



As FINE AS IT GETS WHEN LOOKING
FOR AUTHENTIC ITALIAN FOOD

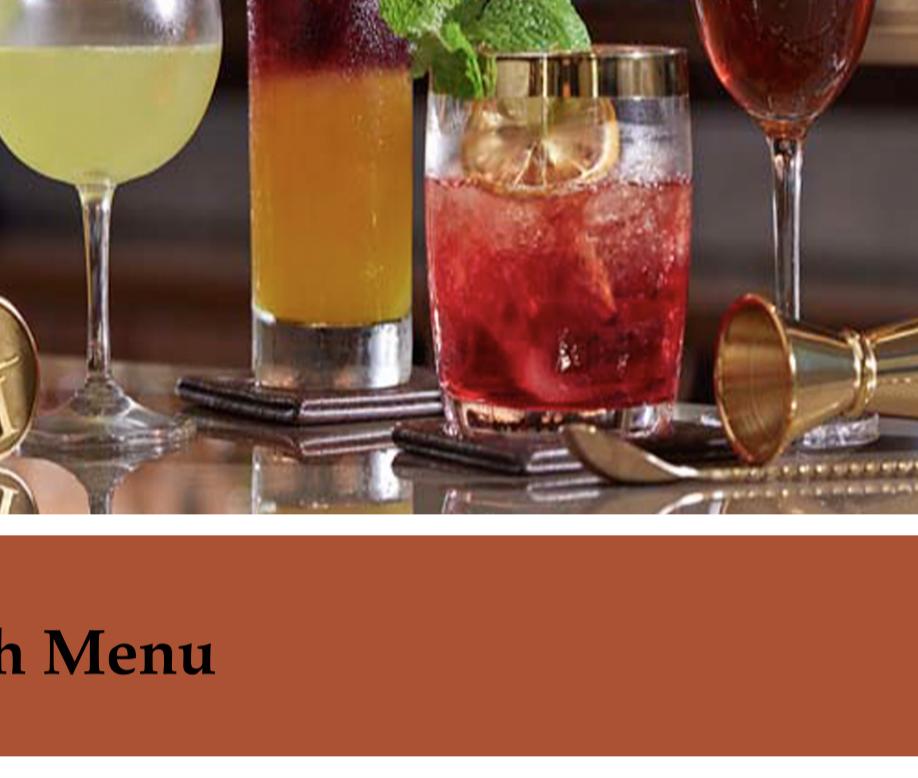
