

White Veal Pane

Tender veal coated in Italian Breadcrumbs with mushrooms, served with Fettuccine in a butter and marsala wine sauce.

Fettuccine Melton

Fettuccine served with Shrimp and Crabmeat in a Cream Sauce with Cheese.

Veal Marsala

Tender Veal sautéed in Marsala Wine, Butter and Mushroom Sauce. Served with Fettuccine Alfredo.

Veal Parmesan

Lightly breaded veal medallions topped with marinara sauce and mozzarella cheese. Served with spaghetti and marinara sauce.

Fettuccine Alfredo

Fettuccine pasta covered in a rich butter and cream sauce.

Veal Piccata

Sautéed veal in lemon butter sauce. Served with Picante Potatoes.

Paned Chicken

Boneless breast of chicken breaded in Italian breadcrumbs, with mushroom. Served with Fettuccine.

Real Italian Meatballs with Spaghetti

Italian homemade meatballs served with Ernest's signature marinara sauce served over Spaghetti.

Real Italian Sausage with Spaghetti

Italian sausage with Ernest's signature marinara sauce served over Spaghetti.

Chicken Parmesan

No one cooks Italian like Chef Ernest! A tenderized breast of chicken breaded and double dipped in white flour, egg wash, then house seasoned Italian bread crumbs. Then it is fried to perfection! On the bottom of the plate is Chef Ernest's famous Sicilian marinara red gravy (sauce) and a layer of mozzarella cheese. The chicken is placed on top and then a repeat layer of red gravy and mozzarella are added. Finished off with parsley and parmesan cheese. Served with a side of spaghetti.

Penne Pasta Alfredo

Seasoned Penne Pasta with Chef Ernest's mad awesome Alfredo Sauce. Made with our fresh cheese sauce base, garlic, heavy whipping cream, & "REAL" butter. Served with Hot Bread.

Penne Pasta Carbonara

Italian cooking at it's "Finest"! This dish is Chef Ernest's version of Carbonara. Prepared with Seasoned Penne Pasta, eggs, bacon, black pepper, grated parmesan cheese, sweet peas, and the best ingredient of all..... "Bacon".

Meat Cannelloni

Cheese Cannelloni

Homemade Lasagna