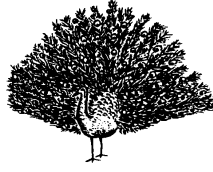


Il Pavone



CUCINA ITALIANA

Antipasti & Insalata

Prosciutto Casalinga.....15 House Cured Prosciutto with Seasonal Fruit	Radicchio alla Fiamma.....14 Grilled Radicchio Wrapped in Speck
Bruschetta con Pomodoro.....8 Grilled bread topped with Tomatoes, Garlic and Extra Virgin Olive Oil	Crostacei al Vapore16 Steamed Manila Clams or Mussels, Garlic and Extra Virgin Olive Oil
Zucchini Fritti.....11 Breaded White Zucchini	Calamari Fritti.....13 Lightly Floured Squid Deep Fried with Lemon and Jalapeno Peppers
Carpaccio di Manzo.....14 Thinly Sliced Raw Beef Dressed with Celery Heart, Capers, Shaved Parmesan Cheese, Mustard and Citronette	Salmone Affumicato.....15 Cold Smoked Norwegian Salmon Served with Capers, Onions and Il Pavone Garlic Toast
Antipasto Misto.....17 Chef's Selection of House Cured and Imported Meats, Cheese, Olives and Pickled Vegetables	Oyster's on the Half Shell14 Fresh Pacific Oysters Served With Mignonette and Cocktail Sauce

Insalate Varie

Insalata Casalinga.....6 Crisp Green Salad with Choice of Dressing	Insalata Cesare.....9 Romaine Hearts Il Pavone Garlic Toast, and Shaved Parmesan Cheese
Insalata Norcina.....13 Butter Leaf Lettuce, Italian Zucchini, Pecorino Toscano, and House Cured Salumi.	Insalata Mista.....11 Mixed Baby Greens Onions, Cherry Tomatoes, and Balsamic Dressing

Primi

*Denotes that the pasta is available in ½ orders (split price and add \$2.00)

Soup of the Day.....6	Ravioli alla Casalinga.....*18 House Made Meat Ravioli with Traditional Meat Sauce
Linguini alle Vongole.....*19 Linguini with Baby Clams Served in White or Red Sauce	Spaghetti al Pesto.....*17 Spaghetti with Garlic and Sweet Basil Sauce
Fettuccini Alfredo.....*19 Egg Fettuccini Noodles, Butter, Cream, Parmesan Cheese, and Grated Nutmeg	Spaghetti alla Puttanesca.....*19 Olive Oil, Garlic, Capers, Anchovies, Tomatoes, Basil, and Gieta Olives
Lasagna al Ragù di Carne.....17 Pasta Sheets Layered with Meat and Béchamel Sauce	Spaghetti alla Bolognese.....*19 Spaghetti with Traditional Meat Sauce
Capellini al Crudo di Pomodoro.....*16 Angel Hair Pasta with Garlic, Basil, Fresh Tomatoes, and Extra Virgin Olive Oil	Fettuccini Tutto Mare.....23 Fettuccini Pasta with Assorted Seafood Poached in Marinara Sauce

(You may add chicken for \$4.00, prawns for \$6.50, or \$1.50 per meatball to your pasta)

Il Pavone



CUCINA ITALIANA

Secondi

Pollo alla Diavola - Half Chicken (MFRC) Grilled with Dijon Mustard, Garlic, Fresh Herbs & Lemon.....	25
Pollo alla Toscana - Half Chicken (MFRC) Oven Roasted with Fresh Herbs, Onions Zucchini and Mushrooms in a White Wine Sauce.....	25
Pollo al Mattone - Half Chicken (MFRC) Pressed and Slow Cooked with Olive Oil, Garlic and Fresh Herbs and Natural Juices.....	25
Piccata di Vitella con Capperi - Thinly Sliced Veal, Served with Lemon Caper Sauce.....	26
Scaloppini di Vitella alla Montinara - Veal Sautéed with Shallots, Mushrooms, Pine Nuts, and Tomato.....	26
Saltimbocca alla Romana - Sliced Veal Topped with Prosciutto, Fontina Cheese and Sherry Wine Sauce.....	27
Bistecca alla Griglia – Grilled (CAB) New York Steak.....	29
Tagliata di Manzo – Grilled (CAB) New York Steak, Sliced & Served with Extra Virgin Olive Oil, Lemon, & Fresh Herbs.....	29
Bistecca al Pepe Nero – (CAB) New York Steak Coated with Crushed Black Peppercorns, Finished in a Cognac Cream Sauce.....	33
Carre di Agnello – Roasted New Zealand Rack of Lamb in a Balsamic Rosemary Sauce.....	36
Sogliola alla Mugnaia - Hand Cut Fillet of Sole Sautéed in a Lemon Butter and White Wine Sauce.....	28
Calamari Dorati all'agro di Limone - Calamari Steak Sautéed in a Lemon Butter and White wine Sauce	25
Gamberoni Saltati - Large Mexican Gulf Prawns, Sautéed with Garlic, Shallots, Butter and White Wine	27

CAB – Certified Angus Beef

MFRC – Mary's Free Range Chicken

Splitting entrée's 5.00 service charge

Buon Appetito