

Appetizers

Fried Calamari

lightly breaded, hot cherry peppers, finished in a garlic butter

\$19.99

Calamari Salad

chilled, tossed with red onion, roasted red peppers, celery, black olives, extra virgin olive oil

\$19.99

Fried Smelts

lightly breaded, hot cherry peppers, finished in a garlic butter

\$19.99

Snails

Salad

chunk-style conch, romaine, lemon

Loaded Salad

red onion, roasted red peppers, celery, black olives, extra virgin olive oil

Fra Diavlo

sautéed in a spicy marinara

MARKET PRICE

Clams

On-the-Half-Shell *

(6) raw and chilled, lemon, cocktail sauce

Casino

(5) seafood stuffing, bacon

Giovanni

(5) breadcrumbs, white wine, garlic, butter, lemon

\$12.99

Zuppa

(8) steamed in a white wine garlic butter *or* seasoned marinara

\$19.99

Jumbo Shrimp

Cocktail

lemon, cocktail sauce

\$6 a piece

Scampi

garlic, butter, white wine

Francaise

egg-wash, lemon, butter, white wine

\$7 a piece

Bluepoint Oysters (Long Island Sound) *

raw and chilled, lemon, cocktail sauce

\$3.99 each

* consumption of raw or undercooked food of animal origin can increase the risk of foodborne illness

Anchovies, Roasted Red Peppers, & Provolone Plate

\$18.99

Fresh Mozzarella

ovolini mozzarella, prosciutto, sliced tomato, extra virgin olive oil, basil

\$15.99

Stuffed Mushrooms

seafood stuffing, roasted red peppers, ritz cracker crumbs

\$12.99

Stuffed Portobello

prosciutto, mozzarella, roasted red peppers

\$15.99

Hot Antipasto

(2) stuffed mushrooms, (2) clams casino, (2) clams giovanni, roasted red peppers, finished in a white wine butter

\$14.99

Old World Fried Mozzarella

hand-breaded, sliced whole-milk mozzarella topped with red sauce

\$12.99

Lobster Ravioli

(4) tomato-striped lobster-stuffed ravioli finished in a pink alfredo

\$18.99

Fried Cheese Ravioli

ricotta, romano, mozzarella, diced jalapenos, with a side of red sauce

\$12.99

Arancini

(2) risotto, peas, mozzarella, prosciutto, roasted red peppers, sides of red sauce and alfredo

\$18.99

Polenta

baked cornmeal topped with red sauce

\$12.99

Eggplant Rollatini

(3) prosciutto, mozzarella, red sauce

\$19.99

Artichoke Hearts Francaise

(5) egg-wash, lemon, butter, white wine

\$12.99

Sautéed Rabe

black olives, roasted red peppers, garlic, extra virgin olive oil

\$13.99

Salads

Mixed Green Garden Salad

\$7.99

Destefano

a dinner-portion garden salad with romaine

\$11.99

Marinated in House Dressing or Grilled Chicken \$17.99

Grilled Shrimp \$6 each

Sautéed Baby Shrimp \$17.99

Caesar

romaine, croutons, sprinkled romano

\$9.99

add anchovies \$2

Entrée Caesar

\$11.99

Marinated in House Dressing or Grilled Chicken \$17.99

Grilled Shrimp \$6 each

Sautéed Baby Shrimp \$17.99

add anchovies \$2

Antipasto

salami, capicola, albacore tuna, sharp provolone, and hot cherry peppers atop a Destefano salad

\$19.99

Soups

Chicken Escarole

carrots, celery, pasta

cup \$4.99

bowl \$6.99

Pasta Fagioli

cannellini beans, prosciutto, pasta

cup \$5.99

bowl \$7.99

available salad dressings

House-made Italian Vinaigrette, Creamy Italian, Blue Cheese, Ranch, Honey Mustard,
Low-Fat Raspberry Vinaigrette, Balsamic Vinegar & Extra Virgin Olive Oil

Pasta Entrées

Frutti Di Mare

assorted shellfish tossed with linguini and finished in a white wine garlic butter *or* seasoned marinara

\$39.99

 *fra diavlo* **\$41.99**

Linguini in Red or White Clam Sauce

freshly-diced littlenecks in a white wine garlic butter *or* seasoned marinara

\$18.99

Linguini Vongole

red *or* white clam sauce topped with a half-dozen steamed littlenecks

\$22.99

Lobster Ravioli

(6) tomato-striped lobster-stuffed ravioli finished in a pink alfredo

\$27.99

add shrimp **\$6 each**

Florentine Ravioli

(6) spinach-striped ravioli, stuffed with spinach and a blend of Italian cheeses in an alfredo, topped with sautéed spinach

\$23.99

Five Cheese Ravioli

(4) large ravioli stuffed with a blend of Italian cheeses and finished in a pesto cream with sundried tomatoes

\$23.99

Gnocchi

potato pasta in a pink alfredo

\$18.99

Cavatelli

fresh-egg pasta in red sauce

\$18.99

Fettucine Alfredo

\$18.99

Ferdinand Alfredo

fettucine alfredo tossed with prosciutto, bacon, and green peas

\$22.99

Manicotti

(4) fresh tubes of pasta filled with ricotta cheese and topped with red sauce

\$15.99

Cheese Tortellini
in a pink alfredo or pesto cream
\$15.99
add sundried tomatoes \$2

