

# APPETISERS & ENTREES



<b>GARLIC BREAD</b>	<b>\$4.00</b>
<b>PIZZA BREAD</b>	<b>\$6.00</b>
<b>ZUPPA DEL GIORNO</b> SOUP PREPARED DAILY BY THE CHEF.	<b>\$9.50</b>
<b>GARLIC KING PRAWNS</b> PAN FRIED KING PRAWNS WITH GARLIC, CREAM AND A TOUCH OF TOMATO.	<b>\$17.00</b>
<b>AVOCADO PRAWNS</b> FRESH AVOCADO, AND PRAWNS TOPPED WITH LA PADELLA SAUCE.	<b>\$13.50</b>
<b>PRAWN COCKTAIL</b> PRAWNS TOPPED WITH LA PADELLA SAUCE.	<b>\$12.50</b>
<b>AVOCADO SEAFOOD</b> FRESH AVOCADO, PRAWNS AND TUNA TOPPED WITH LA PADELLA SAUCE.	<b>\$14.50</b>
<b>SEAFOOD COCKTAIL</b> PRAWNS AND TUNA WITH LA PADELLA SAUCE.	<b>\$13.50</b>
<b>GARLIC MUSSELS</b> FRESH MUSSELS COOKED IN A CREAMY GARLIC SAUCE.	<b>\$16.00</b>
<b>CALAMARI FRITTI</b> DEEP FRIED SQUID RINGS SERVED WITH LA PADELLA SAUCE.	<b>\$14.50</b>
<b>COZZE AL LA PADELLA</b> FRESH MUSSELS STEAMED TO PERFECTION WITH CREAM AND BRANDY AND A TOUCH OF TOMATO AND CHILLI.	<b>\$16.00</b>
<b>FEGATINI DI POLLO</b> CHICKEN LIVERS SAUTÉED WITH ONIONS, MUSHROOMS, BRANDY AND CREAM	<b>\$15.50</b>
<b>INSALATA</b> SIDE SALAD.	<b>\$10.00</b>
<b>SIDE VEGETABLES</b>	<b>\$10.00</b>