

# Ernesto's Pizza Cucina

102 W. Post Road ~ White Plains, NY 10606 ~  
(914) 752-4611

## APPS:

- **CHICKEN BARLEY SOUP** | chicken, barley & diced veggie in brodo | ..... 8
- **CHARRED SPANISH POLPO** | spain octopus, herbed & char grilled; over a three bean corn honey balsamic reduction vinaigrette insalata | ..... 13

## PASTAS:

- **HOMEMADE PARPARDELLE alla LILIANA** | homemade parpardelle, diced chicken & bacon in a parmesano fresh ricotta herb cream sauce laced with garden mint | ..... 19

## ENTREES:

- **CALAMARI RIPIENA con HOMEMADE LINGUINI NERI** | calamari stuffed with a crabmeat stuffing stewed in a fresh plum tomato basil herb sauce over homemade black squid ink linguini | .... 28
- **WASHINGTON BEEF TENDERLOIN SPEZZATINO con RISO** | tender slow braised beef spezzatino in a montepulciano wine herb ragu with champignon mushrooms, carrots & green peas; served with rice | ..... 27
- **POLLO ala AELLA** | breast of chicken topped with sweet imported sopressata, grilled zucchini & top melted mozzarella in a prosecco cream sauce; laced with heirloom grape tomato & onion | .....20

## WINE SELECT:

- **MELINI** - Bardolino, Italy - **CHIANTI RISERVA** - 9 gl., 29 btl.

The Melini Winery dates back to 1705, and is one of the Chianti region's oldest and most historic wineries. Melini owns over 1,200 acres in Chianti most of which are in the prime Chianti Classico zone. Throughout its history, Melini has aggressively embraced innovations that improve quality. Founder Adolpho Laborel Melini used pasteurization in winemaking 33 years before Louis Pasteur wrote about the process. Melini introduced the fiasco strapeso, a tempered glass bottle that made possible the export of Chianti to foreign markets.

The spirit of tradition that spurs innovation is clearly apparent in Melini wines especially in their newest project, Melini Re-Chianti. Re-Chianti is a modern interpretation of a classic wine. It is Chianti Re-invented..

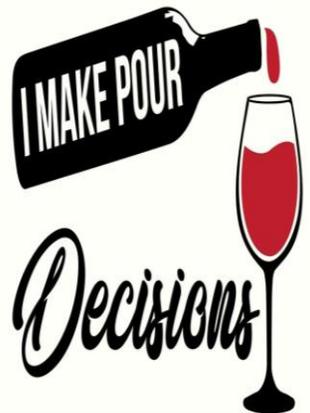
- **OXFORD LANDING** - South Australia - **SAUVIGNON BLANC**- 9 gl., 28 btl.

Pale straw with a tinge of green. Fresh and zesty aromas of green nettles, passion fruit, lemongrass and mango. Light bodied showing layers of fresh lemongrass and papaya flavours. Fine, crunchy acidity helps to focus the taste buds on the finish which is persistent, clean and utterly delicious.

Everything on Ernesto's Pizza Cucina menu will be freshly prepared at the time you place your order, virtually nothing is prepared ahead of time. So relax, order a refreshing cocktail, if you so desire, and get ready for our fine cuisine.

**WE CATER THE BEST PARTIES; ANY SIZE, IN OR OUT.**

Daily  
Specials



**GRAPE  
ESCAPE  
with  
Ernesto's  
Homemade  
Sangria**

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