Pizza

serves	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Thin Crust Cheese	11.50	14.50	17.50	21.50
Thick Crust Cheese	13.50	17.00	20.50	25.00
*Pan Cheese Pizza	16.50	20.50	23.50	28.50
*Chicago Deep Dish	16.50	20.50	23.50	28.50
*Stuffed Pizza	16.50	20.50	23.50	28.50

serves	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Each 1/2 Topping add	1.05	1.35	1.65	1.95
Each Full Topping add	1.95	2.35	2.75	3.15

*Pan, Stuffed or Chicago Deep Dish require 45-55 minutes to bake!

10" Thin Crust Gluten Free Pizza Now Available!

Specialty Pizzas

serves	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Dominick's Special Sausage, Onions, Mushrooms, Pepperoni & Green Peppers	21.25	26.25	31.25	37.25
Vegetable Pizza Spinach, Broccoli, Mushrooms, Onions & Green Peppers	21.25	26.25	31.25	37.25
Hawaiian Pizza Canadian Bacon, Pineapple, Tomatoes & BBQ Sauce	17.35	21.55	25.85	30.95

serves	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Meat Lovers Pizza Sausage, Pepperoni, Hamburger Meat & Regular Bacon	19.30	23.90	28.50	34.10
Margherita Pizza Old World Style Pizza! With Basil, Chunky Sauce, Olive Oil & Fresh Mozzarella	19.30	23.90	28.50	34.10
Florentine Pizza Spinach, Ricotta, Garlic & Fresh Tomatoes	19.30	23.90	28.50	34.10

Pizza Ingredients:

Italian Sausage | Pepperoni | Onions | Mushrooms | Green Peppers | Fresh Garlic | Regular 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 Jalapeños | Fresh Arugula

Double Ingredient Charge

Sandwiches

Includes fries & coleslaw.

Sweet Peppers or Hot Giardiniera add .65 | Melted Mozzarella add 1.60

Italian Beef	12.95
Italian Meatballs	11.95
Italian Cold Sub	11.95
Italian Sausage	11.95
Combo (Beef & Sausage)	13.95
Non-Breaded Eggplant	11.95
Chicken Parmigiana	11.95
Steak Sandwich	13.95
Chicken Breast Sandwich	10.95
Hamburger	10.95

Add American Cheese .50

Dolci

Fresh Filled Cannoli	3.95
Fresh Filled Chocolate Dipped Cannoli	3.95
Homemade Tiramisu	8.95
Five Layer Chocolate Cake	8.95
Limoncello Cake	6.25
Lezza's Spumoni	4.50
Lezza's French Vanilla Ice Cream	3.95
Lezza's Chocolate Ice Cream	3.95
Lezza's Italian Ice (Lemon)	3.95

Parties of 8 or more, 18% gratuity will be added to the bill.

WELCOME TO....

Dominick's
Ristorante Italiano

Vini Bianchi | White Wines

	1/2 Ltr. Carafe	Bttl
Pinot Grigio (Brownstone California) Light, refreshing & crisp, this wine is a sure bet. It is great as an aperitif or served with fish or light dishes.	19	31
Pinot Grigio (Italy) Mezzacorona This delightful Pinot Grigio is known for its aromatic crisp green apple, mineral & honey suckle notes.	20	32
Chardonnay (Brownstone California) Medium body chardonnay with little oak influence.	19	27
Moscato (Italy) Mezzacorona Captures the lifted airy scents of gardenia & flavors of apricot & passion fruit. Non-Bubbly wine!		26
White Zinfandel (Brownstone California) An American classic, fresh & easy to drink. Goes well with any dish.	17	27
Rosé (Italy) Mezzacorona This delightful colored Rosé hints at wild berries, geraniums & roses combined with a full fresh taste.	18	28

Sparking Wines

Mondoro Asti (Italy) 29
An Italian sweet sparkling wine.

Moscato D'Asti
(Italy) Santero Rosé 187ml **10.95**
Incredible fruit flavors, slightly bubbly.
Perfect with any dessert or after any meal!

Prosseco (Italy) Ruffino 29
A light & crispy alternative to heavy dry champagne.

Lambrusco (Italy) 25
Brilliant ruby red color, fresh floral perfume & attractively sweet taste. Great with Antipasti dishes.

