

Antipasti

Antipasto Plate...W/bread...12.95

Italian cold sliced meats, cheese, olives, prosciutto, peperoncini, tomato's, artichokes

Fried Cheese Ravioli..... 9.95

Served with marinara sauce.

Bruschetta..... 7.95

Crostini bread topped with chopped tomato, garlic, basil, olive oil, & parmesan cheese

Mixed Vegy Basket.....8.95

Fried breaded Zucchini, Cauliflower & mushrooms. Served with Ranch or Marinara

Mozzarella sticks7.95

Served with marinara sauce.

Buffalo Wings (hot or mild).12.00

12 pc. serving. Bone-in, Served with bleu cheese or ranch dressing and celery.

Sausage & Peppers..... 13.95

Onions and peppers

Appetizers

Dominicks Calamari.....14.95

sauté in a olive oil blend, chunky marinara wine sauce, celery and other greens. Served w/bread

Fresh Fried Calamari.....11.95

served with marinara sauce and lemons.

Mussels.....14.95

Prepared in a chunky ,marinara wine sauce served with bread.

1-LB.Jumbo fried shrimp. 19.95

Served with cocktail sauce and lemons.

Baked Clams1/2 dozen.....11.95

Please allow extra time to prepare!

Zuppa Di Mara.....23.95

Clam shells, Shrimp, Mussels and Calamari Prepared in red wine sauce. Served with bread

1-LB. Sautee Shrimp.....21.95

Sautee shrimp in sun dried tomatoes ,garlic & wine.

Zuppa - Insalate

Cup of Soup...1.75 Bowl.....3.85

Arugula Salad ...Sml5.95...Lg12.95

Goat cheese crumbles, dried cranberries & walnuts

Antipasto Salad.....12.95

Hearty Italian salad with volpi salami, tomatoes, Black olives, peperoni, cheese & peperoncini.

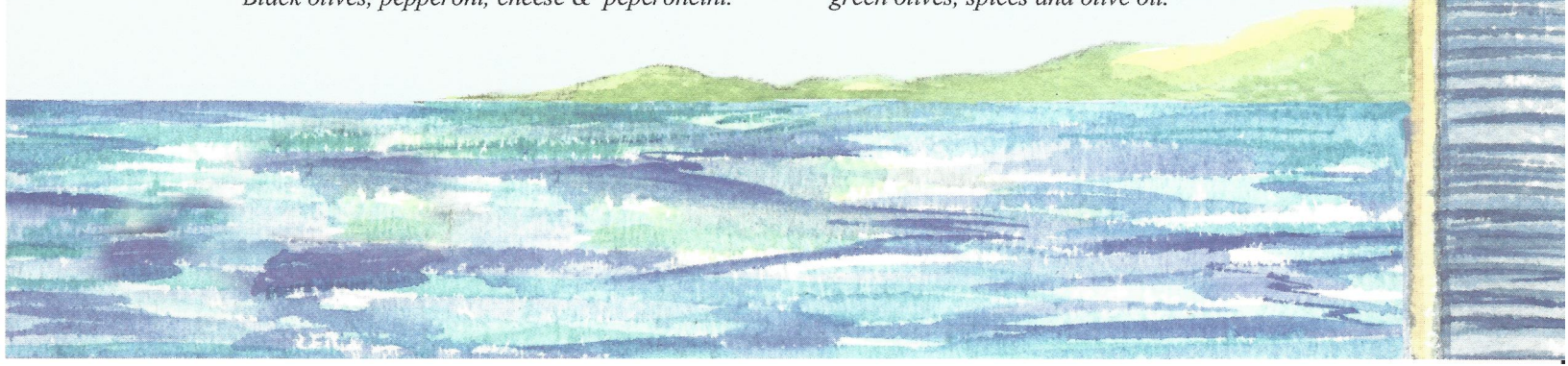
Tossed Salad...Small...3.95..large.7.95

Ceasar Salad ...Sml...4.95...Lg8.95

Grilled Chicken add.2.00,/ Grilled Salmon add.10.95

Caprese Salad12.95

Fresh mozzarella, sliced tomatoes, basil, whole green olives, spices and olive oil.