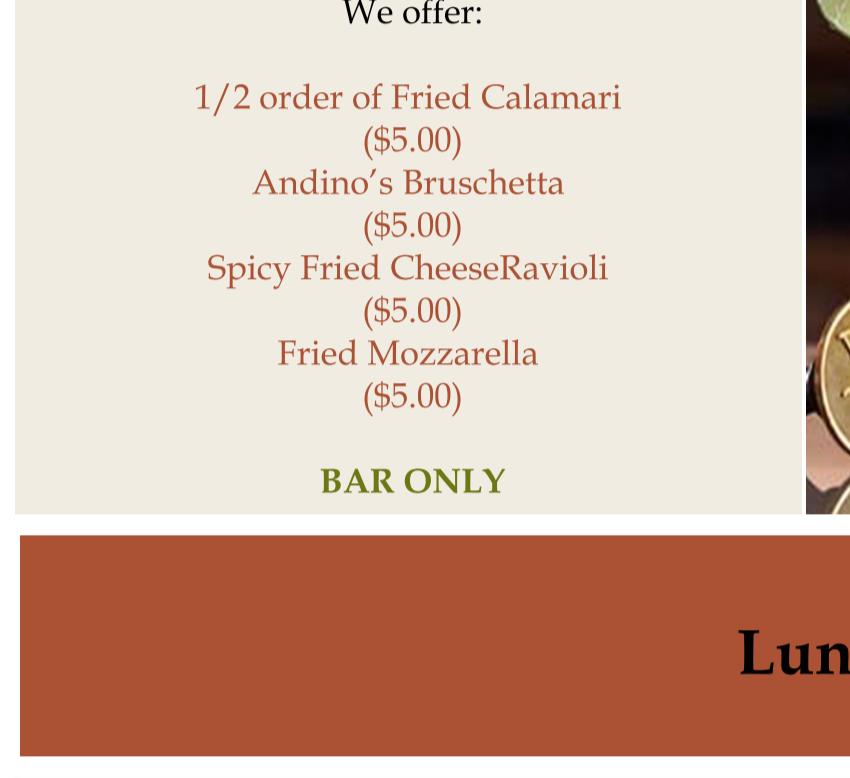
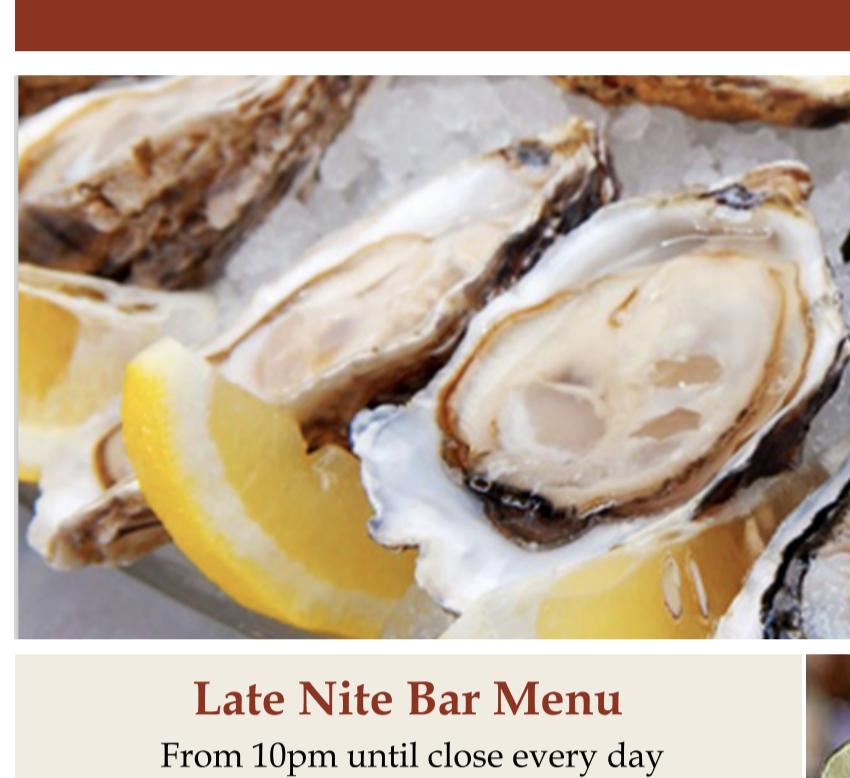
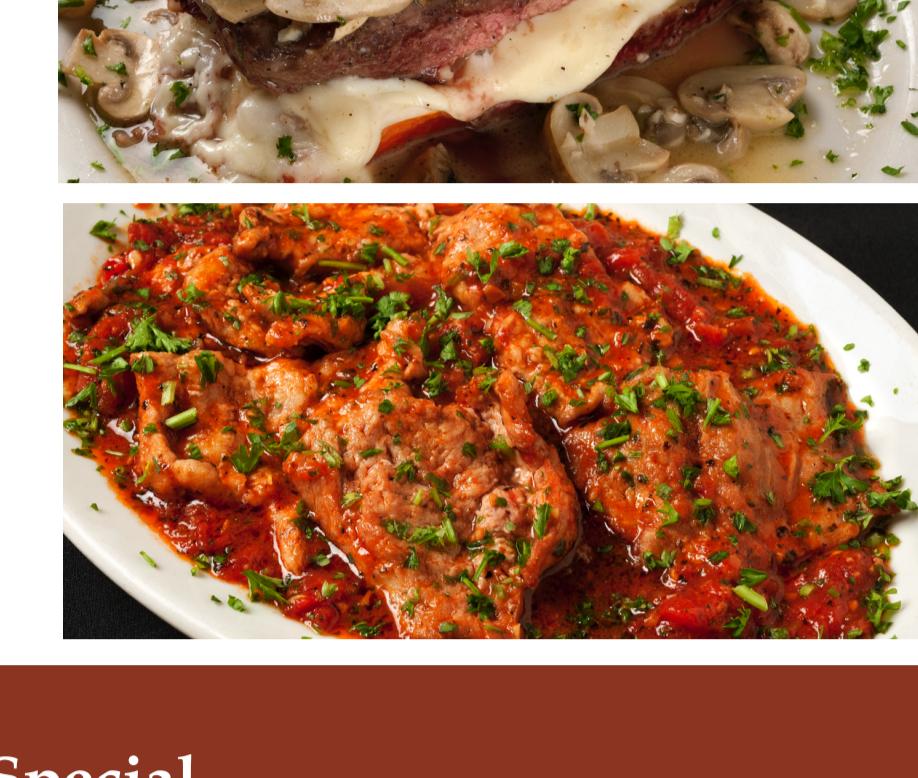
BAR SPECIAL

