

APPETIZERS

SAUTÉED RABE	11.95
Sautéed with extra virgin olive oil, garlic, black olives and roasted red peppers.	
FRIED CALAMARI	12.95
Sautéed with hot peppers and Andino's secret sauce.	
FRESH MOZZARELLA	12.95
Fresh sliced mozzarella layered with imported prosciutto ham & tomato then finished with olive oil, basil, & parsley	
FRIED MOZZARELLA	9.95
BAKED STUFFED MUSHROOMS	9.95
CLAMS CASINO	9.95
(5) Clams filled with our secret house stuffing.	
CLAMS GIOVANNI	9.95
(5) Clams prepared with white wine, lemon, garlic, & creamy butter	
*CLAMS ON THE HALF SHELL	9.95
(6) Clams served with lemon and cocktail sauce	
CLAMS ZUPPA (RED OR WHITE)	15.95
(10) Clams steamed in the sauce of your choice.	
HOT ANTIPASTO	11.95
(2) Clams Giovanni, (2) Clams Casino, (2) Stuffed Mushrooms, & Roasted Red Peppers	
SNAIL SALAD	MARKET
We are honored to recommend this outstanding dish for your enjoyment. Served with Virgin olive oil on a bed of lettuce.	
ANDINO'S LOADED SNAIL SALAD	MARKET
Served in extra virgin olive oil tossed with red onion, red roasted peppers, celery and olives.	
SNAIL FRA-DIAVOLO	MARKET
Snails served in a spicy seasoned marinara sauce	
EGGPLANT ROLLANTINI (3)	15.95
Eggplant rolled with prosciutto ham and mozzarella cheese then topped with a red sauce.	
CALAMARI SALAD	12.99
Tender, young squid marinated.	
FRIED CHEESE RAVIOLI	9.95
(8) Spicy cheese ravioli fried and served with red sauce	
JUMBO SHRIMP COCKTAIL	5.00 EACH
SHRIMP SCAMPI	15.95
(3) Shrimp prepared in garlic, butter, white wine, & seasonings.	
SHRIMP FRANCAISE	15.95
(3) Shrimp prepared in egg batter then sautéed in lemon, butter, & white wine	
GARLIC BREAD	5.95
ANDINO'S GARLIC BREAD	8.95
Garlic bread topped with fresh tomato, pepperoni & melted mozzarella cheese	
ANDINO'S BRUSCHETTA	15.95
Garlic bread topped with freshly diced tomato and fresh mozzarella cheese marinated in A homemade Italian vinaigrette.	
ANCHOVIES, ROASTED RED PEPPERS AND PROVOLONE CHEESE	11.95

SOUPS

ANDINO'S HOMEMADE CHICKEN ESCAROLE SOUP	CUP 3 .50 BOWL 5.50
BEEF STEW (THURSDAY ONLY)	CUP 4.50 BOWL 6.50

*This item is raw or partially cooked
And can increase your risk of food borne illness

SALADS

DINNER SALAD.....	6.95
CEASAR SALAD WITH AN ANCHOVIE BASE DRESSING WITH RAMONO CHEESE.....	10.95
-WITH ANCHOVIES.....	12.95
ANTIPASTO SALAD.....	13.95

PASTA

LOBSTER RAVIOLI.....	23.95
(4) Lobster filled ravioli with (2) Jumbo shrimp, topped with pink Alfredo sauce.	
FLORENTINE RAVIOLI.....	19.95
(4) Jumbo ravioli filled with a blend of Italian cheeses and spinach, topped with spinach	
In an Alfredo sauce.....	ADD CHICKEN.....24.95
FIVE CHEESE RAVIOLI.....	19.95
(4) Jumbo ravioli filled with ricotta, mozzarella, provolone, parmesan and asiago cheeses	
Topped with a Pesto Alfredo and sun dried tomatoes. ADD CHICKEN.....24.95	
LINGUINI OR ZITI WITH RED SAUCE.....	10.95
LINGUINI OR ZITI WITH MEATBALL OR SAUSAGE.....	13.95
LINGUINI WITH CLAM SAUCE (RED OR WHITE).....	15.95
Linguini smothered in freshly diced clams.	
LINGUINI AGLIO E OLIO.....	12.95
With Anchovies.....	14.95
A delicious combination of the finest imported extra virgin olive oil & garlic.	
LINGUINI VONGOLE (RED OR WHITE).....	18.95
Linguini smothered in freshly diced clams then topped with (6) whole clams.	
FETTUCINE ALFREDO.....	14.95
FERDINAND ALFREDO.....	18.95
Fettuccine Alfredo prepared with prosciutto ham, bacon, and fresh green peas.	
CAVATELLI.....	14.95
Cooked to order and topped with red sauce. Please allow 20 minutes.	
EGGPLANT PARMIGIANA.....	17.95
Pan fried eggplant topped with imported mozzarella cheese and red sauce.	
GNOCCHI.....	14.95
A delicious potato pasta prepared in a Pink Alfredo sauce. Please allow 20 minutes	
MANICOTTI (4).....	12.95
MEAT OR CHEESE RAVIOLI.....	11.95
LASAGNA.....	15.95

