

Scaloppine di Vitello alla Pizzaiola

Veal in the Style of the Pizza Maker

4 to 6 veal medallions
2 Tbsp cherry tomatoes, diced
2 tsp garlic, minced
Pinch crushed red pepper
¼ cup white wine
1 cup fresh tomato sauce
1 Tbsp pitted black olives
1 tsp capers
Pinch of basil chiffonade
Pinch chopped parsley
Salt and pepper
Grapeseed oil for sautéing
Flour for dusting
Mozzarella slices for topping - optional



In a large sauté pan, heat the grapeseed oil over medium high heat. To make the veal scaloppine pound with a meat tenderizer until thin. Then, lightly dust veal scaloppine in flour and shake off excess.

Place the veal medallions in the sauté pan and sear on both sides until golden brown for approximately 30 seconds per side. Season with salt and pepper. Stir in the minced garlic and crushed red pepper. Add the white wine and stir to deglaze the pan. Stir in the cherry tomatoes and tomato sauce and simmer for approximately one minute. Add the black olives and capers and continue to simmer for an additional minute.

If desired, top the veal scaloppine with slices of fresh mozzarella. Sprinkle with the basil chiffonade and chopped parsley. Serve immediately.