

Veal Scallopini Piccata

This classic veal piccata recipe is one of our easiest Italian dinners.

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Much like [chicken marsala](#) and [veal saltimbocca](#), veal piccata is an Italian import that has become foundational to the [Italian-American](#) restaurant menu. And our easy method for making this iconic dish—among Saveur’s best veal recipes—doesn’t muck with tradition.

Tender veal scaloppini (top round “cutlet” steaks, which have been pounded thin, dredged in flour, then pan-fried) get a boost of brightness from a simple white-wine and lemon-juice sauce. Briny [capers](#) and a generous handful of Italian parsley leaves lend tang, color, and texture.

NOTE: If scaling up for a crowd, use a [second skillet](#) to cook the veal in batches. Because the texture of the light breading turns soggy quickly, the cutlets are best when served fresh from the stove.

Equipment

- [Medium Skillet](#)
- [Serving Plate](#)

Yield: serves 6

Time: 40 minutes

Ingredients

- 2 lb. (about 12) veal cutlets, also called scaloppine, pounded until 1/4” thick
- Kosher salt and freshly ground black pepper, to taste
- ½ cup flour
- 4 Tbsp. unsalted butter
- 2 Tbsp. olive oil
- ½ cup dry white wine
- 1 ¼ cups chicken stock
- 1 lemon, thinly sliced
- 1 Tbsp. fresh lemon juice
- ¼ cup capers, drained
- 2 Tbsp. chopped parsley

Instructions

1. Season veal with salt and pepper and dredge in flour, shaking off excess. Heat 2 tbsp. butter and oil in a 12” skillet over medium-high heat. Working in batches, add veal, and cook, turning once, until golden brown, about 3 minutes. Transfer to a serving platter, and set aside.
2. Add wine to skillet, and cook, scraping bottom of pan until reduced by half, about 3 minutes. Add stock and lemon slices, and bring to a boil; cook until reduced by half, about 8 minutes. Add remaining butter, juice, capers, and parsley, and season with salt and pepper. Pour sauce over veal and serve immediately.

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