

IL PAVONE

ENTRÉE

- EGG PLANT CALABRESE *Baked Eggplant in a Semi Spicy Rosemary Marinara . . . 26*
Sauce with Melted Jack Cheese
- CHICKEN PICCATA *Sauted Breast of Chicken Tenderloin in a White Wine, 32*
Lemon and Caper Sauce
- CHICKEN MARSALLA *Breast of Chicken with Mushrooms in a Marsalla Wine . . . 32*
Sauce
- CHICKEN MORENGO *boned and skinned breast of chicken sautéed with sweet . . . 32*
peppers, garlic, onions and mushrooms in a light tomato sauce
- CHICKEN PARMIGIANA *Breaded Breast of Chicken Baked in the Oven with Our 33*
Pomorolla Sauce, Topped with Parmesan and Monterey Jack Cheese
- VEAL PICATTA *Thinly Pounded Provimi Veal in a White Wine, Lemon and Caper . . 31*
Sauce
- "CANNOLI MA NO CANNOLI" *A modern twist on a favorite Sicilian classic, 13*
fried pastry, creamy ricotta, candied citron, pistachio, chocolate and Maraschino cherry
- VEAL SCALOPPINI *Thinly Pounded Provimi Veal, Shallots, Herbs, Mushrooms, . . . 32*
and Marsalla Wine
- POT ROAST *Slowly Braised Piedmont Beef Mock Tender with Red Wine, Porcini . . . 29*
Mushroom, Tomato, and Herbs
- RED SNAPPER PICATTA *Pacific Red Snapper Sautéed with White Wine Lemon 29*
and Capers
- CALAMARI *Mexican Gulf Squid, Lightly Battered in Flour and Egg with White 33*
Wine, Lemon, and Butter (1 pc portion 27)
- BISTECCHINA *New York Steak Sandwich with Garlic Brown Sauce on French Roll 33*
- MONTEREY *Crab, Shrimp, Green Onions, Mushrooms, and Melted Jack Cheese on 29*
a Open Ciabatta Roll
- CLUB SANDWICH *Turkey, Ham, Ice Berg Lettuce, Bacon, Avocado and Jack 22*
Cheese on Toasted Whole Bread

THERE WILL BE A \$8.00 SPLITTING FEE FOR ALL ENTRÉE'S