



Domenico's
RISTORANTE

STEAK • PASTA • COCKTAILS



*Specializing in Homemade
Italian Cuisine*

236 W. HUNTINGTON DRIVE
MONROVIA, CA 91016
(626) 357-7975

Starters

Meatballs (3 each) topped with Cheese and Chorizo ★ \$15.95	BBQ Ribs Pork \$15.95
Sautéed Mushrooms \$12.95	Garlic Jumbo Shrimp \$15.95
Fried Calamari and Shrimp \$15.95	Jumbo Shrimp Cocktail \$15.95
Bruschetta ★ \$14.95	Garlic Bread (4 Pieces) \$4.95
Chicken Wings \$14.95	Garlic Bread with Cheese (4 Pieces) \$6.95
Fried Mozzarella Sticks \$12.95	Rosa Style with Cheese Baked Mushrooms and Tomatoes. . . \$7.95

Soup and Salad

Meatball Minestrone	Cup \$5.95	Bowl \$8.95
Dinner Salad	Small \$7.95	Large \$14.95
Beginning with a generous amount of Iceberg Lettuce, Black Olives and a finishing touch of Mozzarella Cheese and fresh cut Tomato		
Antipasto Salad	Small \$9.95	Large \$17.95
Prepared with Iceberg Lettuce, Black Olives, Provolone Cheese and Italian Salami Tossed with our Homestyle Italian dressing. Topped with a mound of Mozzarella and surrounded by fresh cut Tomatoes For the real Italian, add a little zest with Mushrooms or Artichokes (Additional Charge)		
Caesar Salad	Small \$9.95	Large \$17.95
Romaine Lettuce tossed in Caesar Dressing topped with Croutons and Parmesan Cheese		
Wedge Salad \$8.95	Caprese Salad \$10.95	
with Blue Cheese, Tomato and Bacon. Add Chicken *\$6.95, Add Shrimp *\$10.00 Tomato, Mozzarella, Balsamic Vinegar and Olive Oil		

Steaks and Seafood



ALL ARE 25 DAY AGED STEAKS PREMIUM ANGUS CHOICE BEEF THAT COMES FROM RESPONSIBLY RAISED, CORN FED STEERS, HORMONE, STEROIDS AND ANTIBIOTIC FREE.

Dinners served with Broiled Potatoes and Vegetables. Homemade Minestrone Soup or Salad and Garlic Bread.

Upgrade any Salad to Antipasto or Caesar for 4.50 extra.



New York Steak USDA 24 oz ★ \$48.95
Hand-Cut, Aged and Full-Flavored
T-Bone Steak USDA 32 oz. ★ \$54.95
Aged, Tender Filet and Hearty New York Strip Combined into one.
Ribeye Steak USDA 24 oz. ★ \$59.95
Hand-Cut, Full-Flavored
Filet Mignon Steak USDA 10 oz ★ \$49.95
Bacon Wrapped, Hand-Cut, Center Portion
Jumbo <u>Smoked</u> Pork Chop 24 oz. ★ \$28.95
Center-Cut, Smoked, Thick Bone-In, Juicy
Domenico's Steak and Jumbo Shrimp Combo ★ \$49.95
Tender Flat Iron Steak, Jumbo Shrimp
Shrimp Scampi \$35.95
Shrimp Sautéed in Butter, Garlic, Capers and Wine, served over Linguine
Alaskan Salmon \$28.95
Grilled or Sautéed, Served with Broiled Potatoes and Vegetables
Grilled Sword Fish \$35.95
Served with Broiled Potatoes and Vegetables
Linguini with Clams and Shrimp ★ \$35.95
Red or White Sauce
Sea Food Fettuccine Alfredo \$35.95
Shrimp, Clams, Calamari, Mussels and Fish Sautéed in Butter, Garlic, over Egg Noodle Fettuccine Served with our Homemade Alfredo Sauce

Lunch Specials

Monday-Friday 11:00am - 4:00pm

Upgrade any Salad to Antipasto for \$4.50 extra

Add one Meatball for \$3.95 or one Sausage for \$5.95

½ Chicken Marsala with Spaghetti

\$16.95

½ Chicken Cacciatore with Spaghetti

\$16.95

½ Vegetarian Pasta

\$14.95

½ Lasagna

\$15.95

½ Spaghetti (Meat Sauce or Marinara)

