

Il Pavone



CUCINA ITALIANA

Antipasti & Insalate

Carpaccio.....14
Thinly Sliced Beef, Celery Harts, Capers, and
Shaved Parmesan. Dijon Mustard and Citronette

Prosciutto.....15
House Cured Italian Style Ham Served with
Seasonal Fruit and Cheese

Bahia.....22
Grilled Jumbo Prawns, Black Beans, Feta Cheese,
Vinaigrette on Mixed Baby Lettuce

Insalata Mista.....9
Assorted Mixed Baby Lettuce, Spring Onions,
Cherry Tomatoes with Balsamic Dressing

Insalata Norcina.....11
Butter Leaf Lettuce, Italian Zucchini, Pecorino
Toscano and Cured Meats

Insalata Della Casa.....6
Mixed Green Salad Choice of House,
Blue Cheese or Thousand Island Dressing

Caesare con Pollo alla Griglia.....18
Grilled Chicken Tenderloins on a Caesar salad,
House Crotons, Shaved Parmesan Cheese,
Caesar Dressing

Insalata ai Gamberetti.....19
Bay Shrimp Salad, Avocado, Red Onion,
Cucumber, Olives Harts of Palm, and
Boiled Eggs with House Dressing

Insalata di Granchio.....22
Dungeness Crab Salad Avocado, Red Onion,
Cucumber, Olives, Harts of Palm, and
Boiled Eggs with House Dressing

Capricciosa.....17
Tossed Cobb Salad

Zuppa & Pasta

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

Soup of the Day.....6

Spaghetti alla Carbonara.....*20
Spaghetti Pasta House Cured Pancetta, green
Onions, Egg Yolk and Cream Sauce

Spaghetti alla Bolognese.....*17
Spaghetti Pasta with Traditional Meat Sauce

Linguine alle Vongole.....*19
Linguini Pasta, Manila Clams, Garlic
Olive oil and White wine

Lasagna al Ragu di Carne.....17
House Made Pasta Sheets Layered with
Béchamel and Bolognese Meat Sauce

Ravioli alla casalinga.....*18
House Made Meat Ravioli with Traditional
Meat Sauce

Crostacei al Guazzetto.....17
Steamed Mussels or Clams in a Semi
Spicy Tomato Broth with Garlic Toast.
Drizzled with Extra Virgin Olive Oil

Spaghetti della Nonna.....*16
Spaghetti with Veal Meatballs,
Poached in a light Tomato Sauce

Spaghetti alla Puttanesca.....*18
Spaghetti Pasta, Olive Oil, Garlic, Capers,
Anchovies, Tomato, Basil and
Gaeta Olives

Capellini al Crudo di Pomodoro.....*15
Angel Hair Pasta, Olive Oil, Basil
Garlic and Tomatoes

Penne alla Rughetta.....*21
Penne Pasta with Arugula, Sun Dried Tomatoes,
Garlic. Hot Peppers and prawns

Fettuccini Alfredo.....*18
Fettuccini Pasta Cream and Parmesan
Cheese Sauce

Spaghetti al Pesto.....*17
Spaghetti Pasta, Sweet Basil, Olive Oil,
Garlic, and Pine Nuts

Il Pavone



CUCINA ITALIANA

Pietanze

Vitella Dorata20

Sautéed Veal in Egg Batter with
White Wine, Lemon and Butter

Piccata di Vitella.....21

Sautéed Veal with White Wine,
Lemon and Capers

Osso Buco.....24

Slow Braised Veal Shank in a Rich Veal
and Vegetable Sauce

Egg Plant Parmigiana.....17

Breaded Egg Plant Steaks Baked with
Pomarola Sauce and melted Jack Cheese

Petto di Pollo Saltimbocca22

Sautéed Breast of Chicken, Sage House
Cured Prosciutto and Fontina Cheese

Petto di Pollo alla Diavola.....19

Grilled Breast of Chicken with Spicy
Mustard Sauce

Petto di Pollo alla Zingara.....19

Sautéed Breast of Chicken with Onion,
Mushrooms, Tomato and Sweet Peppers

Scottadito.....24

Grilled New Zealand Lamb Rib Chops with
Herbed Olive Oil

Bisteca alla Giovanni Russollini.....22.

Dry aged New York STAKE, John's style
With garlic Sauce

Calamari Dorate.....19

Sauteed Mexican Gulf Jumbo Squid Strak
Finish with Lemon and Butter

Gamberoni alla Livornese.....24

Sautéed Mexican Gulf Prawns, Tomato,
Shallots, Garlic and Parsley

Ostriche Dorate.....18

Sautéed Pacific Oysters, in a White Wine and
Lemon Butter Sauce

Sogliola alla Mugnaia.....24

Sautéed Fillet of Sole in a white Wine and
Lemon Butter Sauce

Panini

Clubhouse.....16

Oven Roasted Turkey Breast, Ham, Bacon,
Avocado, Tomato and Jack Cheese

ProsciuttoCotto.....16

Baked Ham and Melted Gruyere Cheese
with Honey Mustard on Grilled Sourdough

Monterey19

Open Face Crab & Shrimp Sandwich,
Melted Jack Cheese and Green Onions

Nicola.....16

Grilled Breast of Chicken, Roasted Peppers,
Watercress, Lemon, Capers, on Grilled Focaccia

Bistecchina.....22

New York Steak Sandwich with Garlic
Sauce on Sourdough

Coffee...2.50 Espresso...2.75 Cappuccino...4.00 Caffé latte...4.25

Herb Tea....2.95 Tea or Ice Tea....2.50

A service charge of 3.75 will be added when splitting an entrée

Buon Appetito