LUNCH

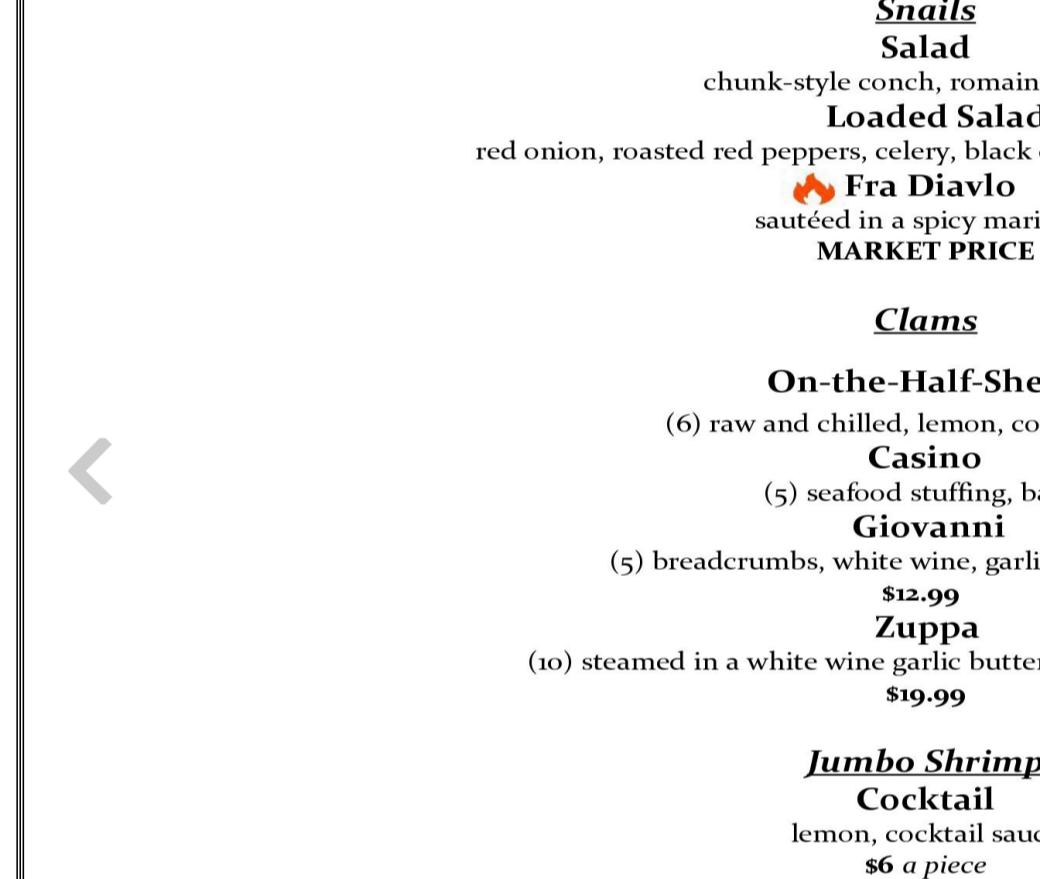
DINNER

DESSERTS & WINES

Favorite Menu Items



Bar Special



Raw Bar & Appetizer Special

Monday - Saturday
2:00pm until 5:00pm

Every evening
10:00pm until close

Oysters* - \$1.25 ea.
Clams on the Half Shell* - \$1.00 ea.
Shrimp Cocktail* - \$1.50 ea.