\$12.95

**½ Chicken or Veal Parmigiana
with Spaghetti**

\$16.95

½ Baked Eggplant with Spaghetti

\$14.95

½ Raviolis (Beef or Cheese)

\$14.95

**½ Fettuccine Alfredo w/Chicken
and Broccoli**

\$15.95

½ Manicotti (Choice of Sauce)

\$14.95

½ Clam Sauce Linguine (White or Red)

\$15.95

Tender House Steak (Flat Iron)

Perfectly Marbled Generously Flavored
with Choice of Pasta or Mashed Potatoes

\$18.95

The Lunch Pork Chop with Spaghetti

\$15.95

**All meals above served with
soup or salad and garlic bread**

**Mini Pizza 10" (One topping)
with Soup or Salad**

(Each additional toppings add \$1.25)

\$14.95



“The Best Just Got Bigger!”

**INTRODUCING THE BIGGEST
PIZZA IN TOWN**

THE CLOSER

A 24" PIZZA! OVER 40 SLICES

Homemade Dough

Cheese **\$49.95**

Additional Toppings (each) **\$4.25**

Big “D” Special **\$59.95**

Cheese, Pepperoni, Sausage, Onion, Mushroom,
Bell Peppers, Black Olives

Vegetarian Special **\$59.95**

Cheese, Onion, Mushrooms, Black Olives,
Bell Peppers, Fresh Tomato

Margherita Pizza **\$59.95**

Cheese, Fresh Tomato, Basil, Romano Cheese

Alfredo Pizza **\$59.95**

Alfredo Sauce, Cheese, Fresh Chicken, Broccoli

John’s BBQ Chicken **\$59.95**

BBQ Sauce, Cheese, Fresh Chicken, Red Onion

Randy’s Special **\$59.95**

Cheese, Artichoke Hearts, Broccoli,
Fresh Tomato, Margarita Pepperoni

Hawaiian Luau **\$59.95**

Cheese, Pineapple, Canadian Bacon, Romano Cheese

Triple Meat Italiano **\$59.95**

Cheese, Pepperoni, Sausage, Canadian Bacon

Three Cheese Pizza **\$59.95**

Mozzarella, Feta, Ricotta

Manny’s Special **\$59.95**

Cheese, Chorizo, Seasoned Beef, Jalapeño

House Specialties

Dinners served with Homemade Minestrone Soup or Salad and Garlic Bread. (Substitute Single Antipasto or Caesar for Dinner Salad, add \$4.50)