Bottled Beer

Domestic 4.25
Miller Lite | Miller Genuine Draft | Coors Light

Anti Hero IPA 5.95
(Cans)

Italian Beer
Peroni 5.95
Moretti 5.95

Vini Rossi | Red Wines

	1/2 Ltr. Carafe	Bttl
Chianti Garnet red color with deep, intense & rich bouquet.	19	32
Chianti Classico This Classico is aged in oak barrels, Always sure to please.		48
Nero D'Avola (Cusu Mano) Sicily's most celebrated wine! Fragrance of blackberries, this is a soft approachable & easy drinking wine.	19	31
Cabernet Sauvignon (Brownstone California) Has a wonderful berry aroma with subtle oak complexities. It is full bodied & fruity.	19	31
Malbec Reserva (Argentina) Fine, delicate & intense. Fruity component of ripe grapes & the presence of fine oak. It is lively, plentiful & balanced.		35
Pinot Noir (California) The complex fruit aromas are followed by delicate cherry & raspberry flavors.	19	31
Merlot (Brownstone California) Medium body with a smooth after taste. Ripe cherry aroma with a hint of toasty oak.	19	31

House Wines - By the Glass

Chianti	10.75	Pinot Grigio	9.75
Nero D'Avola	10.75	Chardonnay	9.95
Cabernet	10.75	White Zinfandel	8.75
Merlot	10.75	Pinot Grigio Italy	9.95
Pinot Noir	10.75	Rosé	9.95
Lambrusco	9.75		

Soft Drinks

*Pepsi, Diet Pepsi, Wild Cherry Pepsi, Sierra Mist, Mt. Dew, Pink Lemonade	3.25
*Fresh Brewed Iced Tea	3.25
*Soda Water	3.25
Bottled San Pellegrino Sparkling Water	3.75
Aquafina Bottled Water 20oz.	1.85
Bottled Spring Water	1.45

Hot Coffee & Tea

*Regular or Decaffeinated Coffee	1.99
*Assorted Hot Tea Flavors	1.99
Regular or Decaffeinated Espresso	2.95
Regular or Decaffeinated Cappuccino	3.50

*Free Refills

AntiPasti

Antipasto Plate with Bread **14.95**
Italian cold sliced meats, cheese, olives, prosciutto, pepperoncini, tomatoes, artichokes

Fried Cheese Ravioli **9.95**
Served with marinara sauce

Bruschetta **8.95**
Crostini bread topped with chopped tomato, garlic, basil, olive oil & parmesan cheese

Mixed Veggie Basket **8.95**
Fried Breaded Mushrooms, Cauiliflower & Zucchini, served with Ranch or Marinara sauce

Mozzarella Sticks **7.95**
Served with marinara sauce

Buffalo Wings (Hot or Mild) **14.00**
12pcs, Bone-In, served with bleu cheese or ranch dressing & celery

Sausage & Peppers **15.95**
With onions & peppers

Dominicks Calamari **15.95**
Sautéed in an olive oil blend, chunky marinara wine sauce, celery & other greens, served with bread

Fresh Fried Calamari **14.95**
Served with marinara sauce & lemons

Mussels **16.95**
Prepared in a chunky marinara wine sauce, served with bread

1 lb. Jumbo Fried Shrimp **20.95**
Served with cocktail sauce & lemons

Baked Clams **1/2 doz. 11.95**
*Please allow extra time to prepare!

Zuppa Di Mara **24.95**
Clam Shells, Shrimp, Mussels & Calamari, prepared in a red wine sauce, served with bread

1 lb. Sautéed Shrimp **22.95**
Sautéed shrimp in sun-dried tomatoes, garlic & wine

Secondi

Entrees include soup or salad & fresh baked Italian bread.

Pollo Parmigiana **21.95** **Vitello Parmigiana** **24.95**
Chicken breast or Veal, both flour breaded, sautéed then topped with marinara sauce & melted mozzarella cheese, served with spaghetti

Pollo Marsala **21.95** **Vitello Marsala** **24.95**
Chicken breast or Veal, both flour breaded, prepared with Marsala mushroom wine sauce, served with capellini (Angel Hair) pasta

Pollo Romano **21.95** **Vitello Romano** **24.95**
Chicken breast or Veal, both flour breaded, sautéed in white wine mushroom sauce topped with prosciutto & provolone cheese, served on a bed of capellini pasta

Pollo Limone **21.95** **Vitello Limone** **24.95**
Chicken breast or Veal, both flour breaded, sautéed in a lemon wine sauce, served with broccoli & a side of spaghetti

Pollo Piccata **21.95** **Vitello Piccata** **24.95**
Chicken breast or Veal, both flour breaded, sautéed in a easy lemon butter wine sauce, capers & artichokes, served on a bed of capellini pasta

Pollo Scallopini **21.95** **Vitello Scallopini** **24.95**
Flour breaded chicken breasts or veal sauteéd with mushrooms, onions, celery & chunky tomato sauce, served with capellini pasta

Pollo Cacciatore **22.95**
4pc chicken cuts or 2 boneless breasts breaded prepared in a chunky tomato sauce, celery, onions, mushrooms & black olives, served with a side of spaghetti

Pollo Milanese **21.95**
Flour breaded boneless chicken breasts sautéed with red roasted peppers, served with a side of spaghetti

Pollo Vesuvio **22.95**
4pc chicken cuts or 2 boneless breasts breaded, served with roasted potatoes

Salmon (Pan Roasted) **23.95**
Skin on Atlantic salmon filet, served with broccoli & baked potato

Steak & Shrimp **29.95**
10+oz. Ribeye char-broiled plus 4 Jumbo Fried Shrimp, served with broccoli & baked potatoes

Full Slab Ribs **25.95**
Baby Back Ribs, served with fries & coleslaw

Jumbo Fried Shrimp **23.95**
8pc shrimp, served with fries, coleslaw, lemons & cocktail sauce

Prices subject to change without notice.

