



## Pizza

	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Thin Crust Cheese	13.00	17.00	20.00	23.00
Thick Crust Cheese	15.00	19.50	23.00	26.50
*Pan Cheese Pizza	18.00	23.00	26.00	30.00
*Chicago Deep Dish	18.00	23.00	26.00	30.00
*Stuffed Pizza	18.00	23.00	26.00	30.00

	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

	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Dominick's Special	22.75	28.75	33.75	38.25
Sausage, Onions, Mushrooms, Pepperoni & Green Peppers				
Vegetable Pizza	22.75	28.75	33.75	38.75
Spinach, Broccoli, Mushrooms, Onions & Green Peppers				
Hawaiian Pizza	18.85	24.05	28.35	32.45
Canadian Bacon, Pineapple, Tomatoes & BBQ Sauce				

	12" Med 1-3	14" Lg 3-4	16" Family 4-5	18" Jumbo 5-6
Meat Lovers Pizza	20.80	26.40	31.00	35.60
Sausage, Pepperoni, Hamburger Meat & Regular Bacon				
Margherita Pizza	20.80	26.40	31.00	35.60
Old World Style Pizza! With Basil, Chunky Sauce, Olive Oil & Fresh Mozzarella				
Florentine Pizza	20.80	26.40	31.00	35.60
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	14.95
Italian Meatballs	14.95
Italian Cold Sub	13.95
Italian Sausage	13.95
Combo (Beef & Sausage)	15.95
Non-Breaded Eggplant	12.95
Chicken Parmigiana	14.95
Steak Sandwich	16.95
Chicken Breast Sandwich	12.95
Hamburger	11.95
Add American Cheese .50	

## Dolci

Fresh Filled Cannoli	4.50
Fresh Filled Chocolate Dipped Cannoli	4.50
Homemade Tiramisu	10.95
Five Layer Chocolate Cake	11.95
Limoncello Cake	6.95
Lezza's Spumoni	4.95
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, 20% gratuity will be added to the bill.

# Dominick's

## Ristorante Italiano

## Dinner Menu

### 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

Ruffino Prosecco Rosé (Italy)	187ml	12.95
Sparkling wine with incredible fruit flavors, slightly bubbly. Perfect with any dessert or after any meal!		
Stella Rosa' Peach (Italy)	187ml	12.95
Semi-sweet with incredible fruit flavors, slightly bubbly. Perfect with any dessert or after a meal!		
Mondoro Asti (Italy)	Bottle	29
An Italian sweet sparkling wine.		
Prosecco (Italy) Ruffino	Bottle	29
A light & crispy alternative to heavy dry champagne.		
Lambrusco (Italy)	1/2 Ltr. Carafe	Bttl
	18	26

Brilliant ruby red color, fresh floral perfume & attractively sweet taste. Great with Antipasti dishes.

### Bottled Beer

Domestic 4.25	Italian Beer
Miller Lite   Miller Genuine Draft   Coors Light	Peroni 5.95
Anti Hero IPA 5.95 (Cans)	Moretti 5.95
	Birra Morena 5.95

### Soft Drinks

*Pepsi, Diet Pepsi, Wild Cherry Pepsi, Pepsi Zero, Starry, Mt. Dew, Pink Lemonade	3.25
*Brewed Iced Tea	3.25
*Soda Water	3.25
Bottled San Pellegrino Sparkling Water	3.95
Aquafina Bottled Water 20oz.	1.95
Bottled Spring Water	1.60

### 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	10.95	Pinot Grigio	10.95
Nero D'Avola	10.95	Chardonnay	10.95
Cabernet	10.95	White Zinfandel	10.95
Merlot	10.95	Pinot Grigio Italy	10.95
Pinot Noir	10.95	Rosé	10.95
Lambrusco	10.95		

