

# IL PAVONE

## ENTRÉE

- CHICKEN PICCATA *Sauted Breast of Chicken Tenderloin in a White Wine, Lemon . . 32 and Caper Sauce*
- CHICKEN MARSALLA *Breast of Chicken with Mushrooms in a Marsalla Wine . . . . . 32 Sauce*
- CHICKEN ARTICHOKE *Breast of Chicken Sautéed with Artichoke Harts, White . . . . 33 Wine and Lemon Sauce*
- CHICKEN TOSCANA *Half Chicken Roasted with Zucchini, Mushrooms, Onions . . . . . 36 and Herbs*
- POLLO AL MATTONE *Brick Pressed and Slowly Braised Free Range Half Chicken, . . 38 Fresh Herbs, Garlic and Natural Juices*
- VEAL PICATTA *Thinly Pounded Veal in a White Wine, lemon and Caper Sauce . . . . . 37*
- VEAL SCALAPPINI *Thinly Pounded Veal, Shallots, Mushrooms, Herbs and Marsala . . 38 Wine*
- OSSO BUCO *Slow Braised Provimì Veal Shank with Traditional Gremolata Sauce, . . . . 46 served with Risotto Milanese*
- PEPPER STEAK *12oz. Dry-Aged Certified Angus New York Steak, Black . . . . . 55 Peppercorn, Brandy Cream Sauce*
- CARRE DI AGNELLO *Roasted New Zealand Lamb Rack, Garlic Rosemary, . . . . . 57 Balsamic Reduction*
- CALAMARI DORE *Mexican Gulf Squid, Lightly Battered with Flour and Egg, . . . . . 33 Finished with a White Wine, Butter, and Lemon sauce*
- TAGLIATA *12oz. Dry Aged Certified Angus New York Steak Grilled and Finished . . . . . 51 with Fine Herbs, E.V.O.O., Lemon Juice*
- PETRALLI SOLE *Hand Cut Petrale Sole, White Wine, Lemon and Butter . . . . . 38*
- GAMBERONI *Jumbo Mexican Gulf Prawns, Garlic, Shallots, White Wine, Butter, . . . . . 42 and Lemon*
- SCALLOPS LIVORNESE *Day boat sea scallops, sauted with garlic, shallots, onion, . . . 42 parsley and tomato, white wine, lemon Sauce*

**THERE IS A \$ 8.00 SERVICE CHARGE FOR ENTRÉE SPLITTING**