Pizza

	12"- <u>Medium</u> <i>Serves..... 1-3</i>	14"- <u>Large</u> <i>3-4</i>	16"- <u>Family</u> <i>4-5</i>	18"- <u>Jumbo</u> <i>5-6</i>
<i>Thin Crust Cheese.....</i>	10.95	13.95	16.95	19.95
<i>Thick Crust Cheese.....</i>	12.95	16.45	19.95	23.45
<i>*Pan Cheese Pizza..</i>	15.95	19.95	22.95	26.95
<i>*Chicago Deep Dish.....</i>	15.95	19.95	22.95	26.95
<i>*Stuffed Pizza.....</i>	15.95	19.95	22.95	26.95
<i>Each Half Topping.....Add.....</i>	.95	1.25	1.45	1.75
<i>Each Full Topping.....Add.....</i>	1.85	2.15	2.45	2.75

**Pan, stuffed or chicago deep dish pizzas require 45-55 minutes to bake!*

10" thin crust Gluten Free Pizza now available!

<i>Dominick's Special.....</i>	20.20	24.70	29.20	33.70
<i>Sausage, onions, mushrooms, pepperoni and green peppers.</i>				
<i>Vegetable Pizza.....</i>	20.20	24.70	29.20	33.70
<i>Spinach, broccoli, mushrooms, onions and green peppers.</i>				
<i>Hawaiian Pizza</i>	16.50	20.40	24.30	28.20
<i>Canadian bacon, pineapple, tomatoes and bbq sauce.</i>				
<i>Meat lovers Pizza.....</i>	18.35	22.55	26.75	30.95
<i>Sausage, pepperoni, hamburger meat and reg. bacon.</i>				
<i>Margherita Pizza.....</i>	18.35	22.55	26.75	30.95
<i>Old world style pizza! With basil, chunky sauce, olive oil and fresh mozzarella.</i>				
<i>Florentine Pizza.....</i>	18.35	22.55	26.75	30.95
<i>Spinach, ricotta, garlic and fresh tomatoes.</i>				

Pizza Ingredients: Italian Sausage, Pepperoni, Onions, Mushrooms, Green Peppers, Fresh Garlic, Reg. Bacon, Anchovies, Hamburger, * Sliced Beef, Pineapple, Canadian Bacon, Tomatoes, Ricotta Cheese, Spinach, Green Olives, Black Olives, Hot Giardiniera, *Shrimp, Broccoli, Red Roasted Peppers, Artichokes, *grilled chicken Eggplant, Prosciutto, Capers, Pesto Sauce, Hot Jalapeno and fresh Arugula.

**** Double ingredient charge***

Sandwiches

Includes fries & coleslaw. Sweet Peppers or Hot Giardiniera add .65, Melted Mozz. 1.60

<i>Italian beef.....</i>	<i>10.95</i>	<i>Italian Sausage.....</i>	<i>9.95</i>	<i>Steak Sandwich...</i>	<i>11.95</i>
<i>Italian Meatballs.....</i>	<i>9.95</i>	<i>Combo (beef & sausage).....</i>	<i>11.95</i>	<i>Chicken Breast....</i>	<i>8.95</i>
<i>Italian Cold Sub.....</i>	<i>9.95</i>	<i>Eggplant or Chicken Parm....</i>	<i>9.95</i>	<i>Steakburger.....</i>	<i>8.95</i>

Entree

Entrees includes soup or salad and a fresh baked Italian bread

Pollo Parmigiana18.95 **Vitello Parmigiana23.95**

Chicken breast or Veal both flour breaded, sauté then topped with marinara sauce and melted mozzarella cheese. Served with spaghetti.

Pollo Marsala19.95 **Vitello Marsala.23.95**

Chicken breast or Veal both flour breaded and sauté in a marsala mushrooms wine sauce. Served with capellini (Angel Hair pasta).