### 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	

06/2024



# AntiPasti

<b>Antipasto Plate</b> w/ Bread <b>17.95</b> Italian cold sliced meats, cheese, olives, prosciutto, pepperoncini, tomatoes, artichokes	<b>Buffalo Wings</b> (Hot or Mild) <b>15.00</b> 12pcs, Bone-In, served with bleu cheese or ranch dressing & celery	<b>1 lb. Jumbo Fried Shrimp</b> <b>23.95</b> Served with cocktail sauce & lemons
<b>Fried Cheese Ravioli</b> <b>9.95</b> Served with marinara sauce	<b>Sausage &amp; Peppers</b> <b>19.95</b> With onions & peppers	<b>Baked Clams</b> 1/2 doz. <b>13.00</b> *Please allow extra time to prepare!
<b>Bruschetta</b> <b>8.95</b> Crostini bread topped with chopped tomato, garlic, basil, olive oil & parmesan cheese	<b>Dominicks Calamari</b> <b>19.95</b> Sautéed in an olive oil blend, chunky marinara wine sauce, celery & other greens, served with bread	<b>Zuppa Di Mara</b> <b>25.95</b> Clam Shells, Shrimp, Mussels & Calamari, prepared in a red wine sauce, served with bread
<b>Mixed Veggie Basket</b> <b>8.95</b> Fried Breaded Mushrooms, Cauliflower & Zucchini, served with Ranch or Marinara sauce	<b>Fresh Fried Calamari</b> <b>15.95</b> Served with marinara sauce & lemons	<b>1 lb. Sautéed Shrimp</b> <b>25.95</b> Sautéed shrimp in sun-dried tomatoes, garlic & wine
<b>Mozzarella Sticks</b> <b>8.95</b> Served with marinara sauce	<b>Mussels</b> <b>19.95</b> Prepared in a chunky marinara wine sauce, served with bread	

# Secondi

Entrees include soup or salad & fresh baked Italian bread.

<b>Pollo Parmigiana</b> <b>24.95</b> Chicken breast or Veal, both flour breaded, sautéed then topped with marinara sauce & melted mozzarella cheese, served with spaghetti	<b>Vitello Parmigiana</b> <b>28.95</b>
<b>Pollo Marsala</b> <b>24.95</b> Chicken breast or Veal, both flour breaded, prepared with Marsala mushroom wine sauce, served with capellini (Angel Hair) pasta	<b>Vitello Marsala</b> <b>28.95</b>
<b>Pollo Romano</b> <b>24.95</b> 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	<b>Vitello Romano</b> <b>28.95</b>
<b>Pollo Limone</b> <b>24.95</b> Chicken breast or Veal, both flour breaded, sautéed in a lemon wine sauce, served with broccoli & a side of spaghetti	<b>Vitello Limone</b> <b>28.95</b>
<b>Pollo Piccata</b> <b>24.95</b> Chicken breast or Veal, both flour breaded, sautéed in a easy lemon butter wine sauce, capers & artichokes, served on a bed of capellini pasta	<b>Vitello Piccata</b> <b>28.95</b>
<b>Pollo Scallopini</b> <b>25.95</b> Flour breaded chicken breast or veal sautéed with mushrooms, onions, celery & chunky tomato sauce, served with capellini pasta	<b>Vitello Scallopini</b> <b>28.95</b>
<b>Pollo Cacciatore</b> <b>25.95</b> 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	<b>Salmon</b> (Pan Roasted) <b>25.95</b> Skin on Atlantic salmon filet, served with broccoli & baked potato
<b>Pollo Milanese</b> <b>24.95</b> Flour breaded boneless chicken breasts sautéed with red roasted peppers, served with a side of spaghetti	<b>Steak &amp; Shrimp</b> <b>33.95</b> 10+oz. Ribeye char-broiled plus 4 Jumbo Fried Shrimp, served with broccoli & baked potatoes
<b>Pollo Vesuvio</b> <b>25.95</b> 4pc chicken cuts or 2 boneless breasts breaded, served with roasted potatoes	<b>Full Slab Ribs</b> <b>28.95</b> Baby Back Ribs, served with fries & coleslaw
	<b>Jumbo Fried Shrimp</b> <b>24.95</b> 8pc shrimp, served with fries, coleslaw, lemons & cocktail sauce

