and mushroom sauce

POLLO FUNGHI \$26.50

Chicken breast cooked with cream and mushroom sauce

POLLO MARSALA \$26.50

Chicken breast cooked with marsala wine and cream sauce

MANZO MARSALA \$26.50

Thin flat medallion of beef eye fillet (**not a thick cut steak**)
cooked with marsala, mushroom and Cream sauce

MANZO INVOLTINI \$27.50

Thin flat medallion of beef eye fillet (**not a thick cut steak**)
rolled, crumbed, and filled with cream cheese, ham, onions,
parsley, cooked with marsala wine and mushroom

POLLO CAPRI \$27.50

Boneless chicken mixed with egg, onions, garlic and
parsley, stuffed with camembert cheese, crumbed and deep
fried, topped with mushroom sauce

BISTECCA AL PEPE \$28.50

Scotch fillet steak cooked with cream, ground peppers and
brandy

BISTECCA NAPPLI \$28.50

Scotch fillet steak cooked with tomato based sauce, red
wine and topped with mushrooms

BISTECCA AL AGLIO \$28.50

Scotch fillet steak cooked with garlic

DINNER Menu

DESSERTS

Please note that all desserts are served with cream and
chocolate sauce.

FRUTTI BELLISSIMI \$7.50

Summer taste of passionfruit and berry ice creams layered
with sweet meringata ice cream, all on vanilla sponge base.

TORTA CHOCOLATA \$7.50

A moist light chocolate gateau with double layers of chocolate
sponge and chocolate mousse served with cream and ice

DOLCE VITA \$7.50

The classic flavours of cappuccino, chocolate, and hazelnut ice
creams layered together on a chocolate sponge base with al-
mond sprinkle on top and dusted with cocoa.

BRANDY SNAPS \$7.00

Classic brandy snaps filled with cream, served with ice cream
and a

GELATO LA PADELLA \$7.00

Delicious Italian gelato with roasted pistacchio nuts, creamy
yet not as rich as ice cream.

CAPPUCCINO \$3.50

ESPRESSO \$3.00

LATTE \$4.50

HOT CHOCOLATE \$4.50

SPECIAL COFFEE \$7.00

LIQUEUR \$5.50

BLACK COFFEE \$3.00

LA PADELLA PH:5372099

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ENTREES

Garlic Bread	\$ 2 . 0 0
Pizza Bread	\$ 5 . 0 0
Zuppa Del Giorno Soup prepared daily by the chef	\$ 9 . 0 0
Avocado and Prawns Fresh avocado with prawns and la padella sauce	\$ 9 . 5 0
Avocado Seafood Fresh avocado with tuna, prawns and la padella sauce	\$ 9 . 5 0
Prawns Cocktail Prawns with la padella sauce	\$ 8 . 5 0
Seafood Cocktail Tuna and prawns with la padella sauce	\$ 9 . 0 0
Garlic Mussels Fresh mussels cooked with garlic and cream sauce	\$ 1 0 . 0 0
Cozze La Padella Fresh mussels cooked with tomato and a touch of chilli	\$ 1 0 . 0 0
Calamari Fritti Deep fried squid rings served with la padella sauce	\$ 9 . 5 0
Fegatini Di Pollo Chicken livers sauteed with onions, mushrooms, brandy and cream	\$ 9 . 5 0
Insalata Fresh salad served with la padella dressing	\$ 6 . 0 0
Garlic King Prawns Panfried king prawns cooked with garlic,onions,cream and a Touch of tomato	\$ 1 3 . 0 0
Entrée Pasta	\$ 1 1 . 0 0

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PASTAS (Side vegetable/salad extra)

SIDE VEGETABLES	\$6.00
LASAGNA Layers of pasta with meat sauce, mushrooms ,cheese and ham	\$20.50
CANELLONI Mince meat mixed with herbs rolled in pasta and baked	\$20.50
SPAGHETTI BOLOGNAISE Spaghetti topped with meat sauce	\$20.50
TORTELLINI Crescent shaped pasta stuffed with meat, mushrooms, ham in cream sauce with a touch of tomato	\$20.50
RAVIOLI Envelopes of pasta stuffed with meat in tomato sauce and a touch of cream	\$20.50
SPAGHETTI MARINARA Spaghetti cooked in a tomato sauce with fish, squid, prawns	\$21.50
FETTUCCINI AL POLLO Strips of egg pasta cooked in cream with chicken, mushroom and a touch of tomato	\$21.00
SMOKED CHICKEN FETTUCCINI Strips of egg pasta cooked in cream with smoked chicken, Mushrooms and a touch of tomato	\$21.00
SEAFOOD (all served with vegetable)	
PESCE PIZZAIOLA Pan fried fish in a special tomato sauce, oregano, garlic, capers, olives and wine	\$27.00
PESCE ALLA PAOLO Pan Fried fish with white wine, shrimps, and cream sauce	\$27.00
CALAMARI FRITTI Deep fried squid rings served on a bed of lettuce with La Padella sauce on the side	\$23.00