

Pizza

	12"	14"	16"	18"		12"	14"	16"	18"
serves	Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6	serves	Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6
Thin Crust Cheese	12.00	15.00	18.00	22.00	Each 1/2 Topping add	1.05	1.35	1.65	1.95
Thick Crust Cheese	14.00	17.50	21.00	25.50	Each Full Topping add	1.95	2.35	2.75	3.15
*Pan Cheese Pizza	17.00	21.00	24.00	29.00	*Pan, Stuffed or Chicago Deep Dish require 45-55 minutes to bake!				
*Chicago Deep Dish	17.00	21.00	24.00	29.00	10" Thin Crust Gluten Free Pizza Now Available!				
*Stuffed Pizza	17.00	21.00	24.00	29.00					

Specialty Pizzas

	12" Med	14" Lg	16" Family	18" Jumbo		12" Med	14" Lg	16" Family	18" Jumbo
serves	1-3	3-4	4-5	5-6	serves	1-3	3-4	4-5	5-6
Dominick's Special	21.75	26.75	31.75	37.25	Meat Lovers Pizza	19.80	24.40	29.00	34.60
Sausage, Onions, Mushrooms, Pepperoni & Green Peppers					Sausage, Pepperoni, Hamburger Meat & Regular Bacon				
Vegetable Pizza	21.75	26.75	31.75	37.75	Margherita Pizza	19.80	24.40	29.00	34.60
Spinach, Broccoli, Mushrooms, Onions & Green Peppers					Old World Style Pizza! With Basil, Chunky Sauce, Olive Oil & Fresh Mozzarella				
Hawaiian Pizza	17.85	22.05	26.35	31.45	Florentine Pizza	19.80	24.40	29.00	34.60
Canadian Bacon, Pineapple, Tomatoes & BBQ Sauce					Spinach, Ricotta, Garlic & Fresh Tomatoes				

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	13.95
Italian Meatballs	12.95
Italian Cold Sub	12.95
Italian Sausage	12.95
Combo (Beef & Sausage)	14.95
Non-Breaded Eggplant	12.95
Chicken Parmigiana	12.95
Steak Sandwich	15.95
Chicken Breast Sandwich	11.95
Hamburger Add American Cheese .50	11.95

Dolcí

Fresh Filled Cannoli	4.25
Fresh Filled Chocolate Dipped Cannoli	4.25
Homemade Tiramisu	9.95
Five Layer Chocolate Cake	9.95
Limoncello Cake	6.95
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....

Domínick's

Ristorante Italiano

Vini Bianchi | White Wines

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

Sparkling Wines

Mondoro Asti (Italy)	29
An Italian sweet sparkling wine.	
Moscato D'Asti	
(Italy) Santero Rosé	187ml
	12.95
Incredible fruit flavors, slightly bubbly.	
Perfect with any dessert or after any meal!	
Prosecco (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

Soft D

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

Vini Rossi | Red Wines

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

House Wines - By the Glass

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

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 Italian cold sliced meats, cheese, olives, prosciutto, pepperoncini, tomatoes, artichokes	15.95	Buffalo Wings (Hot or Mild) 12pcs, Bone-In, served with bleu cheese or ranch dressing & celery	15.00
Fried Cheese Ravioli Served with marinara sauce	9.95	Sausage & Peppers With onions & peppers	16.95
Bruschetta Crostini bread topped with chopped tomato, garlic, basil, olive oil & parmesan cheese	8.95	Dominicks Calamari Sautéed in an olive oil blend, chunky marinara wine sauce, celery & other greens, served with bread	16.95
Mixed Veggie Basket Fried Breaded Mushrooms, Cauliflower & Zucchini, served with Ranch or Marinara sauce	8.95	Fresh Fried Calamari Served with marinara sauce & lemons	14.95
Mozzarella Sticks Served with marinara sauce	7.95	Mussels Prepared in a chunky marinara wine sauce, served with bread	18.95
		1 lb. Jumbo Fried Shrimp Served with cocktail sauce & lemons	21.95
		Baked Clams 1/2 doz. *Please allow extra time to prepare!	12.50
		Zuppa Di Mara Clam Shells, Shrimp, Mussels & Calamari, prepared in a red wine sauce, served with bread	24.95
		1 lb. Sautéed Shrimp Sautéed shrimp in sun-dried tomatoes, garlic & wine	22.95

