

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

Stuffed Portobello Mushroom | 19

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

Bacon-Wrapped Sea Scallops | 24

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

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

Little necks | 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 | 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 | 18

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

Linguini & Clam Sauce | 20

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

fresh egg ravioli ricotta-stuffed, red sauce

Penne Alla Vodka | 17

tossed in pink vodka & topped with pecorino romano

Gnocchi Alla Vodka | 18

potato pasta tossed in pink vodka & topped with pecorino romano

Cavatelli Rapini | 24

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

Fettucine Alfredo | 18

pecorino romano cheese, shaved parmesan, cream sauce

Cheese Tortellini | 18

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

Linguini Aglio e Olio | 17

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

Melanzana/Pollo/Vitello

Parmigiana | Eggplant 20 | Chicken 21 | Veal 25

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

Andino | Chicken 23 | Veal 26

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

Marsala | Chicken 21 | Veal 25

sauteed mushrooms, cream sherry wine

Saltimbocca | Chicken 23 | Veal 26

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

Piccata | Chicken 21 | Veal 25

lemon, butter, white wine, capers

Francese | Chicken 21 | Veal 25

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

Atlantic Salmon | 35

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

Bistecca (Steak)

New York Sirloin Alla Mama* | 24

7 oz. choice angus. Garlic & butter sauce

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

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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 | 16

Veal & Peppers | 18

Sirloin with Sautéed Mushrooms* | 20

Albacore Tuna | mayonnaise, celery | 15

Italian Tuna | tomatoes, black olives, red onion, romaine, red wine vinegar | 17

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