

Pizza

serves	12"	14"	16"	18"	serves	12"	14"	16"	18"
	Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6		Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6
Thin Crust Cheese	13.00	17.00	20.00	23.00	Each 1/2 Topping add	1.05	1.35	1.65	1.95
Thick Crust Cheese	15.00	19.50	23.00	26.50	Each Full Topping add	1.95	2.35	2.75	3.15
*Pan Cheese Pizza	18.00	23.00	26.00	30.00	*Pan, Stuffed or Chicago Deep Dish require 45-55 minutes to bake!				
*Chicago Deep Dish	18.00	23.00	26.00	30.00	10" Thin Crust Gluten Free Pizza Now Available!				
*Stuffed Pizza	18.00	23.00	26.00	30.00					

Specialty Pizzas

serves	12"	14"	16"	18"	serves	12"	14"	16"	18"
	Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6		Med 1-3	Lg 3-4	Family 4-5	Jumbo 5-6
Dominick's Special Sausage, Onions, Mushrooms, Pepperoni & Green Peppers	22.75	28.75	33.75	38.25	Meat Lovers Pizza Sausage, Pepperoni, Hamburger Meat & Regular Bacon	20.80	26.40	31.00	35.60
Vegetable Pizza Spinach, Broccoli, Mushrooms, Onions & Green Peppers	22.75	28.75	33.75	38.75	Margherita Pizza Old World Style Pizza! With Basil, Chunky Sauce, Olive Oil & Fresh Mozzarella	20.80	26.40	31.00	35.60
Hawaiian Pizza Canadian Bacon, Pineapple, Tomatoes & BBQ Sauce	18.85	24.05	28.35	32.45	Florentine Pizza Spinach, Ricotta, Garlic & Fresh Tomatoes	20.80	26.40	31.00	35.60

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

Dolci

Fresh Filled Cannoli	4.25
Fresh Filled Chocolate Dipped Cannoli	4.25
Homemade Tiramisu	10.95
Five Layer Chocolate Cake	10.95
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....

Dominick'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	Italian Beer Peroni 5.95 Moretti 5.95
Anti Hero IPA 5.95 (Cans)	

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	Bttl
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 15.95	Buffalo Wings (Hot or Mild) 15.00	
Italian cold sliced meats, cheese, olives, prosciutto, pepperoncini, tomatoes, artichokes	12pcs, Bone-In, served with bleu cheese or ranch dressing & celery	
Fried Cheese Ravioli 9.95	Sausage & Peppers 17.95	1 lb. Jumbo Fried Shrimp 21.95
Served with marinara sauce	With onions & peppers	Served with cocktail sauce & lemons
Bruschetta 8.95	Dominicks Calamari 17.95	Baked Clams 1/2 doz. 12.50
Crostini bread topped with chopped tomato, garlic, basil, olive oil & parmesan cheese	Sautéed in an olive oil blend, chunky marinara wine sauce, celery & other greens, served with bread	*Please allow extra time to prepare!
Mixed Veggie Basket 8.95	Fresh Fried Calamari 15.95	Zuppa Di Mara 24.95
Fried Breaded Mushrooms, Cauliflower & Zucchini, served with Ranch or Marinara sauce	Served with marinara sauce & lemons	Clam Shells, Shrimp, Mussels & Calamari, prepared in a red wine sauce, served with bread
Mozzarella Sticks 8.95	Mussels 18.95	1 lb. Sautéed Shrimp 22.95
Served with marinara sauce	Prepared in a chunky marinara wine sauce, served with bread	Sautéed shrimp in sun-dried tomatoes, garlic & wine

Secondi

Entrees include soup or salad & fresh baked Italian bread.

