

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*(Minimum 3 per order)

egg-washed, lemon, butter, white wine

Shrimp Scampi | 7 Per piece*(Minimum 3 per order)

garlic butter, white wine

Stuffed Mushrooms | 18

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

Bacon-Wrapped Sea Scallops | 24

(5) served over arugula finished with a hot honey glaze

Charcuterie Formaggi e Salumi | 45

burrata, ovolini mozzarella, sharp provolone, prosciutto di parma, hot capocola, parma genoa salami, dressed red roasted peppers with black and green olives. Finished with sides of hot honey, balsamic fig glaze & 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

*Please inform your server of any allergies

*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

Stuffed Portobello Mushroom | 19

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

Spicy/Hot Fried Cheese Ravioli | 16

(8) ricotta, 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 potato & 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 \$4**

***Any entrées may be modified with your choice of sauce for an additional \$4**

***No half orders/ No substitutions**

Insalata/Salad

Garden Salad | 14

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

Tuna Italiano Salad | 21

tonno, romaine lettuce, tomatoes, black olives, red onion, red wine vinegar, extra virgin olive oil, spices.

Arugula Burrata Salad | 25

arugula, burrata, prosciutto di parma, cherry tomato, parmigiano reggiano finished with extra virgin olive oil, hot honey, & balsamic fig glaze.

Antipasto Salad | 25

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

Additions

anchovies | 4

albacore tuna with mayo | 5

marinated, grilled or breaded chicken | 8

*jumbo ocean shrimp | 6 each**

baby shrimp | 6

atlantic salmon | 18

*jumbo sea scallops | 6 each**

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

Pasta

Frutti Di Mare | 45

assorted shellfish tossed with linguini & finished in a garlic butter white wine, seasoned marinara or spicy fra diavolo

Linguini & Clam Sauce | 24

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

Linguini Vongole | 27

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

Lobster Ravioli | 32

(6) tomato-striped, pink vodka

Florentine Ravioli | 26

(6) fresh egg ravioli stuffed with spinach & ricotta cheese, finished in alfredo topped with sauteed garlic spinach.

Five Cheese Ravioli | 26

(4) fresh egg ravioli stuffed with a blend of italian cheeses, finished in a pesto cream sauce with sundried tomatoes

Cheese Ravioli | 18

fresh egg ravioli ricotta-stuffed, red sauce

Penne Alla Vodka | 20

tossed in pink vodka & topped with grated pecorino romano

Gnocchi Alla Vodka | 21

potato pasta tossed in pink vodka & topped with grated pecorino romano

Rigatoni Pink Fra Diavolo | 25

fresh egg mezze rigatoni tossed in a spicy pink vodka marinara.

Ragù Alla Bolognese | 30

fresh egg wagon wheels, ground beef, ground pork & cream with onions, celery, & carrots.

Cavatelli Rapini | 30

fresh egg cavatelli tossed with sliced hot sausage, broccoli rabe, black olives, roasted red peppers, garlic & extra virgin olive oil

Fettucine Alfredo | 21

pecorino romano cheese, shaved parmesan, cream sauce

Ferdinand Alfredo | 25

pecorino romano cheese, shaved parmesan, prosciutto, bacon, peas, cream sauce

Manicotti | 20

(4) fresh egg manicotti stuffed with ricotta, pecorino romano, parmesan, & mozzarella cheese. Served with house red sauce.

Cheese Tortellini | 21

fresh egg tortellini stuffed with ricotta cheese finished in a pesto cream or pink vodka sauce. sundried tomatoes add+ 2

Linguini Aglio e Olio | 20

extra virgin olive oil, garlic, parsley. anchovies add+ 4 black olives add+ 2

Lasagna | 25

fresh egg pasta sheets layered with beef, ricotta & mozzarella cheese. Finished in house red sauce.