Late Nite Bar Menu

From 10pm until close every day

We offer:

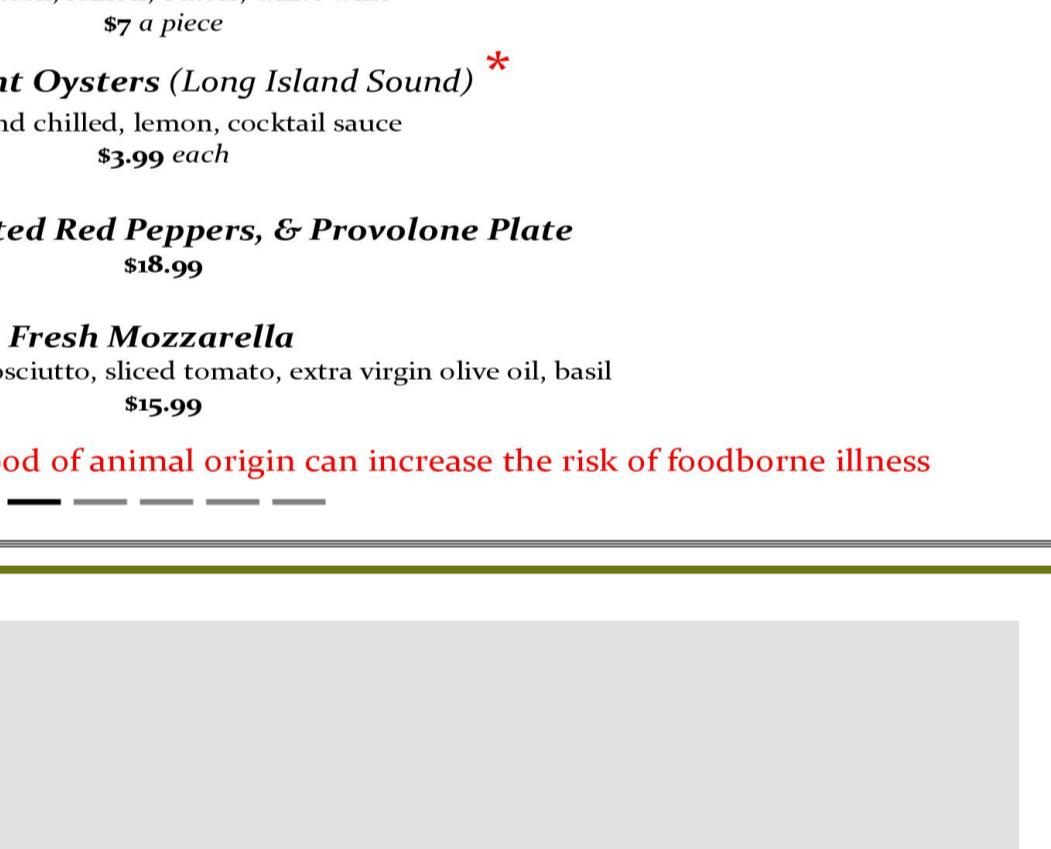
1/2 order of Fried Calamari (\$5.00)

Andino's Bruschetta (\$5.00)

Spicy Fried CheeseRavioli (\$5.00)

Fried Mozzarella (\$5.00)

BAR ONLY



Lunch Menu

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 Diavolo

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

Anchovies, Roasted Red Peppers, & Provolone Plate

\$18.99

Fresh Mozzarella

ovolini mozzarella, prosciutto, sliced tomato, extra virgin olive oil, basil

\$15.99

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

Monthly Lunch Special

RESERVE NOW **ORDER NOW**

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CONTACT