Secondi			
Entrees include soup or salad & fresh baked Italian bread.			
Pollo Parmigiana Chicken breast or Veal, both flour breaded, sautéed then topped with marinara sauce & melted mozzarella cheese, served with spaghetti	22.95	Vitello Parmigiana	25.95
Pollo Marsala Chicken breast or Veal, both flour breaded, prepared with Marsala mushroom wine sauce, served with capellini (Angel Hair) pasta	22.95	Vitello Marsala	25.95
Pollo Romano 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	22.95	Vitello Romano	25.95
Pollo Limone Chicken breast or Veal, both flour breaded, sautéed in a lemon wine sauce, served with broccoli & a side of spaghetti	22.95	Vitello Limone	25.95
Pollo Piccata Chicken breast or Veal, both flour breaded, sautéed in a easy lemon butter wine sauce, capers & artichokes, served on a bed of capellini pasta	22.95	Vitello Piccata	25.95
Pollo Scallopini Flour breaded chicken breast or veal sautéed with mushrooms, onions, celery & chunky tomato sauce, served with capellini pasta	22.95	Vitello Scallopini	25.95
Pollo Cacciatore 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	23.95	Salmon (Pan Roasted) Skin on Atlantic salmon filet, served with broccoli & baked potato	24.95
Pollo Milanese Flour breaded boneless chicken breasts sautéed with red roasted peppers, served with a side of spaghetti	22.95	Steak & Shrimp 10+oz. Ribeye char-broiled plus 4 Jumbo Fried Shrimp, served with broccoli & baked potatoes	32.95
Pollo Vesuvio 4pc chicken cuts or 2 boneless breasts breaded, served with roasted potatoes	23.95	Full Slab Ribs Baby Back Ribs, served with fries & coleslaw	26.95
		Jumbo Fried Shrimp 8pc shrimp, served with fries, coleslaw, lemons & cocktail sauce	24.95

Prices subject to change without notice.

Zuppa & Insalate			
Cup of Soup	1.75	Tossed Salad	Sm 3.95 Lg 7.95
Bowl	3.85	Caesar Salad	Sm 6.95 Lg 9.95
Arugula Salad with Goat cheese crumbles, dried cranberries & walnuts	Sm 7.95 Lg 12.95	with Grilled Chicken add 3.00 with Salmon add 10.95	
Antipasto Salad Hearty Italian salad with Volpi Salami, tomatoes, black olives, pepperoni, cheese & pepperoncini	13.95	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 7.50 Italian Sausage 4.50			
Add Peas to your favorite sauce for 1.50			
Gluten Free Penne Noodles 21.95 Gluten Free Fettuccine Noodles 22.95			
Capellini (Angel Hair), Spaghetti, Rigatoni, Penne (Mostaccioli)	18.95	Eggplant Parmigiana Sliced non-breaded eggplant over spaghetti topped with parmesan & melted mozzarella cheese	21.95
Pasta Pesto Linguini noodles tossed in pesto sauce with fine ground pine nuts	22.95	Penne Putanesca Tossed in a chunky spicy tomato sauce, blended with basil, capers, black/green olives & anchovies	22.95
Spaghetti Aglio e Olio Sautéed in garlic, olive oil & parmesan cheese With broccoli, chicken breast or mushrooms add 2.75	20.95	Rigatoni Alla Dominicks Prepared with sliced Italian sausage, roasted red peppers, green peppers in vodka sauce	23.95
Tortellini Cheese filled, served in Alfredo sauce	22.95	Rigatoni with Sun-Dried Tomatoes Sautéed with garlic, olive oil & sun-dried tomatoes	21.95
Penne or Rigatoni Al Forno Baked with melted mozzarella cheese	21.95	Linguini with Clams or Shrimp In a marinara wine sauce or white wine sauce	24.95
Gnocchi Made from potato dough, filled with ricotta	21.95	Linguini with Mussels or Calamari	28.95
Ravioli (Meat or Cheese filled) Portabella Ravioli add 1.00	20.95	Shrimp Scampi Sautéed shrimp in olive oil, garlic & in a creamy buttery wine sauce tossed in linguini	24.95
Gluten Free Cheese Ravioli	21.95	Farfalle Con Salmone Prepared in a chunky cherry tomato sauce, garlic, olive oil & with chunks of salmon	28.95
Baked Manicotti Pasta tubes filled with ricotta & topped with melted mozzarella cheese	20.95	Pasta Di Mare Shrimp, clams, calamari & mussels sautéed in a marinara wine sauce, served with linguini	28.95
Fettuccine Alfredo With broccoli or chicken breast add 3.00 With 7 shrimp add 7.00	21.95	Pasta Carbonara Prepared with chopped regular bacon, mushrooms & Alfredo sauce over linguini	22.95
Pasta Primavera Blend with Italian vegetables in garlic & olive oil or in a chunky marinara sauce, served with linguine	22.95	Meat Lasagna Al Forno Prepared with parmesan, ricotta & mozzarella	20.95
		Spinach Stuffed Shells 4 Jumbo shells filled with ricotta cheese & spinach	20.95