Pollo Parmigiana 23.95	Vitello Parmigiana 26.95
Chicken breast or Veal, both flour breaded, sautéed then topped with marinara sauce & melted mozzarella cheese, served with spaghetti	
Pollo Marsala 23.95	Vitello Marsala 26.95
Chicken breast or Veal, both flour breaded, prepared with Marsala mushroom wine sauce, served with capellini (Angel Hair) pasta	
Pollo Romano 23.95	Vitello Romano 26.95
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 23.95	Vitello Limone 26.95
Chicken breast or Veal, both flour breaded, sautéed in a lemon wine sauce, served with broccoli & a side of spaghetti	
Pollo Piccata 23.95	Vitello Piccata 26.95
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 23.95	Vitello Scallopini 26.95
Flour breaded chicken breast or veal sautéed with mushrooms, onions, celery & chunky tomato sauce, served with capellini pasta	
Pollo Cacciatore 23.95	Salmon (Pan Roasted) 24.95
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	Skin on Atlantic salmon filet, served with broccoli & baked potato
Pollo Milanese 23.95	Steak & Shrimp 33.95
Flour breaded boneless chicken breasts sautéed with red roasted peppers, served with a side of spaghetti	10+oz. Ribeye char-broiled plus 4 Jumbo Fried Shrimp, served with broccoli & baked potatoes
Pollo Vesuvio 23.95	Full Slab Ribs 26.95
4pc chicken cuts or 2 boneless breasts breaded, served with roasted potatoes	Baby Back Ribs, served with fries & coleslaw
	Jumbo Fried Shrimp 24.95
	8pc shrimp, served with fries, coleslaw, lemons & cocktail sauce

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 Sm 7.95 Lg 12.95	with Grilled Chicken add 3.00 with Salmon add 10.95
with Goat cheese crumbles, dried cranberries & walnuts	Caprese Salad 13.95
Antipasto Salad 13.95	Fresh mozzarella, sliced tomatoes, basil, whole green olives, Italian spices & olive oil
Hearty Italian salad with Volpi Salami, tomatoes, black olives, pepperoni, cheese & pepperoncini	

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 1.75

Gluten Free Penne Noodles 21.95 | Gluten Free Fettuccine Noodles 22.95

Capellini (Angel Hair), Spaghetti, Rigatoni, Penne (Mostaccioli) 19.95	Eggplant Parmigiana 22.95
Pasta Pesto 22.95	Sliced non-breaded eggplant over spaghetti topped with parmesan & melted mozzarella cheese
Linguini noodles tossed in pesto sauce with fine ground pine nuts	Penne Putanesca 23.95
Spaghetti Aglio e Olio 21.95	Tossed in a chunky spicy tomato sauce, blended with basil, capers, black/green olives & anchovies
Sautéed in garlic, olive oil & parmesan cheese With broccoli, chicken breast or mushrooms add 3.75	Rigatoni Alla Dominicks 23.95
Tortellini 22.95	Prepared with sliced Italian sausage, roasted red peppers, green peppers in vodka sauce
Cheese filled, served in Alfredo sauce	Rigatoni with Sun-Dried Tomatoes 22.95
Penne or Rigatoni Al Forno 21.95	Sautéed with garlic, olive oil & sun-dried tomatoes
Baked with melted mozzarella cheese	Linguini with Clams or Shrimp 24.95
Gnocchi 21.95	In a marinara wine sauce or white wine sauce
Made from potato dough, filled with ricotta	Linguini with Mussels or Calamari 28.95
Ravioli (Meat or Cheese filled) 21.95	Shrimp Scampi 24.95
Portabella Ravioli add 1.00	Sautéed shrimp in olive oil, garlic & in a creamy buttery wine sauce tossed in linguini
Gluten Free Cheese Ravioli 21.95	Farfalle Con Salmone 28.95
Baked Manicotti 21.95	Prepared in a chunky cherry tomato sauce, garlic, olive oil & with chunks of salmon
Pasta tubes filled with ricotta & topped with melted mozzarella cheese	Pasta Di Mare 28.95
Fettuccine Alfredo 21.95	Shrimp, clams, calamari & mussels sautéed in a marinara wine sauce, served with linguini
With broccoli or chicken breast add 3.75 With 7 shrimp add 7.00	Pasta Carbonara 23.95
Pasta Primavera 22.95	Prepared with chopped regular bacon, mushrooms & Alfredo sauce over linguini
Blend with Italian vegetables in garlic & olive oil or in a chunky marinara sauce, served with linguine	Meat Lasagna Al Forno 20.95
	Prepared with parmesan, ricotta & mozzarella
	Spinach Stuffed Shells 21.95
	4 Jumbo shells filled with ricotta cheese & spinach