Pollo Romano19.95 **Vitello Romano.....23.95**

Flour breaded chicken breasts or veal sauté in a white wine mushrooms sauce topped with prosciutto and provolone cheese. Served on a bed of capellini pasta.

Pollo Limone.....19.95 **Vitello Limone.....23.95**

Flour breaded chkn breast or veal sauté in a lemon wine sauce served w/broc. & side of spaghetti.

Pollo Piccata19.95 **Vitello Piccata23.95**

Flour breaded Chicken breasts or Veal sauté in a easy lemon butter wine sauce, capers and Artichokes. Served on a bed of capellini pasta.

Pollo Cacciatore w/side of spag...20.95

4pc chicken cuts or 2 boneless breasts breaded prepared in a chunky tomatoes sauce, celery onions, mushrooms and black olives.

Vitello Scallopini.....23.95

Flour breaded veal sauté w/mushrooms, onions, celery & chunky tomatoes sauce Served with capellini pasta.

Pollo Milanese.....18.95

Flour breaded boneless chicken breasts sauté with red roasted peppers. Served with spaghetti.

Steak & Shrimp.....27.95

10+ oz. Rib-eye char-broil plus 4 jumbo fried shrimp served with broccoli and baked potatoes.

Pollo Visuvio.....20.95

4pc chicken cuts or two boneless breasts breaded, served with roasted potatoes.

Full Slab Ribs.....20.95

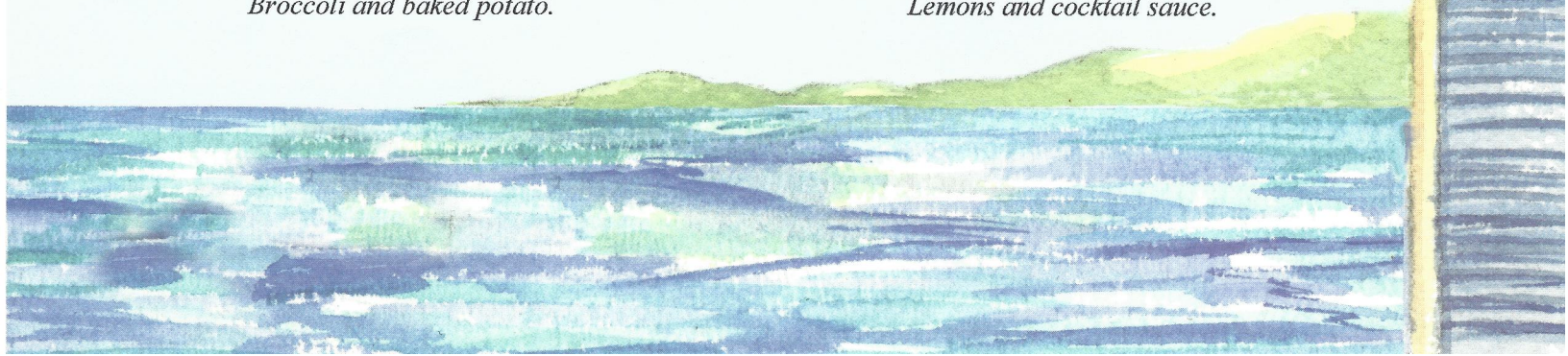
Baby back ribs, served with fries and coleslaw.

Salmon (pan roasted).....22.95

Skin on Atlantic salmon filet, served with Broccoli and baked potato.

Jumbo Fried Shrimp.....22.95

8 pc shrimp, served with fries, coleslaw, Lemons and cocktail sauce.



Pasta Dishes

Pasta dishes are served with your choice of Marinara or Meat Sauce, soup or salad and fresh baked Italian bread. Add-ons Vodka or Alfredo sauce.. 1.75, Meatballs....5.50, Ital Sausage..3.50

Add Peas to your favorite sauce for...1.50

Gluten free Pasta Penne or Fettucini.....17.95

Capellini (Angel hair)..... **Spaghetti**..... **Rigatoni**..... **Penne** (Mostaccioli)....16.95

Pasta Pesto.....19.95

Linguini noodles tossed in pesto sauce
with fine ground pine nuts.