# Zuppa & Insalate

<b>Cup of Soup</b> <b>1.75</b>	<b>Tossed Salad</b> Sm <b>5.95</b> Lg <b>9.95</b>
<b>Bowl</b> <b>3.85</b>	<b>Caesar Salad</b> Sm <b>6.95</b> Lg <b>10.95</b> with Grilled Chicken add 3.00 with Salmon add 10.95
<b>Arugula Salad</b> Sm <b>8.95</b> Lg <b>14.95</b> with Goat cheese crumbles, dried cranberries & walnuts	<b>Caprese Salad</b> <b>14.95</b> Fresh mozzarella, sliced tomatoes, basil, whole green olives, Italian spices & olive oil
<b>Antipasto Salad</b> <b>16.95</b> 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 22.95 | Gluten Free Fettuccine Noodles 23.95**

<b>Capellini</b> (Angel Hair), <b>Spaghetti,</b> <b>Rigatoni, Penne</b> (Mostaccioli) <b>20.95</b>	<b>Penne Putanesca</b> <b>24.95</b> Tossed in a chunky spicy tomato sauce, blended with basil, capers, black/green olives & anchovies
<b>Pasta Pesto</b> <b>23.95</b> Linguini noodles tossed in pesto sauce with fine ground pine nuts	<b>Rigatoni Alla Dominicks</b> <b>24.95</b> Prepared with sliced Italian sausage, roasted red peppers, green peppers in vodka sauce
<b>Spaghetti Aglio e Olio</b> <b>22.95</b> Sautéed in garlic, olive oil & parmesan cheese With broccoli, chicken breast or mushrooms add 3.75	<b>Rigatoni with Sun-Dried Tomatoes</b> <b>23.95</b> Sautéed with garlic, olive oil & sun-dried tomatoes
<b>Tortellini</b> <b>23.95</b> Cheese filled, served in Alfredo sauce	<b>Linguini with Clams or Shrimp</b> <b>25.95</b> In a marinara wine sauce or white wine sauce
<b>Penne or Rigatoni Al Forno</b> <b>22.95</b> Baked with melted mozzarella cheese	<b>Linguini with Mussels or Calamari</b> <b>28.95</b>
<b>Gnocchi</b> <b>22.95</b> Made from potato dough, filled with ricotta	<b>Shrimp Scampi</b> <b>24.95</b> Sautéed shrimp in olive oil, garlic & in a creamy buttery wine sauce tossed in linguini
<b>Ravioli</b> (Meat or Cheese filled) <b>22.95</b> Portabella Ravioli add 1.00	<b>Farfalle Con Salmone</b> <b>28.95</b> Prepared in a chunky cherry tomato sauce, garlic, olive oil & with chunks of salmon
<b>Gluten Free Cheese Ravioli</b> <b>22.95</b>	<b>Pasta Di Mare</b> <b>29.95</b> Shrimp, clams, calamari & mussels sautéed in a marinara wine sauce, served with linguini
<b>Baked Manicotti</b> <b>22.95</b> Pasta tubes filled with ricotta & topped with melted mozzarella cheese	<b>Pasta Carbonara</b> <b>24.95</b> Prepared with chopped regular bacon, mushrooms & Alfredo sauce over linguini
<b>Fettuccine Alfredo</b> <b>22.95</b> With broccoli or chicken breast add 3.75 With 7 shrimp add 7.00	<b>Meat Lasagna Al Forno</b> <b>21.95</b> Prepared with parmesan, ricotta & mozzarella
<b>Pasta Primavera</b> <b>23.95</b> Blend with Italian vegetables in garlic & olive oil or in a chunky marinara sauce, served with linguine	<b>Spinach Stuffed Shells</b> <b>22.95</b> 4 Jumbo shells filled with ricotta cheese & spinach
<b>Eggplant Parmigiana</b> <b>24.95</b> Sliced non-breaded eggplant over spaghetti topped with parmesan & melted mozzarella cheese	

Prices subject to change without notice.