

DOMENICO'S *on the Lake*

Check out our Happy Hour in the
Bar & Front Patio 3 - 6 PM Daily

APPETIZERS

CLASSIC FRIED CALAMARI 15/19

Garlic aioli & marinara

GIANT MEATBALLS 15

Handmade with marinara, tomato cream, or basil cream sauce

MOZZARELLA LOGS 15

Four giant hand-breaded mozzarella sticks with marinara sauce

PEPPERONI MAC & CHEESE 12

House made mac & cheese topped with our famous ground pepperoni

GRILLED CASTROVILLE ARTHICHOKE 14

Garlic aioli

SHRIMP COCKTAIL 22

Five jumbo prawns, lemon, cocktail sauce

BRUSCHETTA WITH BURRATA 16

Marinated tomatoes, onion, herbs, crostini

ITALIAN CHARCUTERIE 25

For the table - assorted meats, cheeses, nuts, olives, crostini, chutney

BRUSSEL SPROUTS 12

Bacon, garlic infusion

CAULIFLOWER FRITTI 13

Garlic aioli

SAUTEED MUSHROOMS 13

SIDES

GARLIC PARMESAN FRIES 6

LEMON RISOTTO 6

REDSKIN MASH 6

SIDE PASTA 6

GARLIC BREAD 6

CAULIFLOWER RICE 6

ASPARAGUS, BROCCOLINI or BRUSSEL SPROUTS 6

FRIED ONION STRAWS 6

SALAD PLATES

DOMENICO'S SPECIAL SALAD 8

Romaine, tomato, black olive, garlic dressing

GARDEN SALAD 7

Mixed greens, grape tomatoes, vinaigrette dressing

CAESAR SALAD PLATE 10

Romaine hearts, croutons, shaved parmesan, Caesar dressing.

SIGNATURE SALAD ENTREES

SALMON SALAD 22

Salmon, orange marmalade glaze, grapefruit segments, feta cheese, candied walnuts, mixed greens, apple cider vinaigrette

APPLE WALNUT CRANBERRY SALAD 17

Candied walnuts, cranberries, feta, crisp apple, romaine, bleu cheese vinaigrette
ADD CHICKEN 6 ADD SHRIMP 10

ANTIPASTO 15

Lettuce, Italian deli meats, cheeses, fresh tomato, black olives, pepperoncini, peppers, pimento, scallions, Italian dressing

CAPRESE SALAD 16

Vine-ripe tomatoes, fresh burrata, fresh basil, olive oil, salt & pepper

ARTISAN CAESAR SALAD BOWL 16

Entrée portion, romaine hearts, croutons, shaved parmesan, Caesar Dressing
ADD CHICKEN 6
ADD SHRIMP OR SALMON 10

SOUPS

TOMATO BISQUE 4/7

MINISTRONE 4/7

PASTA

SAUSAGE TOMATO CREAM 23

Rigatoni pasta, sliced Italian sausage, fresh basil, tomato cream sauce

CHICKEN BASIL CREAM 23

Penne pasta, sliced mushroom, chicken breast chunks, basil cream pesto sauce

ANGEL HAIR SHRIMP FRESCO 29

Angel hair pasta, shrimp, fresh tomatoes, in a zesty fresco sauce

CLASSIC CLAMS LINGUINE 25

Linguine, white wine, clams in shells, finely chopped onions, herbs, lemon, garlic, and choice of red or white sauce

SPAGHETTI AND GIANT MEATBALLS 22

Spaghetti, house-made giant meatballs, marinara or meat sauce

PORTABELLO MUSHROOM RAVIOLI 23

Portobello mushroom stuffed ravioli, tomato cream sauce

HOUSE-MADE GNOCCHI 22

Scratch made potato dumplings, choice of tomato cream or basil cream sauce
ADD CHICKEN 6 ADD SHRIMP 10

CHICKEN FETTUCCINE ALFREDO 24

Fettuccine pasta, chicken breast chunks, creamy Alfredo sauce

DOMENICO'S LASAGNA 23

Ground beef, Italian sausage, spinach, ricotta, mozzarella, garlic & spices, meat sauce

MEDITERRANEAN PENNE 22

Whole wheat penne, fresh tomatoes, sun-dried tomatoes, red onions, artichoke hearts, black olives, red peppers, garlic

Substitute gluten-free penne at no extra charge

SPECIALTIES of the HOUSE

FILET MIGNON 45

8 oz. filet mignon, peppercorn sauce, redskin mashed potatoes, grilled asparagus, onion straws
ADD JUMBO SCAMPI PRAWNS 10

NEW YORK STRIP WITH GREMOLATA 45

14 oz. ribeye steak, gremolata, redskin mashed potatoes, grilled asparagus, onion straws

BRAISED SHORT RIB 32

Demi-glaze, lemon risotto, broccolini

RACK OF LAMB 45

Roasted New Zealand lamb, reduction sauce, lemon risotto, grilled asparagus

CHICKEN PICCATA 25

Sautéed chicken breast, capers, angel hair pasta, lemon, piccata sauce, broccolini

CHICKEN MARSALA 25

Marsala wine sauce, mushrooms, garlic, chopped onion, cauliflower rice, broccolini

