

# Domenico's Fine Italian Ristorante

*We serve a five course dinner in the traditional  
European style – so relax and enjoy!*

***“One of the very nicest things about life is the way we  
must regularly stop whatever it is we are doing and  
devote our attention to eating.” ~ L.P.***



**Welcome to Domenico's Fine Italian Cuisine**

The management and the staff are dedicated to making your visit an exceptional dining experience. We believe the Chef's "Old World" cooking ways are superb. Old World cooking requires a little more time. Your patience is greatly appreciated.

**Buon Appetito!**

~ Chef Domenico

## Antipasti

<b>Brushetta</b>	\$7.99
<b>Fresh Mozzarella Caprese</b>	\$7.99
<b>Grilled Portobello Mushrooms</b>	\$7.50
<b>Portobello Mushroom w/ Crab</b>	\$11.99
<b>Roasted Peppers</b> (w/anchovies, garlic and olive oil)	\$8.99
<b>Italian Sausage</b> (w/peppers, onions and mushrooms)	\$8.99
<b>Calamari Fritti</b>	\$8.99
<b>Scungilli Salad</b> (conch with lemon, celery and olive oil)	\$10.99
<b>Mussels</b> (in plum tomato sauce or in garlic and olive oil)	\$8.99
<b>Prosciutto di Parma</b>	\$12.99
<b>Escargot</b> (served with garlic and olive oil in a pastry puff)	\$7.50
<b>Shrimp Scampi</b> (sauteed shrimp in garlic and a lemon-butter sauce)	\$9.99

## Insalate

<b>Antipasto Misto</b> (meats and cheese with our own dressing)	\$9.99
<b>Insalata con Feta</b> (Greek Salad with feta cheese)	\$8.99
<b>Caesar Salad with Grilled Chicken</b>	\$10.99
<b>With Smoked Salmon or Shrimp</b>	\$11.99
<b>Our signature Pasta e Fagioli</b>	\$5.99
<b>Crock of Crumbled Blue Cheese</b>	\$1.25

## Specialità dal Forno

<b>Gnocchi with Ricotta Cheese</b> (topped with sauce and Mozzarella cheese)	\$17.99
<b>Gnocchi Carbonara</b> (sauteed pancetta and onion with cream sauce)	\$17.99
<b>Lasagna</b> (layered with ground beef and ricotta)	\$16.99
<b>Eggplant Parmigiana</b> (sliced eggplant rolled w/ ricotta cheese, topped w/ marinara sauce and mozzarella cheese)	\$17.99
<b>With Spinach</b>	\$18.99

## Classic Pasta

Your choice of Spaghetti, Linguini, or Penne <b>with Meat sauce</b>	\$15.99
<b>with Meatballs or Italian Sausage</b>	\$16.99
<b>Rosa's Sauce</b>	\$16.99
(sauteed garlic, fresh tomatoes, mushrooms, peppers & onions) <b>With Gamberi</b>	\$ 5.00
<b>Combination Spaghetti Specialty</b> (with meatballs, sausage, and mushroom)	\$17.50
<b>Spaghetti Aglio e Olio</b> (sauteed w/ olive oil, garlic & romano cheese)	\$15.99
<b>Penne Al Pesto</b> (olive oil, fresh basil, parsley, and pine nuts)	\$15.99
<b>Manicotti</b> (topped with mozzarella and covered in sauce)	\$15.99
<b>Meat Ravioli</b> (with marinara sauce and mozzarella cheese)	\$15.50
<b>Ravioli Florentine</b> (filled with spinach and cheese and served with a bechamel cream sauce and cheese)	\$16.99
<b>Lobster Ravioli</b> (stuffed with tender Maine Lobster in a delicate herb cream sauce)	\$17.99
<b>Mushroom Ravioli</b> (stuffed with Crimini, Shitake, and Portobello Mushrooms and served in a cream sauce)	\$16.99
<b>Spaghetti al Carbonara</b> (sauteed pancetta & onion w/ a cream sauce)	\$16.99
<b>Fettucini Alfredo</b> (egg noodles served with a cream sauce)	\$16.99
<b>With Chicken</b> \$3.00 <b>With Gamberi</b> \$5.00	
<b>Penne Ala Vodka</b> (vodka-sauteed pancetta and onions tossed with penne in a tomato cream sauce)	\$16.99



## Pollo

### Pollo Marsala

(chicken breast with imported Marsala wine and fresh mushrooms) \$17.99

### Pollo Parmigiana

(breaded chicken breast topped with sauce and mozzarella cheese) \$16.99

### Pollo Cacciatore

(sauteed w/ olive oil, garlic, fresh tomatoes, peppers, mushrooms, and onions) \$17.99

