

IL PAVONE

ENTRÉE

- BREAST OF CHICKEN DORE** *Chicken Tenderloin Pounded and Dipped in Egg Wash, . . . 27*
Finished in White Wine, Lemon and Butter Sauce
- CHICKEN PARMIGIANA** *Breaded Breast of Chicken Baked in the Oven with Our 31*
Pomorolla Sauce, Topped with Parmesan and Monterey Jack Cheese
- PETTO DI POLLO ALLA DIAVOLA** *Sautéed Chicken Tenderloin in a Semi Spicy 29*
Mustard and Lemon Sauce
- VEAL CREAM** *Provimi Veal and Mushroom Stew in a Creamy Veal Reduction 29*
- BRACCIALINE ALLA TOSCANA** *Provimi Veal Cutlet in a Semi Spicy Tomato Sauce 31*
with Garlic, Capers, and Lemon Zest
- POT ROAST** *Slowly Braised Piedmont Beef Mock Tender with Red Wine, Porcini 29*
Mushroom, Tomato, and Herbs
- SCOTADITO ALLA ROMANA** *Grilled New Zealand Lamb Rib Chops, Garlic, Herbs, 31*
Olive Oil, and Lemon
- RED SNAPPER PICATTA** *Pacific Red Snapper Sautéed with White Wine Lemon and 27*
Capers
- CALAMARI** *Mexican Gulf Squid, Lightly Battered in Flour and Egg with White Wine, 31*
Lemon, and Butter
- OYSTERS DORE** *East Point Oysters, Sautéed with White Wine, Lemon, and Butter 32*

THERE WILL BE A \$6.00 SPLITTING FEE FOR ALL ENTRÉE'S

PANINI

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| NICOLA <i>Grilled Breast of Chicken, 19</i> <i>Roasted Peppers, Watercress, and Lemon</i> <i>Caper Mayonnaise on Ciabatta Roll</i> | MONTEREY <i>Crab, Shrimp, Green 26</i> <i>Onions, Mushrooms, and Melted Jack</i> <i>Cheese on Ciabatta Roll (open face)</i> |
| BISTECCHINA <i>New York Steak 26</i> <i>Sandwich with Garlic Brown Sauce on</i> <i>French Roll</i> | J.B. 2.0 <i>One of Mamma's Favorite 23</i> <i>Sandwich's Sliced Heirloom Tomatoes,</i> <i>House Cured Prosciuto and Stracchino</i> <i>Cheese on Rosemary Focaccia</i> |
| COTTO <i>Grilled Prague Style Ham, 19</i> <i>Gruyere Cheese, and Honey Mustard on</i> <i>Sliced Sourdough</i> | |