Linguini Aglio e Olio
extra virgin olive oil, garlic
\$15.99
add anchovies \$2

Lasagna
layers of pasta, beef, ricotta, mozzarella, and red sauce
\$19.99

Cheese Ravioli
ricotta-stuffed ravioli in red sauce
\$14.99

Linguini, Capellini or Penne in Red Sauce
\$12.99

add *grilled chicken* or *baby shrimp* to any pasta entrée for **\$6**
breaded chicken **\$7**
meatball or *sausage* **\$3.99 / \$4.99**

substitute any pasta sauce **\$4**
all sauces made in-house
ask your server about available options

Specialty Bread

Garlic Bread
\$6.99

Andino's Garlic Bread
pepperoni, sliced tomato, mozzarella
\$11.99

Bruschetta
diced tomato, fresh mozzarella, extra virgin olive oil
\$18.99

Entrées

Parmigiana

breaded, lightly fried, topped with mozzarella and red sauce

Veal \$26.99

Chicken \$21.99

Eggplant floured, lightly fried, topped with mozzarella and red sauce **\$19.99**

Marsala

sautéed mushrooms in a cream sherry

Veal \$26.99

Chicken \$21.99

Piccata

lemon, butter, white wine, capers

Veal \$26.99

Chicken \$21.99

Scrod \$27.99

Saltimbocca

melted mozzarella and thinly sliced prosciutto with sautéed mushrooms in a cream sherry

Veal \$28.99

Chicken \$24.99

Pizzaiola

sautéed in a seasoned marinara

Veal \$26.99

Chicken \$21.99

*** Pork Chops \$27.99**

*** Sirloin \$32.99**

Scrod \$27.99

Francaise

egg-washed, lemon, butter, white wine

Veal \$26.99

Chicken \$21.99

Scrod \$27.99

Shrimp (5) \$29.99

Caccitore

green peppers, mushrooms, seasoned marinara

Veal \$26.99

Chicken \$21.99

please allow ample preparation time for scrod entrées

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Zingarella

roasted red peppers, mushrooms, onions, seasoned marinara

Veal \$26.99

Chicken \$21.99

Andino

roasted red peppers, sliced pepperoni, artichoke hearts, garlic, butter, white wine

Veal \$31.99

Chicken \$26.99

Shrimp (5) \$32.99

Scrod \$33.99

*** Sirloin \$33.99**

*** Pork Chops \$28.99**

Shrimp

Scampi

(5) garlic, butter, white wine, served over linguini

\$29.99

Fra Diavlo

(5) spicy, chunky marinara served over linguini

\$29.99

Sergio

(5) wrapped in prosciutto and topped with melted mozzarella over linguini, finished in a creamy scampi

\$33.99

Baked Stuffed

(4) seafood stuffing, butter

\$28.99

North Atlantic Scrod

please allow ample preparation time for scrod entrées

Broiled

breadcrumbs, butter

\$24.99

Stuffed

seafood stuffing, breadcrumbs, butter

\$26.99

Italiano

sliced green peppers and tomatoes, extra virgin olive oil, basil

\$26.99

Fish & Chips

battered, fried, served with french fries and tartar sauce

\$21.99

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Steak

Broiled Sirloin *

14 oz. choice black angus sirloin, au jus

\$29.99

surf & turf with (2) baked stuffed shrimp or (3) shrimp scampi

\$40.99

Sirloin Alla Mama *

fresh garlic and butter

\$29.99

Sirloin Umbriago *

sliced onions, mushrooms, garlic, burgundy red wine

\$33.99

Stuffed Sirloin *

prosciutto, mozzarella, roasted red peppers, mushrooms, alla mama

\$41.99

Filet Mignon *

8 oz. choice tenderloin

\$39.99

surf & turf with (2) baked stuffed shrimp or (3) shrimp scampi

\$49.99

Veal

Broiled Veal Chop *

16 oz. bone-in rib-cut

\$42.99

Veal Steak *

12 oz. loin strip, sautéed mushrooms and onions in a cream sherry

\$42.99

Stuffed Veal Steak *

12 oz. loin strip, prosciutto, eggplant, mozzarella, mushrooms, cream sherry

\$44.99

Bracciole

rolled with capicola and mozzarella, finished in a cream sherry with sautéed mushrooms

\$39.99

Pork

Broiled Chops *

(2) 8 oz. boneless tenderloins

\$26.99

Stuffed Chops *

prosciutto, mozzarella, roasted red peppers, mushrooms, alla mama

\$34.99

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Rare

cool red center

Medium Rare

warm red center

Medium

warm pink center

Medium Well

hot slightly pink center

Well

cooked through, little or no pink

*all entrees, excluding pasta dishes and those otherwise noted, are served with a side of **pasta with red sauce or potato & vegetable***

*entrees may be served with a half-order of specialty pasta for additional charge starting at **\$8***

*any pasta side may be topped with your choice of sauce for an additional **\$4***

any entrée shared with others will incur a \$2.50 share charge

no half orders

no substitutions

before placing your order, please inform your server if any person in your party has a food allergy

consumers especially vulnerable to foodborne illness should only eat seafood and other foods of animal origin cooked thoroughly