Spaghetti Aglio E olio..... 17.95

Sauté in garlic, olive oil and parmesan cheese.
w / brocc., chickn breast, or mushrooms add.. 2.75

Tortellini19.95

Cheese filled, served in alfredo sauce.

Penne or Rigatoni Al Forno.18.95

Baked with melted Mozz. Add ricotta Cheese...2.75

Pasta Primavera 18.95

Sautee with Italian vegetables in garlic and olive oil
Or in a chunky marinara sauce, served w/Linguinni

Ravioli Meat or Cheese filled.....17.95

Portabella Ravioli add....1.00

Gluten Free Cheese Ravioli17.95

Baked Manicotti.....18.95

Pasta tubes filled with ricotta & topped with
Melted mozzarella cheese.

Fettucini Alfredo18.95

W/ brocc or chickn Add...2.75, 7 shrimp.....add 6.95

Gnocchi 18.95

Made from potato dough, filled with ricotta

Eggplant Parmigiana 18.95

Sliced non breaded eggplant over spaghetti topped
with parmesan & melted mozzarella cheese.

Penne Putanesca.....18.95

Tossed in a chunky spicy tomato sauce, blended
w/ basil, capers, black-green olives & anchovies.

Rigatoni Alla Dominicks.....;19.95

prepared with sliced Italian sausage, roasted
red peppers, green peppers in vodka sauce.

Rigatoni(w/sun dried tomatoes) ... 17.95

Sauté with garlic, olive oil & sun dried tomatoes

Linguini w/Clams or Shrimp.....20.95

In a Marinara wine sauce or White wine sauce.

Shrimp Scampi 20.95

Sauté shrimp in olive oil, garlic and in a creamy
Buttery wine sauce tossed in linguini.

Pasta Di Mare26.95

Shrimp, clams, calamari and mussels sauté in a
Marinara wine sauce, served with linguini.

Farfalle Con Salmone24.95

prepared in a chunky cherry tomatoes sauce,
Garlic, olive oil and with chunks of Salmon.

Meat Lasagna Al Forno.....17.95

prepared with parmesan, ricotta & mozzarella.

Spinach Stuffed Shells.... 17.95

4-jumbo shells filled w/ ricotta cheese & spinach

Pasta Carbonara.....18.95

Prepared with chopped reg. bacon, mushrooms
and alfredo sauce over Linguinni.

18% Gratuity will be added to parties of 8 or more.

Soft drinks

<i>*Pepsi Cola.....</i>	<i>2.80</i>
<i>*Diet Pepsi.....</i>	<i>2.80</i>
<i>*Pepsi Wild Cherry</i>	<i>2.80</i>
<i>*Sierra Mist.....</i>	<i>2.80</i>
<i>*Dr. Pepper.....</i>	<i>2.80</i>
<i>*Mt. Dew.....</i>	<i>2.80</i>
<i>*Pink lemonade.....</i>	<i>2.80</i>
<i>*Old Fashioned Lemonade.....</i>	<i>2.80</i>
<i>*Fresh brewed iced tea.....</i>	<i>2.80</i>
<i>*Soda Water.....</i>	<i>2.80</i>
<i>Bottled San Pellegrino sparkling water.....</i>	<i>2.95</i>
<i>Bottled water (Aquafina 20 oz).....</i>	<i>1.85</i>
<i>Bottled Spring Water.....</i>	<i>1.45</i>

Hot Coffee & Tea

<i>*Regular Coffee.....</i>	<i>1.99</i>
<i>*Decaffeinated Coffee.....</i>	<i>1.99</i>
<i>*Assorted hot tea flavors</i>	<i>1.99</i>
<i>Espresso.....</i>	<i>2.95</i>
<i>Decaffeinated Espresso.....</i>	<i>2.95</i>
<i>Cappuccino.....</i>	<i>3.50</i>
<i>Decaffeinated Cappuccino.....</i>	<i>3.50</i>