FRUITE DE MARE

FISH AND CHIPS	16.95
BROILED SCROD	19.95
BROILED STUFFED SCROD	21.95
Stuffed with our own house seafood stuffing, then cooked to perfection.	
SCROD ANDINO	23.95
Scrod prepared with artichoke hearts, sliced pepperoni, and sweet red peppers in a deliciously seasoned white wine sauce.	
SCROD ITALIANO	21.95
Scrod broiled with freshly sliced green bell peppers and tomatoes, then finished with extra virgin olive oil and basil.	
BAKED STUFFED SHRIMP	22.95
(4) Jumbo shrimp stuffed with our house seafood stuffing.	
SHRIMP FRA DIAVOLO	23.95
(5) Shrimp served in our spicy marinara sauce over linguini.	
SHRIMP SCAMPI	23.95
(5) Shrimp prepared in a perfectly seasoned garlic and butter sauce then served over linguini	

STEAK

*BROILED NEW YORK SIRLOIN	26.95
14oz. sirloin served in au jus.	
*SIRLOIN ALA MAMA	26.95
14oz. sirloin topped with creamy butter and fresh garlic.	
*SIRLOIN PIZZIOLA	26.95
14oz. sirloin topped with our freshly seasoned marinara sauce	
*SIRLOIN UMBRAGIO	27.95
14oz. sirloin topped with freshly sliced onions, white mushrooms, and garlic sautéed in a seasoned burgundy wine sauce.	
*SIRLOIN ANDINO	27.95
14oz sirloin topped with artichoke hearts, sliced pepperoni, and sweet red peppers in a deliciously seasoned white wine sauce	
*STUFFED SIRLOIN	33.95
14oz sirloin stuffed with prosciutto ham, mozzarella cheese and sweet red roasted peppers Topped with mushrooms in a creamy ala mama sauce. Fantastic!!!!!!	

Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.

VITELLO

VEAL AND PEPPERS.....	17.95
VEAL PARMIGIANA.....	20.95
Scalopine veal topped with imported mozzarella cheese and our house red sauce.	
VEAL FRANCAISE.....	20.95
Veal Medallions dipped in egg batter, then prepared with lemon, butter, and white wine.	
VEAL MARSALA.....	20.95
Veal Medallions sautéed with fresh white mushrooms in a cream sherry wine sauce.	
VEAL PICATTA.....	20.95
Veal medallions prepared with lemon, butter, white wine, and capers.	
VEAL PIZZIOLA.....	20.95
Veal medallions sautéed with our seasoned marinara sauce.	
VEAL SALTIMBOCCA.....	22.95
Veal medallions topped with prosciutto ham and mozzarella cheese then finished in a tasty cream sherry wine sauce with sliced mushrooms.	
VEAL ANDINO.....	24.95
Veal medallions prepared with artichoke hearts, sliced pepperoni, and sweet red peppers in a deliciously seasoned white wine sauce. "Sensational!!!"	
*BROILED VEAL STEAK	34.95
Veal steak topped with onions and mushrooms sautéed in a creamy sherry wine sauce	
*STUFFED VEAL STEAK	38.95
Veal steak stuffed with mozzarella cheese and eggplant, and prosciutto then topped with a mushroom cream sherry sauce.	
VEAL BRACIOLE.....	30.95
Scalopine veal pounded out and rolled with seasoned capicola mozzarella, then topped with a mushroom cream sherry sauce.	

CHOPS

*BROILED PORK CHOPS.....	18.95
(2) 8oz. boneless pork tenderloins	
*BROILED PORK CHOPS PIZZIOLA.....	19.95
Boneless pork tenderloins topped with our freshly seasoned marinara sauce	
*STUFFED PORK CHOPS	24.95
(2) Pork chops stuffed with prosciutto ham, mozzarella cheese and sweet red roasted peppers Topped with mushrooms in a creamy ala mama sauce. Fantastic!!!!!!	

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POLLO

- CHICKEN DESTEFANO.....17.95**
Boneless chicken sautéed in our house dressing, then served over a house salad.
- CHICKEN PARMIGIANA.....17.95**
Boneless breaded chicken topped with our finest imported mozzarella cheese in our house red sauce.
- CHICKEN CACCITORE.....17.95**
A combination of boneless chicken, green peppers, and mushrooms sautéed in a marinara sauce
- CHICKENDECAESAR.....18.95**
A caesar salad topped with boneless chicken sautéed in our homemade house dressing.
- CHICKEN FRANCAISE.....17.95**
Boneless chicken dipped in egg batter, then prepared with lemon, butter, and white wine.
- CHICKEN MARSALA.....17.95**
Boneless chicken sautéed with fresh white mushrooms in a creamy sherry wine sauce.
- CHICKEN PICATTA.....17.95**
Boneless chicken prepared with lemon, butter, white wine, and capers.
- CHICKEN PIZZIOLA.....17.95**
Boneless chicken prepared with our freshly seasoned marinara sauce.
- CHICKEN SALTIMBOCCA.....20.95**
Boneless chicken topped with prosciutto ham and mozzarella cheese, then finished with a tasty cream sherry wine sauce and sliced mushrooms.
- CHICKEN ZINGARELLA.....17.95**
Boneless chicken sautéed with fire roasted red peppers, freshly sliced onions, and white mushrooms in our seasoned marinara sauce
- CHICKEN ANDINO.....21.95**
Boneless chicken prepared with artichoke hearts, sliced pepperoni, and sweet red peppers in a deliciously seasoned white wine sauce. "Sensational!!!"

YOU MAY SUBSTITUTE ANY SAUCE ON YOUR ENTRÉE OR PASTA DISHES FOR AN ADDITIONAL \$2.00 AT LUNCH OR \$4.00 AT DINNER.

ALL DINNERS ARE SERVED WITH PASTA OR POTATO AND VEGETABLE.

ALL SALADS A-LA-CARTE