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|---|-----------|---|-----------|
| Chicken Marsala | \$25.95 | Pasta with Pesto | \$23.95 |
| Chicken Breast Sautéed in Marsala Wine with Mushrooms. (Comes with a side of pasta) | | Pasta of your choice Simmered in our Freshly made Pesto Sauce | |
| Chicken Piccata | \$25.95 | Also available with Diced Skinless Chicken Breast, add an additional \$6.95 or Jumbo Shrimp add \$10.00 | |
| Chicken Breast Simmered in White Wine, Butter, Lemon, Capers and Artichoke Hearts (Comes with a side of pasta) | | Big "D" Combination | \$19.95 |
| Veal Marsala | \$28.95 | Your choice of either Raviolis (Meat or Cheese) and Lasagna | |
| Fresh Veal Sautéed in Marsala Wine and Mushrooms (Comes with a side of pasta) | | Chicken Parmigiana | \$25.95 |
| Italian Sausages with Peppers and Potatoes . . | \$18.95 | Chicken Breast (Comes with a side of pasta) | |
| Fried Potatoes and Peppers with two Italian Sausage Links browned in Marsala Wine | | Veal Parmigiana | \$28.95 |
| Vegetarian Pasta | \$19.95 | Veal Cutlets (Comes with a side of pasta) | |
| Choice of Fettuccine or Linguini with a Variety of Garden Vegetables Sautéed in pure Virgin Olive Oil. Also available with Diced Chicken Breast, add \$6.95 or Jumbo Shrimp add \$10.00 | | Spaghetti | \$16.95 |
| Fettuccine Alfredo | \$22.95 | Meat Sauce, Marinara or Oil Parsley Garlic | |
| Egg Noodle Simmered in Butter Cream and Parmesan Cheese | | Add one Meatball for \$3.95 or one Sausage for \$5.95 | |
| Add Diced Chicken Breast and Broccoli for \$6.95 or Jumbo Shrimp add \$10.00 | | Baked Eggplant | \$19.95 |
| Manicotti | ★ \$19.95 | Served with choice of Pasta. | |
| Pasta Crepe filled with Ricotta Cheese and Spinach bits | | Lasagna | \$21.95 |
| Add Chicken Breast \$6.95 or Jumbo Shrimp add \$10.00 | | Layers of Pasta filled with Ground Meat, Ricotta and Mozzarella Cheese Topped with Meat Sauce. | |
| Linguini Filetto | \$28.95 | Angel Hair Special | \$18.95 |
| Filet Mignon, Shrimp, Mushrooms, Artichoke Hearts, Tomatoes, in a Garlic and Olive Oil Sauce | | Angel Hair Pasta served with Fresh Tomato and Fresh Basil | |
| | | Also available with Diced Chicken Breast, add an additional \$6.95 or Jumbo Shrimp add \$10.00 | |
| | | Ravioli | ★ \$25.95 |
| | | Filled with Beef or Cheese or Half and Half. | |

Pasta Choices - Mostaccioli, Spaghetti, Fettuccine, Linguine - Gluten Free Spaghetti

Sandwiches

Mozzarella and Sauce included on all Sandwiches. Add \$.75 for each additional item.
Choice of: Onions, Bell Peppers, Mushrooms or Jalapeños.

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| Meatball Sandwich | \$15.95 | with Cheese, Onions and Bell Peppers | |
| Eggplant Parmigiana Sandwich | \$15.95 | Chicken Parmigiana Sandwich | \$16.95 |
| Fresh Grilled Chicken Sandwich | \$15.95 | Hoagie Sandwich | \$16.95 |
| Big D Sandwich | \$16.95 | Roast Beef, Ham, Provolone Cheese, Mushroom, Bell Pepper, Onion, Italian Dressing on an Italian Roll | |
| Cotto Salami, Dry Salami, Mortadella, Ham, Tomato, Lettuce, Provolone Cheese with Oil and Vinegar Dressing on Italian Roll | | Spicy Roast Beef & Ham Sandwich | \$16.95 |
| Italian Sausage Sandwich | \$14.95 | with Melted Cheese and Roasted Chili Pepper Sauce | |

Senior Menu 55+

All meals served with Soup or Salad and Garlic Bread. Upgrade any Salad to Antipasto or Caesar for 4.50 extra.

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| ½ Order of Spaghetti (Meat sauce or Marinara) | \$12.95 |
| Add on Meatball for \$3.95, or one Sausage for \$5.95 | |
| ½ Order of Chicken Parmigiana | \$16.95 |
| ½ Order of Baked Eggplant | \$14.95 |
| ½ Order of Lasagna | \$15.95 |
| ½ Order of Ravioli (Beef or Cheese) | \$14.95 |
| ½ Order of Fettuccine Alfredo | \$14.95 |
| Add Chicken and Broccoli \$3.50 | |
| ½ Order of Manicotti (Choice of Sauce) | \$14.95 |
| ½ Order of Linguine and Clams (White or Red) | \$15.95 |

Sides

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|--|---------|
| Pasta | \$8.95 |
| Ravioli | \$8.95 |
| Sautéed Spinach | \$6.95 |
| Grilled Zucchini | \$6.95 |
| Sautéed Vegetables | \$6.95 |
| Steak Fries | \$5.95 |
| Garlic Parmesan Mashed Potatoes | \$6.95 |
| Sautéed Mushrooms | \$6.95 |
| Broiled Shrimp | \$15.95 |



