



INIZIO (Beginning)

Arancini

Crispy rice croquettes with roasted red pepper, mascarpone cheese, oven dried tomato and vodka dipping sauce 13

Pizzetta Siciliana

Crispy flatbread with goat cheese crema and spicy ham drizzled with sriracha aioli 14

Passata Di Peperoni e Ceci

Red pepper hummus with grilled garlic crostini 12 ^{GF}

Salmone Affumicato

Smoked salmon wrap with grilled zucchini and Padella's dill cream fresh 15 ^{GF}

Gamberoni

Chilled jumbo prawns over avocado and remoulade sauce 16 ^{GF}

Bruschetta Ai Funghi

Crispy grilled bread topped with goat cheese spread and wild mushrooms 14 ^{GF}

ZUPPE E INSALATE (Soups and Salads)

Zuppa Del Giorno

Chef's creation from the freshest of the market's ingredients 10

Zuppa Di Pollo

Freshly made chicken noodle soup 10

Insalata Di Bistecca

Flank steak with red beets, cucumbers, fresh strawberries, spring of arugula, gorgonzola cheese with crispy shallots and red wine cream vinaigrette 18 ^{GF}

Insalata Di Melograno

Mixed greens with mixed berries, feta cheese and roasted walnuts tossed in a pomegranate vinaigrette 10 ^{GF}

Insalata Caprese

Sliced heirloom tomatoes, fresh mozzarella and basil drizzled with lemon oil and balsamic reduction 14 ^{GF}

Insalata Estiva

Mixed greens with watermelon radish, edamame and heirloom tomatoes tossed in a fresh citrus dressing 10 ^{GF}

Insalata Di Pollo Alla

Cesare

Romaine lettuce with asiago-parmesan, croutons and homemade caesar dressing 18

SECONDI PIATTI (Second Plate)

Fettuccine Ai Garberetti

Sautéed jumbo shrimp, with crispy pancetta over sundried tomato vodka sauce 26

Spaghetti Alla Bolognese

Homemade spaghetti sautéed with a mixture of ground pork, beef and lamb with a red wine tomato sauce 22

Penne All'amatriciana

Penne pasta tossed in a spicy tomato sauce with diced prosciutto finished with sweet butter and pecorino cheese 16

Gnocchi Alla Stroganoff

Sautéed potato dumplings, wild mushrooms and New York Strip tips over a cream beef demi 22

PIATTI PRINCIPALI (Main Course)

Torta Di Aragosta e Polpa Di Granchio

Lobster and crab meat cakes in a light cream sauce served with fresh vegetables 32

Bouillabaisse Di Capesante

Pan seared diver scallops over crispy corn, pancetta, zucchini blossom and bouillabaisse sauce 28

Costolette Di Agnello

Crusted lamb chops over sunchoke puree, sautéed edamame and demi glaze 33 ^{GF}

Pollo Croccante

Pan seared airline chicken breast over polenta cake, baby carrots and orange consommé 24

Salmone Alla Griglia

Grilled Atlantic salmon over pineapple, baby bok choy and warm quinoa salad served with table side lobster broth 26

Braciola Di Manzo Alla Griglia

Grilled cowboy steak over sunchoke puree and crispy Brussel sprouts drizzled with mustard cream demi glaze 38 ^{GF}

Branzino

European bass with crispy polenta, lemon oil and seasonal vegetables 24

8oz. Filet Mignon^

Chive truffle potatoes,
mousselines baby carrots in pepper
sauce 33

CONTORNI (Sides)

Gnocchi 8, Parmesan Risotto 7,
Sautéed Asparagus 6, Baby Carrots
6, Wild Mushroom 7, Edamame 6,
Sunchoke Puree 8, Polenta Cake 8
or Shoestring fries 6

RINFRESCO (Pure Refreshment)

Westin Fresh by The Juicery

SUCCHI (Juices)

Orange, grapefruit, lemon 10
Pineapple, cucumber, mint 10
Apple, spinach, lemon, parsley
10
Cucumber, honeydew melon,
cilantro 10

FRULLATI (Smoothies)

Blueberries, banana, granola,
spinach, chia seeds, soy milk 8
Pomegranate, basil, cacao,
herbal tea, dates, soy milk 8
Mango, cinnamon, banana,
spinach, soy milk 8
Dates, raspberries,
strawberries, mango, mint,
lavender tea, soy milk 8
Chia, carrots, pineapple,
spinach 8

Dishes packed with nutrients and energy

Enjoy an endless chilled bottle of
Aqua health® filtered still or
sparkling water per person 1
Bottled Panna Spring 6 and San
Pellegrino 6 water are also
chilled for your enjoyment
Padella is a member of the Chef's
Collaborative When possible, Chef
Nunez uses produce, meats and
seafood from our local growers and
farmer

^this item may be served
undercooked. Consumption of raw or
undercooked meat, seafood,
poultry and eggs may increase your
risk of food borne illness