

Dinner Menu

Our current selection of dishes made from fresh, locally-sourced ingredients

Insalate

add 6 oz. chicken or salmon to any salad - \$12

CAESAR

crispy romaine hearts tossed in our homemade dressing, crispy pancetta, shaved parmigiano, herbed croutons

\$14

ORGANIC SPINACH

Organic spinach with slices apple and dry cranberry topped with goat cheese, house dressing

\$15

FUNGHI E RUCOLA

sautéed forest mushrooms, tomatoes, rucola, shaved asiago, balsamic vinaigrette

\$17

RADICCHIO E FINOCCHIO

chopped radicchio, sliced fennel, orange quarters, red onions, kale, tossed in grainy mustard, citrus vinaigrette

\$14

Antipasti

BUFALA CAPRESE

vine ripened tomatoes, bufala mozzarella, basil, balsamic reduction, evoo

\$18

MUSSELS

house spiced tomato sauce or garlic white wine

\$17

BEEF CARPACCIO

thinly sliced beef tenderloin, rucola, shaved parmigiano, capers

\$19

AFFETTATI

variety of italian cured meats and cheese board

\$25

GRILLED SARDINES

bed of rucola, *Padella's* house dressing

\$16

GRILLED CALAMARI

tossed in a warm caper tomato olive salsa

\$17

OCTOPUS

\$19

Le Nostre Pizze

custom toppings: VEGETABLE 2.00, MEAT 3.25, FISH 3.75

MARGHERITA \$15
tomato sauce, fior di latte, fresh basil

PADELLA \$21
tomato sauce, fior di latte, prosciutto, coppa, spinach

BOSCO \$19
tomato sauce, forest mushrooms, goat cheese, spinach

CAPRICCIOSA \$20
tomato sauce, fior di latte, capers, black olives, artichoke, cremini mushroom

A TUA SCELTA \$15
make your own: tomato sauce, fior di latte

Pasta

freshly homemade daily

FETTUCCINE RAGU \$21
homemade bolognese meat sauces

LINGUINE DI MARE \$27
mussels, clams, shrimps, scallops, calamari, white wine, light tomato sauce, scallions, fresh herbs

SPAGHETTI CARBONARA \$21
guanciale, egg yolk, black pepper, pecorino, parmiggiano

SPAGHETTI PUTTANESCA \$21
anchovies capers olives white wine tomato sauce