Pizza



Local Favorites

Big "D" Special

Cheese, Pepperoni, Sausage, Onion, Mushroom, Bell Peppers, Black Olives

Vegetarian Special

Cheese, Onion, Mushrooms, Black Olives, Bell Peppers, Fresh Tomato

Margherita Pizza

Cheese, Fresh Tomato, Basil, Romano Cheese

John's BBQ Chicken

BBQ Sauce, Cheese, Fresh Chicken, Red Onion

Homemade Dough

Alfredo Pizza

Alfredo Sauce, Cheese, Fresh Chicken, Broccoli

Randy's Calabrese Special

Cheese, Artichoke Hearts, Broccoli, Fresh Tomato, Margherita Pepperoni

Hawaiian Luau

Cheese, Pineapple, Canadian Bacon, Romano Cheese

Triple Meat Italiano

Cheese, Pepperoni, Sausage, Canadian Bacon

Three Cheese Pizza

Mozzarella, Feta, Ricotta

Manny's Special

Cheese, Chorizo, Seasoned Beef, Jalapeño

12" Small
\$19.95

14" Medium
\$25.95

16" Large
\$29.95

18" X-Large
\$35.95

Create Your Own

12" Small

14" Medium

16" Large

18" X-Large

Cheese \$14.95 \$16.95 \$19.95 \$25.95

Additional toppings \$2.25 \$3.00 \$3.50 \$4.25

Individual Pizza - Additional topping 1.25¢ each \$10.95

Calzone - Additional topping 1.25¢ each \$15.95



Children's Menu



Ravioli \$8.95
Choice of Meat or Cheese filled. Topped with Marinara Meat Sauce or Butter. Includes one piece of Garlic Bread

Spaghetti \$8.95
Topped with Marinara Meat Sauce or Butter
Includes one piece of Garlic Bread Add one Meatball for \$3.95

Grilled Cheese \$4.99 **Bambino Cheese Pizza** + \$1.25 additional topping \$8.95



Desserts



Spumoni \$7.95 **Cheese Cake** \$7.95

Tres Leches \$7.95 **Homemade Flan** \$7.95

Italian Chocolate Cake \$7.95 **Tira Misu** \$7.95



Beverages



Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Root Beer, Lemonade, Raspberry Tea, Iced Tea

Pitcher \$8.95 **Coffee** \$3.75

Large Glass \$3.45 **Cappuccino** \$5.75

Milk \$2.95 **Espresso** \$4.25

Hot Tea \$3.75 **Root Beer Float** \$4.95



Red Wines



- Belsaco Llama Malbec** - Argentina - Malbec / Lujan de Cuyo \$28.00
 Deep purplish ruby color, its expansive red-fruit bouquet and its intense yet docile and fresh tasting, plus filling, silky palate. Black cherry, ripe plum, oak, and tobacco.
- Zolo Reserve** - Argentina - Malbec / Mendoza \$48.00
 Deep ruby red with violet tones, intense and complex bouquet with red and black fruits notes (blueberry, blackberry, etc.) well balanced, elegant and persistent after taste.
- La Madrid Cabernet Franc** - Argentina - Mendoza \$54.00
 Deep notes of chocolate covered cherries, cacao nibs, blueberry with spice.
- Thomas Barton Bordeaux** - France \$54.00
 It Has a deep, intense color. It offers pleasant sweetness and excellent structure on the palate.
- Laverge** - Bordeaux Red / France \$38.00
 This wine has a silky, round and smooth first taste with aromas of raspberries and blackcurrant, a powerful and complex finish.
- Les Cailloux** - Bordeaux / France \$42.00
 Dry and medium bodied. Flavors and aromas of cherry, plum and red currant with highlights of vanilla and spice.
- Allegrini Valpolicella** - Italy \$36.00
 70% Corvina Veronese, 30% Rondinella / Veneto. The lively palate is led by prominent flavors of cherries framed by hints of fresh pepper and additional herbs. This young wine has a buoyant energy to it, yet maintains great elegance.
- Zaccagnini Montepulciano D'Abruzzo** - Italy \$39.00
 Each sip delivers a mouthful of ripe berries, leather and black pepper with subtle hints of oregano, dried herbs and a touch of vanilla, all leading to a dry and supple finish.
- Toscana Mediterra** - Italy \$43.00
 Cabernet/Merlot/Syrah/Toscana IGT. This opens with aromas of green bell pepper, dark fruit and cedar. The easygoing palate offers ripe blackberry, white pepper and vanilla alongside smooth tannins.
- Lagerla Poggio Gli Angeli Sangiovese** - Italy \$38.00
 Tuscan Sangiovese. On the palate it is harmonious, velvety, rich and fruity.
- Mureda Cabernet (Organic)** - La Mancha, Spain \$32.00
 Creamy french vanilla middle and a finish that is a word lingering.
- Principe de Vinna Garnacha** - Garnacha / Navarra, Spain \$34.00
 Brilliant and intense ruby red color with purple gleams. There are a range of very varied primary aromas such as cherries, melon and peach with notes of vanilla, powerful and good structure. Nice and easy to drink, soft, persistent and very fruity.
- Montana Reserva** - Rioja, Spain \$54.00
 Spice and leather complement the deep blackberry fruit and ferrous minerality of Riojas red soils. Mouth filling yet fresh, with the structure of improvement in the bottle for a number of years.
- Siglo Saco** - 100% Tempranillo / Rioja, Spain \$46.00
 White pepper on the nose; light to medium body; bright fruit. Very smooth, plummy with hints of cranberry.





