

Antipasti/Appetizers

Fried Calamari | 20

tossed with hot cherry peppers & garlic butter. Served with a side of red sauce.

Calamari Salad | 20

chilled & tossed with red onion, roasted peppers, celery, olives, balsamic vinegar & extra virgin olive oil

Fried Smelts | 20

tossed with hot cherry peppers, garlic butter. Served with a side of red sauce

Clams Zuppa | 22

(10) steamed in white wine & garlic butter or seasoned marinara

Clams Casino | 17

(5) seafood stuffing, bacon

Clams Giovanni | 17

(5) breadcrumbs, white wine, garlic butter

Shrimp Francese | 7 Per piece*

egg-washed, lemon, butter, white wine

Shrimp Scampi | 7 Per piece*

garlic butter, white wine

Stuffed Mushrooms | 18

(5) seafood stuffing, roasted red peppers, ritz cracker crumbs

Stuffed Portobello Mushroom | 19

(1) sauteed, stuffed with prosciutto di parma, roasted peppers topped with melted mozzarella cheese

Formaggi e Salumi | 45

prosciutto di parma, Genoa Salami, hot capocollo, ovolini fresh Mozzarella, sharp provolone with black & green olives, roasted red peppers & anchovies. Served with garlic toast points.

Scungilli/Snails

Chunk-style conch

-Plain over a bed of romaine, extra virgin olive oil, lemon / 26

-Loaded red onion, roasted peppers, celery, black olives, balsamic vinegar & extra virgin olive oil / 30

-Fra Diavolo sauteed in a spicy marinara / 28

Barra Cruda/Raw Bar *

All served with lemon & cocktail sauce

minimum 3 per order

Oysters | 4

Littlenecks | 3

Jumbo Ocean Shrimp | 6

*Consumption of raw or under cooked food of animal origin can increase the risk of foodborne illness

Fresh Mozzarella | 20

ovolini mozzarella, prosciutto di parma, sliced tomato, extra virgin olive oil & basil

Old World Fried Mozzarella | 16

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

Eggplant Rollatini | 24

(3) Prosciutto di parma & mozzarella cheese rolled with eggplant topped with red sauce

Arancini | 20

(2) risotto balls filled with peas, mozzarella cheese, prosciutto di parma, roasted red peppers. Served with alfredo & red sauce

Polenta | 14

baked corn-meal topped with red sauce

Spicy/Hot Fried Cheese Ravioli | 16

(8) ricotta, pecorino romano & mozzarella cheeses, diced jalapeno peppers. Served with red sauce.

Lobster Ravioli | 22

(4) tomato-striped, pink vodka sauce

Hot Antipasto | 18

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

Artichoke Hearts Francese | 17

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

Broccoli Rabe | 20

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

Pane/Bread

Garlic Bread | 9

garlic, butter, parsley

Andino's Garlic Bread | 15

margherita pepperoni, sliced tomato, melted mozzarella cheese

Bruschetta | 21

diced tomato, fresh ovolini mozzarella, extra virgin olive oil. Served over garlic toast

***All entrées, excluding pasta and those otherwise noted, are served with a side of pasta or vegetable**

***We are not responsible for entrees ordered well done or dishes altered from their original recipes**

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

***Any pasta entrée or side may be topped with your choice of sauce for an additional \$2**

***Any entrées may be modified with your choice of sauce for an additional \$2**

***Any entrée split will incur a \$5 split charge**

***No half orders/ No substitutions**

Insalata/Salad

Garden Salad | 10

mixed greens, cucumbers, black olives, shredded carrot, cherry tomatoes, red onion & croutons

Caesar Salad | 16

romaine lettuce, croutons, romano & shaved parmesan

Destefano Salad | 16

romaine lettuce, cucumbers, black olives, shredded carrot, cherry tomatoes, red onion, artichokes & croutons

Antipasto | 25

romaine lettuce, cucumbers, black olives, shredded carrot, cherry tomatoes, red onion, artichokes & croutons, topped with salami, hot capocollo, albacore tuna, sharp provolone & hot cherry peppers