### Pollo Francesca

(sauteed w/ wine in lemon sauce) \$17.99

### Pollo Picatta

(sauteed w/ lemon butter sauce and capers, served w/pasta & spinach) \$17.99

### Pollo Campagna

(sauteed with artichoke hearts, sun dried tomatoes, mushrooms, and mixed vegetables, served with pasta ) \$19.99

## Vitello

### Vitello Parmigiana

(tender veal cutlets, breaded and fried, then baked w/ cheese and sauce) \$17.99

### Vitello Saltimbocca

(veal medallions topped w/ prosciutto & provolone, sautéed in wine and served over a bed of spinach) \$19.99

### Vitello Francesca

(tender veal sautéed in wine and lemon butter sauce) \$18.99

### Vitello Marsala

(tender veal and fresh mushrooms sauteed w/ imported Marsala wine) \$18.99

### Vitello Picatta

(veal sauteed in a lemon butter sauce and capers served with spinach) \$18.99

## Seafood

### Mussels Telesi

(mussels in a plum tomato sauce over a bed of linguini) \$17.99

### Shrimp Scampi

(sauteed shrimp in a lemon-butter sauce) \$18.99

### Linguini with Red or White Clam Sauce

(a classic w/ clams, garlic, wine & herbs) \$17.99

**Linguini with Shrimp and Broccoli** \$19.99

### Linguini with Calamari

(sauteed w/ garlic & marinara sauce) \$18.99

### Shrimp Parmigiana

(sauteed with sauce and baked with mozzarella cheese over a bed of pasta) \$19.99

### Fruta di Mare

(clams, mussels, shrimp, scallops, and calamari with a marinara sauce) \$25.99

### Grilled Salmon Al Pesto

(served with vegetables and potato) \$19.99

## A la Griglia

**Porterhouse Pork Chops (16 oz.)** \$17.99

**Choice New York Strip**  
(the Chef's own cut, 16oz.) \$27.99

**Choice New York Strip (12oz.)** \$22.99

**Choice Grilled Filet Mignon (12oz.)** \$29.99

**Grilled Veal Rack (14oz.)** \$26.99

**Grilled Rack of Lamb** Market Price

(All the above served with vegetables and potato)

Add Pizzaiola sauce \$2.99

Add Crumbled Blue Cheese \$1.99

Add Sauteed Mushrooms \$2.99

Rare - red inside with plenty of red juices

Medium Rare - as rare, but with less juices and still red in middle of steak

Medium - pink in the middle with juices

Medium Well - meat is gray-brown (or deep pink) throughout, still juicy

Well Done - the meat is gray-brown throughout and slightly blackened or charred

*All entrees served w/ soup, salad, sorbetto & bread  
With Caesar Salad add \$1.00*

*Sharing is additional \$3.00*

## A Touch of Naples

### Margerita Pizza

(with sauce, virgin olive oil, and mozzarella cheese)

Additional Toppings

### Alla Romano White Pizza

(with virgin olive oil, garlic, ricotta, and mozzarella cheese)

Additional Toppings

Pepperoni, sausage, mushrooms, ham, meatballs, capers, eggplant, onions, peppers, bacon, anchovies, black olives, artichoke hearts, pineapple, sun-dried tomatoes, spinach and broccoli

10"

\$7.99

\$1.00

\$7.99

\$1.00



## Side Dishes

Dinner Salad	\$3.00
Cup of Soup	\$3.00
Side of Meatballs or Sausage	\$5.00
Side of Vegetables	\$4.50

## Bambini

(children under 10)

Spaghetti or Ziti w/ meatball	\$6.99
Meat Ravioli	\$6.99
Fettucini Alfredo	\$7.99
Mozzarella Sticks	\$5.99

## Bevande

- We feature a full liquor bar -

*Ask about our daily drink specials*

San Pellegrino Sparkling Water	½ liter \$2.50
	1 liter \$5.00
Panna Water	½ liter \$2.50
Orange Juice	\$2.95
Apple Juice	\$2.95
Cranberry Juice	\$3.99
V8 Tomato Juice	\$4.29

## Birre

Domestic	Imports
Budweiser	Peroni
Budlight	Heineken
Michelob Light	Heineken Light
Michelob Ultra	Moretti
AmberBock	Stella Artois
O'Doul's	

*~ Domenico's has catering available for private events in our large dining room. We offer a variety of services for birthdays, anniversaries, or any other type of occasion and our chef can create a special menu for your special event ~*



20% gratuity added to parties of 5 or more