White Wines



- Chardonnay San Felice Ancherona** - Chardonnay Tuscany, Italy \$48.00
Bright lemon yellow with green hues, intense fruit flavors, balanced acidity, which gives a pleasant freshness. Smooth and very harmonious, long persistence and strong character.
- Cantina Zaccagnini** - Pinot Grigio / Abruzzo, Colline Pescaresi, Italy \$38.00
Light, brilliant yellow color with greenish highlights, delicate bouquet, subtle and elegant flavor, fragrant and beautifully harmonious nose.
- Villa Alena Pinot Grigio** - Italy \$28.00
Straw yellow in color containing a clean, crisp fragrance with intense yet elegant hints of quince. Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.
- 99 Vines White Zinfandel** - California \$21.00
Fruity with a tradition since 1883, fresh and crisp bouquet.
- Le Pich Sauvignon Blanc** - Napa Valley. \$38.00
Full flavored with grass and grapefruit notes, spicy finish of peppers, nutmeg and clove.
- William Hill Chardonnay** - Napa Valley \$32.00
Flavors of baked apples, toasty oak, caramel and brown spice.



United States Reds



- Brander Cabernet Reserve** - Cabernet / Los Olivos Santa Ynez Valley \$58.00
Gorgeous, pure fruit with an attractive, translucent dark ruby color in the glass. A nose of creme de cassis, dried sour cherry and Madagascar vanilla bean leads into a beautiful delineated palate.
- San Simeon Syrah** - Paso Robles \$48.00
This bottle slowly opens up toward blackberry and caramel scents with patience. The palate is densely structured, putting texture at the forefront, with flavors of black plum and pepper arising toward the finish.
- Vina Robles Cabernet** - Cabernet Sauvignon / Paso Robles, California \$48.00
Red garnet color, blueberry, cedar and anise with hints of black olives and juniper berry. Full-bodied with flavors of cassis and blueberry, licorice notes, chewy and chalky tannins.
- Pedroncelli Zinfandel Mother Clone** - Zinfandel / Sonoma County, California \$42.00
Concentrated flavors of blackberry, black pepper, and dark chocolate are framed by notes of smoky oak, cinnamon and vanilla. Well integrated flavors of smooth tannins and bright acidity.
- Trefethen Napa Valley** - Oak Knoll District, California \$52.00
Red Wine, Blend, 55% Cabernet, 23% Petit Verdot, 13% Malbec, 8% Merlot, 1% Cabernet Franc.
- Vina Robles Signature** - Paso Robles, California \$64.00
Blend 80%, Petit Verdot, 20% Petite Sirah. Dark garnet aromas of black raspberries, dried blueberries and mocha spice taste Full Bodied with dark fruit, chewy yet layered tannins that linger into a long creamy finish. Pairs well with short ribs, venison Osso Buco or Gorgonzola cheese.
- Poppy Pinot Noir** - California \$48.00
Pinot Noir is crafted from grapes grown in the prestigious wine districts of Monterrey. Our Pinot Noir is handcrafted by award winning winemaker Barry Gnekow from top vineyards in the region. It is lush with plenty of ripe strawberry, red cherry, and wild berry fruit combined with hints of spice, cola, and firm finish.
- San Simeon Merlot** - Merlot, California / Mendocino \$34.00
A significant portion of this wine was barrel fermented which adds great texture, complexity, and weight to the wine. Flavors of dark plum, wild berries, cassis and chocolate are well integrated with French oak.
- Santo Stefano Cabernet** - Sauvignon Napa Valley, California \$58.00
Black cherry and cherry fruit scents, cacao and hints of mint all tied together with a creamy French vanilla finish.
- J. Lohr Pure Paso** - Red Blend/ Paso Robles, California \$48.00
Cabernet 70%, Petite Sirah 26.5%, Merlot 2%, Petite Verdot 0.5%, Malbec 0.5%, This new blend begins with strawberry, violet and baking spice on the nose, while the palate's creamy mouthfeel carries mocha, cappuccino, caramel and black cherry flavors.