Additions (excluding the Garden salad)

anchovies | 4

marinated or grilled chicken | 8

*jumbo ocean shrimp | 6 each**

sauteed baby shrimp | 6

Available Dressings

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

Minestra/Soup

Chicken Escarole

carrots, celery, onions, pasta

cup | 6

bowl | 10

Pasta Fagioli

cannellini beans, prosciutto di parma, onions, pasta

cup | 7

bowl | 11

Beef Stew (Thursday's Only) *Seasonal*

onions, carrots, celery, potatoes, black angus

cup | 7

bowl | 12

Pasta

Linguini & Clam Sauce | 17

freshly-diced littlenecks with linguini finished in a seasoned marinara or garlic butter white wine sauce

Linguini Vongole | 22

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

Cheese Ravioli | 17

ricotta-stuffed, red sauce

Penne Alla Vodka | 17

tossed in pink vodka & topped with pecorino romano

Gnocchi Alla Vodka | 17

potato pasta tossed in pink vodka & topped with pecorino romano

Cavatelli | 17

fresh-egg semolina pasta in red sauce

Fettucine Alfredo | 17

pecorino romano cheese, shaved parmesan, cream sauce

Cheese Tortellini | 17

ricotta-stuffed pasta finished in a pesto cream or pink vodka sauce. sundried tomatoes add+ 2

Linguini Aglio e Olio | 15

extra virgin olive oil, garlic, parsley. anchovies add+4

Melanzana/Pollo/Vitello

Parmigiana | Eggplant 19 | Chicken 20 | Veal 24

breaded, lightly fried, topped with mozzarella, red sauce & pecorino romano

Andino | Chicken 22 | Veal 25

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

Marsala | Chicken 20 | Veal 24

sauteed mushrooms, cream sherry wine

Saltimbocca | Chicken 23 | Veal 26

melted mozzarella cheese, prosciutto di parma, sauteed mushrooms, cream sherry wine

Piccata | Chicken 20 | Veal 24

lemon, butter, white wine, capers

Francese | Chicken 20 | Veal 24

egg-washed, lemon, butter, white wine

Additions to pasta

grilled or breaded chicken | 8

sauteed baby shrimp | 6

*jumbo ocean shrimp | 6 each**

*meatball or hot sausage | 5 each**

Any entrée split with others will incur a \$5 split charge

Fratti di Mare

Shrimp Francese | 23

(3) egg-washed, finished with lemon, butter & white wine. Served over linguini

Shrimp Scampi | 23

(3) garlic, butter & white wine. Served over linguini

Shrimp Fra Diavolo | 23

(3) spicy, chunky, seasoned marinara. Served over linguini

Fish & Chips | 20

Icelandic cod fish. Battered, fried, served with french fries and tartar sauce

Broiled Icelandic Cod | 21

Cod fish. Breadcrumbs, butter

Cod Italiano | 23

Cod fish. Sliced green peppers, tomatoes & basil. Finished with extra virgin olive oil

Cod Francese | 23

Cod fish. Egg-washed, finished in lemon, butter, white wine

Bistecca (Steak)

Broiled Sirloin* | 22

7 oz. choice angus

Sirloin Alla Mama* | 24

7 oz. choice angus. Garlic & butter sauce

Sirloin Alla Papa* | 24

7 oz. choice angus. Garlic, butter, hot cherry peppers.

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Parini (Sandwiches)

*Served with a side of french fries on an Italian roll

Chicken Parmigiana | 16

Veal Parmigiana | 18

Eggplant Parmigiana | 15

Meatball | 15

Sausage & Peppers | 15

Veal & Peppers | 18

Sirloin with Sautéed Mushrooms* | 20

Albacore Tuna | mayonnaise, celery | 15

Italian Tuna | tomatoes, black olives, red onion, romaine, red wine vinegar | 16

Italian Grinder | sharp provolone, capicola, salami, tomatoes, onions, cherry peppers | 16