Additions

grilled or breaded chicken | 8

meatball or hot sausage | 5 each*

sauteed baby shrimp | 6

jumbo ocean shrimp | 6 each*

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

Melanzana/Pollo/Vitello

Parmigiana | Eggplant **24** | Chicken **26** | Veal **30** | 16 oz Veal chop **50**
breaded, lightly fried topped with mozzarella, red sauce & pecorino romano

Andino | Chicken **27** | Veal **32** | 12 oz. Veal Steak **44** | 16 oz Veal chop **50**
roasted red peppers, margherita pepperoni, artichoke hearts, garlic, butter, white wine

Marsala | Chicken **26** | Veal **30** | | 12 oz. Veal Steak **44** | 16 oz Veal chop **50**
sauteed mushrooms, cream sherry wine

Saltimbocca | Chicken **27** | Veal **32** | | 12 oz. Veal Steak **46** | 16 oz Veal chop **52**
melted mozzarella cheese, prosciutto di parma, sauteed mushrooms, cream sherry wine

Piccata | Chicken **26** | Veal **30**
lemon, butter, white wine, capers

Francese | Chicken **26** | Veal **30**
egg-washed, lemon, butter, white wine

Calabrese | Chicken **26** | Veal **30** | 12 oz. Veal Steak **44** | 16 oz Veal chop **52**
mushrooms, roasted red peppers, cream sherry wine

Cacciatore | Chicken **26** | Veal **30** | 12 oz. Veal Steak **44**
green peppers, mushrooms, seasoned marinara

Pizzaiola | Chicken **26** | Veal **30** | 12 oz. Veal Steak **44**
seasoned marinara

Zingarella | Chicken **26** | Veal **30** | 12 oz. Veal Steak **44**
roasted red peppers, mushrooms, onions, seasoned marinara

Braciole | **42**
veal rolled with hot capocollo & mozzarella cheese, finished in a cream sherry wine sauce with sauteed mushrooms. Served over fresh egg fusilli.

Broiled Veal Chop* | **50**
16 oz. bone-in rib cut, served over creamy risotto with roasted asparagus. Finished in a rosemary butter sauce.

Stuffed Veal Steak* | **46**
12 oz. loin strip. stuffed with prosciutto di parma, mozzarella, eggplant & sauteed mushrooms. Finished in a cream sherry wine.

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Frutti di Mare/Seafood

Shrimp Francese | 34

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

Shrimp Andino | 35

(5) roasted red peppers, margherita pepperoni, artichoke hearts, finished in garlic, butter & white wine. Served over linguini.

Shrimp Scampi | 32

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

Shrimp Fra Diavolo | 32

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

Shrimp Sergio | 36

(5) wrapped in prosciutto di parma, topped with melted mozzarella cheese, finished in a creamy scampi. Served over linguini.

Baked Stuffed Shrimp | 36

(4) seafood stuffing, drawn butter

Broiled Icelandic Cod | 30

Cod fish. Breadcrumbs, butter

Baked Stuffed Icelandic Cod | 34

Cod fish. Seafood stuffing, breadcrumbs, butter

Cod Italiano | 30

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

Cod Francese | 30

Icelandic cod fish. Egg-washed, lemon, butter, white wine

Cod Andino | 35

Icelandic cod fish. Roasted red peppers, margherita pepperoni, artichoke hearts, finished in garlic, butter & white wine

Cod Piccata | 30

Icelandic cod fish. Lemon, butter, white wine, capers.

Cod Pizzaiola | 30

Icelandic cod fish. Seasoned marinara.

Atlantic Salmon | 35

(8 oz.) Broiled with extra virgin olive oil served over sauteed broccoli rabe finished with a balsamic glaze

Please allow ample preparation time for *fish entrees

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Maiale/Pork

Pork Chops Alla Papa* | 30

(2) 8 oz. boneless tenderloins. Finished with garlic, butter, & cherry peppers.

Stuffed Chops* | 38

(2) 8 oz. boneless tenderloins stuffed with prosciutto di parma, mozzarella, roasted peppers & mushrooms, alla mama sauce

Bistecca/Steak

Filet Mignon* | 50

8 oz. choice tenderloin. Demi glaze, served with roasted asparagus, & mashed potatoes.

New York Sirloin Alla Mama* | 42

14 oz. choice angus. Garlic & butter sauce. Served with asparagus, & mashed potatoes.

New York Sirloin Alla Papa* | 45

14 oz. choice angus. Garlic, butter & hot cherry peppers. Served with asparagus, & mashed potatoes.

Stuffed New York Sirloin* | 47

14 oz. choice angus. Stuffed with prosciutto di parma, mozzarella, roasted peppers & mushrooms, alla mama.

Additions | + 14

Surf & Turf

(2) baked stuffed shrimp or (2) shrimp scampi

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