Wines by the Glass

- La Playa Cabernet** - (Chile) Colchagua Valley/ Cabernet grape Bottle **\$24.00** Glass **\$9.00**
 Red berries with a hint of black pepper, it has a great balance between structure and flair with a light approachable palate.
- La Playa Viognier** - (Chile) Colchagua Valley/ Chardonnay Bottle **\$24.00** Glass **\$9.00**
 Apricots, herbs, chamomile, lavender, thyme, and even a hint of pine.
- La Playa Sauvignon Blanc** - (Chile) Curico Valley Bottle **\$24.00** Glass **\$9.00**
 Yellow-green wine has a bright and floral nose, with aromas of blossom, lime and honeydew. On the palate, it is fresh, well-structured and shows lively acidity, with a crisp of lemon-lime zest.
- La Playa Merlot** - (Chile) Colchagua Valley/ Merlot Grape Bottle **\$24.00** Glass **\$9.00**
 Containing aromas of roast drippings and dried citrus rind. In the mouth it is fruity with soft tannins and a long savory finish.
- Poppy Pinot Noir** - California Bottle **\$48.00** Glass **\$10.00**
- San Antonio Lambrusco** - Italy Bottle **\$24.00** Glass **\$9.00**
- Ponte Vecchio Chianti** - Italy Bottle **\$24.00** Glass **\$9.00**
- Black Ridge White Zinfandel** - California Bottle **\$24.00** Glass **\$9.00**
- Villa Alena Pinot Grigio** - Italy Bottle **\$28.00** Glass **\$10.00**
- Stella Rosa Rosso** - Italy Bottle **\$24.00** Glass **\$9.00**
- Fine Ruby** - Portugal/ Porto Glass **\$12.00**
 This Fine Ruby Port is full-bodied with youthful freshness and attractive, luscious fruit. It is deeply colored and intensely aromatic. This Fine Ruby is bottled young, after some two years aging in oak vats.

Champagne and Sparkling Wines

- Fratelli Cozza Prosecco** - Italy / Prosecco **\$34.00**
 Fruity aroma with citrus, green apple and acacia flowers. On the palate is a fine and persistent perlage which creates a doft, round mouth feel. Pleasant acidity and freshness.
- Nomine Renard Champagne** - Mosaique / France **\$58.00**
 Aromas of fresh pear, fig, and almond with hints of orange blossom. A light swirl of the glass of the glass brings out richer notes of honey and freshly baked bread. Fresh and supple.
- Bailly Laspierre Reserve Bruit** - France / Sparkling **\$38.00**
 Ripe and soft, impressively rich, with tight citrus minerality. This sparkling wine has a delightful nose and palate of bright red cherries, raspberries and floral notes. Great as an aperitif or with lighter fare.
- Jean Phillipe** - France / Cuvée / Sparkling **\$36.00**
 As it reaches the mouth, it releases a taste of toasted bread with a hint of honey. All together it is remarkably well balanced, smooth and fresh.
- Pol Clement** - France / Sparkling / Split **\$9.00**
 Delicate Aromas of fruits and white flowers, with nuances of toasted bread and dried fruit. An elegant fresh wine with good support of acidity. A fine bouquet with hints of apple and citrus fruit carry through to the palate; a balanced but mouth-tingling acidity.