**Free refills*



Vini Bianchi / White Wines

	<u>1/2Lt. Carafe</u>	<u>Bottle</u>
Pinot Grigio (Brownstone).....	19.....	27
<i>Light, refreshing and crisp, this wine is a sure bet. It is great as an aperitif or served with fish or light dishes</i>		
Pinot Grigio (Italy) Mezzacorona	20.....	28
<i>This delightful Pinot Grigio is known for its aromatic crisp green apple, mineral and honey suckle notes.</i>		
Chardonnay (brownstone).....	19.....	27
<i>Medium body chardonnay with little oak influence.</i>		
Moscato (Italy) Mezzacorona.....	24.....	24
<i>Captures the lifted airy scents of gardenia and flavors of apricot and passion fruit. Non bubbly wine!</i>		
White Zinfandel (brownstone)	17.....	21
<i>(California) An American classic, fresh and easy to drink. Goes well with any dish.</i>		
Rose' Mezzacorona Italy.....	18.....	22
<i>This delightfully colored Rose' Hints at wild berries, Geraniums, and roses combined with a full fresh taste.</i>		

Sparkling Wines

Asti (Santero) Italy.....29

An Italian Sweet Sparkling wine.

Moscato D'Asti (Santero) Rose'...187ml...9.95

incredible fruit flavors, slightly bubbly. Perfect with any dessert or after any meal!

Moscato D'Asti (santero) Peach.187ml.....9.95

Prosecco (Ruffino) Italy.....29

A light and crispy alternative to heavy dry champagne.

House Wines - By the Glass

Chianti	8.50	Pinot Grigio	8.50
Nero D'Avola	8.95	Chardonnay	8.50
Cabernet	8.50	White Zinfandel	8.50
Merlot	8.50	Pinot Grigio Italy	8.95
Pinot Noir	8.50	Rose'	8.50

Vini Rossi / Red Wines

	<u>1/2 Lt. Carafe</u>	<u>Bottle</u>
Chianti ... (Querceto) ...	19	28
<i>Carnet red color with deep, intese & rich bouquet.</i>		
Chianti Classico ... (Qurrcto) ...	45	
<i>This Classico is aged in oak barrels. Always sure to please.</i>		
Nero D'Avola (Cusu Mano) ...	19	28
<i>Sicily's most celebrated wine! Fragrance of blackberries, Is soft approachable and easy drinking wine</i>		
Cabernet Sauvignon (Brownstone) ...	19	26
<i>Has a wonderful berry aroma with subtle oak complexities. It is full bodied and fruity.</i>		
Malbec Reserva. (Argentina) ...	32	
<i>Fine, delicate and intense. Fruity component of ripe grapes And the presense of fine oak. Is lively, plentiful and balance.</i>		
Pinot Noir (California) ...	19	26
<i>The complex fruit aromas are followed by delicate cherry And Raspberry flavors.</i>		
Merlot (Brownstone Calafornia.) ...	19	26
<i>Medium body with a smooth after taste. Ripe cherry aroma with a hint of toasty oak.</i>		

Desserts

<i>Fresh filled Cannoli</i>	3.75
<i>Fresh filled Chocolate dipped Cannoli</i>	3.75
<i>Home made Tiramisu</i>	6.95
<i>Five Layer Chocolate Cake</i>	6.95
<i>Limoncello Cake</i>	5.95
<i>Lezza's Spumoni</i>	3.75
<i>Lezza's Vanilla Ice Cream</i>	3.50
<i>Lezza's Chocolate Ice Cream</i>	3.50
<i>Lezza's Italian Ice (lemon)</i>	3.50

Bottled Beer

Domestic

Miller Lite.....4.25

Miller G. Draft4.25

Italian Beer

Peroni.....5.50

Moretti.....5.50