Zuppa & Insalate

Cup of Soup **1.75**

Bowl **3.85**

Arugula Salad Sm **6.95** Lg **12.95**
with Goat cheese crumbles, dried cranberries & walnuts

Antipasto Salad **12.95**
Hearty Italian salad with Volpi Salami, tomatoes, black olives, pepperoni, cheese & pepperonicini

Tossed Salad Sm **3.95** Lg **7.95**

Ceasar Salad Sm **5.95** Lg **9.95**
with Grilled Chicken add 2.00
with Salmon add 10.95

Caprese Salad **13.95**
Fresh mozzarella, sliced tomatoes, basil, whole green olives, Italian spices & olive oil

Pasta Speciale

Pasta dishes are served with your choice of Marinara or Meat Sauce, Soup or Salad & fresh baked Italian bread.

Add-Ons:
Vodka or Alfredo Sauce add 1.75 | Jumbo Meatballs add 6.00 | Italian Sausage 4.00
Add Peas to your favorite sauce for 1.50

Gluten Free Penne Noodles 19.95 | Gluten Free Fettuccine Noodles 22.95

Capellini (Angel Hair)**, Spaghetti, Rigatoni, Penne** (Mostaccioli) **17.95**

Pasta Pesto **21.95**
Linguini noodles tossed in pesto sauce with fine ground pine nuts

Spaghetti Aglio e Olio **19.95**
Sautéed in garlic, olive oil & parmesan cheese
With broccoli, chicken breast or mushrooms add 2.75

Tortellini **21.95**
Cheese filled, served in Alfredo sauce

Penne or Rigatoni Al Forno **19.95**
Baked with melted mozzarella cheese

Gnocchi **20.95**
Made from potato dough, filled with ricotta

Ravioli (Meat or Cheese filled) **19.95**
Portabella Ravioli add 1.00

Gluten Free Cheese Ravioli **20.95**

Baked Manicotti **19.95**
Pasta tubes filled with ricotta & topped with melted mozzarella cheese

Fettuccine Alfredo **20.95**
With broccoli or chicken breast add 2.75
With 7 shrimp add 6.95

Pasta Primavera **20.95**
Blend with Italian vegetables in garlic & olive oil or in a chunky marinara sauce, served with linguine

Eggplant Parmigiana **20.95**
Sliced non-breaded eggplant over spaghetti topped with parmesan & melted mozzarella cheese

Penne Putanesca **20.95**
Tossed in a chunky spicy tomato sauce, blended with basil, capers, black/green olives & anchovies

Rigatoni Alla Dominicks **22.95**
Prepared with sliced Italian sausage, roasted red peppers, green peppers in vodka sauce

Rigatoni with Sun-Dried Tomatoes **20.95**
Sautéed with garlic, olive oil & sun-dried tomatoes

Linguini with Clams or Shrimp **23.95**
In a marinara wine sauce or white wine sauce

Linguini with Mussels **28.95**

Shrimp Scampi **23.95**
Sautéed shrimp in olive oil, garlic & in a creamy buttery wine sauce tossed in linguini

Farfalle Con Salmone **25.95**
Prepared in a chunky cherry tomato sauce, garlic, olive oil & with chunks of salmon

Pasta Di Mare **28.95**
Shrimp, clams, calamari & mussels sautéed in a marinara wine sauce, served with linguini

Pasta Carbonara **21.95**
Prepared with chopped regular bacon, mushrooms & Alfredo sauce over linguini

Meat Lasagna Al Forno **19.95**
Prepared with parmesan, ricotta & mozzarella

Spinach Stuffed Shells **19.95**
4 Jumbo shells filled with ricotta cheese & spinach

Kids Menu

Kids menu includes small soda and ice cream
Good up to 12 years of age!

Chicken fingers & fries *…...7.95*

Cheese burger & fries *……..7.95*

Beef sandwich & fries *….7.95*

Butter noddles *……………6.95*

Cheese Ravioli *.....,,,,,,,,,……..7.95*

Spaghetti *……………...6.95*

Mostacciolì *...................6.95*

Fettucini alfredo *....6.95*

Chicken sandwich & fries *.7.95*

Cheese Tortellini *……7.95*
served in alfredo sauce