Beers

Draft Beers

	Pint 16 oz	Mug 25 oz	Pitcher 64 oz		Pint 16 oz	Mug 25 oz	Pitcher 64 oz
Bud Light	\$6.95	\$8.95	\$18.95	Modelo	\$7.95	\$10.95	\$20.95
Coors Light	\$6.95	\$8.95	\$18.95	Peroni	\$7.95	\$10.95	\$20.95
Michelob Ultra	\$6.95	\$8.95	\$18.95	Sam Adams	\$7.95	\$10.95	\$20.95
805	\$7.95	\$10.95	\$20.95	Sculpin	\$7.95	\$10.95	\$20.95
Blue Moon	\$7.95	\$10.95	\$20.95	Spacedust	\$7.95	\$10.95	\$20.95
Mango Cart	\$7.95	\$10.95	\$20.95	Stella Artois	\$7.95	\$10.95	\$20.95

Bottle or Canned Beers

Corona - 24 oz. Bottle	\$9.95	Negra Modelo - 24 oz. Can	\$9.95
Heineken - 22 oz. Bottle	\$9.95	Pacifico - 32 oz. Bottle	\$12.95
Lagunitas - 19.2 oz. Can	\$9.95	Bud Light Seltzer - 12 oz. Can (Mango and Berry)	\$5.95

Domenico's Specials

Palermo Tropic

\$12.95

Rum, Orange Juice, Pina Colada and Grenadine



Mona Lisa

\$12.95

Rum and Dark Rum, Creme de Almond and Real Fruit Juices

Davincis Daiquiri

\$12.95

Rum, Fresh Strawberry and Limocello



Venice Sky

\$12.95

Coconut Rum, Blue Curacao and Pineapple Juice

The Michaelangelo

\$12.95

Tequila with Triple Sec and Fresh Watermelon

Tuscan Sun

\$12.95

Rum, Gin, Fruit Juice, Grenadine and a Splash of Harvey Bristol Cream



Mexican Capri

\$12.95

Mezcal, Cucumber, Lime Juice, Cilantro and Agave

Florentine Tea

\$12.95

Vodka, Gin, Rum, Tequila, Sweet & Sour, Splash of Coke and a Fresh Lemon



The God Father (for 2)

\$25.95

Gin, Rum, Pineapple Juice, Secret Fruit Punch



Amalfi Mule

\$12.95

Vodka, Ginger Beer and Limoncello



Trevi Fougain

\$12.95

Tequila, Agave Nectar and Lime Juice

Mex Lolly Pop

\$14.00

Tequila, Watermelon Pucker, Sweet & Sour Hot Sauce, Rim with Tajin



Mimosa

\$9.00

Champagne with your Choice of Orange, Cranberry, Mango or Pineapple Juice

Daiquiris

\$10.95

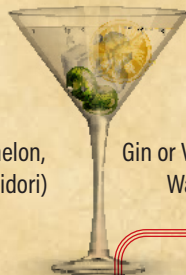
Rum, Strawberry, Mango or Regular Lemon Lime



Margaritas

\$10.95

Lime, Strawberry, Mango, Watermelon, Cucumber / Jalapeno or Melon (Midori)



Martinis

\$15.00

Gin or Vodka - Lemon Drop, Original, Blueberry Watermelon, Strawberry or Rasberry

Old Fashioned

\$12.95

Bourbon with Orange, Sugar, Bitters and Cherry

Aperol Spritz

\$9.00

Aperol, Prosecco and Club Soda



Domenico's Punch

\$12.95

Gin, Rum, Pineapple Juice and our Signature Punch



Mojitos

\$12.95

Rum, Mint leaves, Strawberry, Mango or Regular Lemon Lime

