

# 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**

(10) 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, onions, pasta

cup \$4.99

bowl \$6.99

### *Pasta Fagioli*

cannellini beans, prosciutto, onions, 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

### ***Linguini in Red or White Clam Sauce***

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

PRICE

### ***Linguini Vongole***

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

PRICE

### ***Gnocchi***

potato pasta in a pink alfredo

PRICE

### ***Cavatelli***

fresh-egg pasta in red sauce

PRICE

### ***Fettucine Alfredo***

PRICE

### ***Cheese Tortellini***

in a pink alfredo or pesto cream

PRICE

*add sundried tomatoes \$2*

### ***Linguini Aglio e Olio***

extra virgin olive oil, garlic

PRICE

*add anchovies \$2*

### ***Cheese Ravioli***

ricotta-stuffed ravioli in red sauce

PRICE

### ***Linguini, Capellini or Penne in Red Sauce***

PRICE

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 **\$2**

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 PRICE**

**Chicken PRICE**

**Eggplant** floured, lightly fried, topped with mozzarella and red sauce **PRICE**

## *Marsala*

sautéed mushrooms in a cream sherry

**Veal PRICE**

**Chicken PRICE**

## *Piccata*

lemon, butter, white wine, capers

**Veal PRICE**

**Chicken PRICE**

**Scrod PRICE**

## *Saltimbocca*

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

**Veal PRICE**

**Chicken PRICE**

## *Francaise*

egg-washed, lemon, butter, white wine

**Veal PRICE**

**Chicken PRICE**

**Scrod PRICE**

**Shrimp (3) PRICE**

*please allow ample preparation time for scrod entrées*

## ***Andino***

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

**Veal PRICE**

**Chicken PRICE**

**Shrimp (3) PRICE**

**Scrod PRICE**

## **Shrimp**

### ***Scampi***

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

**PRICE**

### ***Fra Diavlo***

(3) spicy, chunky marinara served over linguini

**PRICE**

## **North Atlantic Scrod**

*please allow ample preparation time for scrod entrées*

### ***Broiled***

breadcrumbs, butter

**PRICE**

### ***Italiano***

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

**PRICE**

### ***Fish & Chips***

battered, fried, served with french fries and tartar sauce

**PRICE**

## **Steak**

### ***Broiled Sirloin*** \*

7 oz. choice black angus sirloin, au jus

**PRICE**

### ***Sirloin Alla Mama*** \*

fresh garlic and butter

**PRICE**

### **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

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

*all entrees, excluding pasta dishes and those otherwise noted, are served with a side of **pasta with red sauce or 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 **\$2***

## **Sandwiches**

*served on a hearty Italian roll with a side of french fries*

**Chicken Parmigiana PRICE**

**Veal Parmigiana PRICE**

**Eggplant Parmigiana PRICE**

**Veal or Chicken Cutlet with lettuce & tomato PRICE**

**Meatball PRICE**

**Sausage PRICE**

**Meatball & Sausage PRICE**

**Sausage & Peppers PRICE**

**Veal & Peppers PRICE**

**Sirloin with Sautéed Mushrooms PRICE**

**Albacore Tuna Salad PRICE**

**Italian Tuna** (tomatoes, black olives, red onion, romaine, red wine vinegar) **PRICE**

**Italian Grinder** (sharp provolone, capicola, salami, tomatoes, onions, cherry peppers, house dressing) **PRICE**

## **Clubs**

*lettuce, tomatoes, and bacon layered with three pieces of thick french toast bread and served with a side of french fries*

**Turkey (Boar's Head) PRICE**

**Chicken** (boneless grilled breast) **PRICE**

**Tuna** (white albacore) **PRICE**

**any entrée or sandwich 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**