WILD SHRIMP SCAMPI 29

Jumbo prawns, cauliflower rice, broccolini

PARMESAN CRUSTED SAND DABS 29

Lemon piccata sauce, cauliflower rice, grilled asparagus

ORANGE MARMALADE GLAZED SALMON 30

Orange marmalade glazed Atlantic salmon, cauliflower rice, broccolini

ORANGE ROUGHY OVER CIOPPINO 32

New Zealand Orange Roughy over a seafood stew including shrimp, salmon, mussels, and clams

ROASTED ATLANTIC SALMON OVER RATATOUILLE 30

Roasted salmon atop ratatouille sautéed vegetables

CHICKEN OR EGGPLANT PARMESAN 23

Marinara sauce, mozzarella, rotelli pasta

THE "DOM BURGER" 17

1/2 pound hand-made patty made with steak trimmings, brioche bun, greens, tomato, pickles, mozzarella, house garlic dressing, garlic parmesan fries

PIZZA

Domenico's pizza was first created by Domenico Spano at the original Domenico's in 1954 in Belmont Shore, Long Beach, California. We start by layering fresh mozzarella slices on the crust, then we use our own marinara as pizza sauce atop the cheese. We then add the toppings, including our famous ground meats, and hand-chopped vegetables. The result is a unique pizza experience that is unlike any other.

DOMENICO'S SIGNATURE PIZZAS

(small 10", medium 14", large 16")

- DOMENICO'S SPECIAL** Ground sausage, ground pepperoni, ground salami, fresh mushrooms, black olives, onions, green peppers 19/29/35
DOMENICO'S SUPREME Sliced pepperoni, sliced salami, sliced capicola, ground sausage, mushrooms, olives, onions, green peppers 19/29/35
MARGHERITA Tomato slices, garlic, fresh basil, mozzarella & marinara 17/24/29
GROUND PEPPERONI A thick layer of our ground pepperoni atop mozzarella and marinara sauce – uniquely Domenico's 15/24/30
CHICKEN ALFREDO Marinated chicken breast chunks on our garlic butter crust, with Alfredo sauce, mozzarella and chopped parsley 19/30/35
VEGETARIAN Mushrooms, black olives, onions, green peppers, fresh diced tomatoes 18/25/30
DOM'S HAWAIIAN Canadian bacon, pineapple, sliced mushrooms, and black olive. 18/25/30
BBQ CHICKEN Boneless chicken breast chunks, feta, cilantro, slivers of fresh red onion and a tangy BBQ sauce 19/30/35

BUILD YOUR OWN PIZZA

Choose your ingredients on top of our Cheese Pizza 12/17/19

MEATS, ANCHOVY, PINEAPPLE OR EXTRA CHEESE (s/m/l) 3/6/10 SECOND OR MORE INGREDIENTS (s/m/l) 2/3/4
GROUND SAUSAGE, CAPACOLA, SLICED PEPPERONI, GROUND PEPPERONI, CHICKEN BREAST CHUNKS, SLICED SALAMI, GROUND SALAMI, SLICED MEATBALL, CANADIAN BACON, EXTRA CHEESE, ANCHOVY, PINEAPPLE

VEGETABLES (s/m/l) 1/2/3 SECOND OR MORE VEGETABLE INGREDIENTS (s/m/l) .50/1/1.50
FRESH TOMATOES, ONION, GREEN PEPPER, BLACK OLIVE, FRESH MUSHROOMS, JALAPENO

*Gluten free pizza crust available in small and medium sizes. Pizzas may contain some gluten as our kitchen is not gluten free.

WINE LIST

WHITES

- Prosecco**, Mionetto "Il" Italy 10/38
Pinot Grigio, Casa Lunardi 9/34
Pinot Grigio, Terlato 12/46
Sauvignon Blanc, Cline 9/34
Sauvignon Blanc, NZ, Catalina Sounds 10/36
Chardonnay, Avary, Napa Valley, California 10/36
Chardonnay, Ferrari Carano, Alexander Valley 14/54
Chardonnay, Ernest, Sonoma Coast 18/70
Chardonnay, Rombauer, Napa Valley 22/78
Rose', Juliette, France 9/34

BY THE BOTTLE ONLY

- Champagne**, Brut Nicolas Feuillatte, France 28 (half bottle)
Champagne, Roederer Estate Brut N.V., Anderson Valley 49
Champagne, Drappier Carte d'Or, France 85
Sauvignon Blanc, Groth, Napa Valley 45
Chardonnay, Pio Cesare, Italy 80
Chardonnay, Hyde, Carneros 85
Chardonnay, Far Niente, Napa Valley 95
Puligny Monrachat Les Enseignerres, France 100
Toscana Bianco Ca'Marcanda by Gaja, Italy 65

PORTS

- Ruby Port**, Sandeman Founders Reserve, Portugal 10/glass
Tawny Port, Sandeman, "10 Year" Portugal 13/glass
Tawny Port, Sandeman, "20 Year" Portugal 18/glass

Sangria Rossa GLASS 9 PITCHER 28

REDS

- Chianti**, Poggio Basso, Italy 8/28
Chianti, Santa Cristina, Italy 11/42
Barbera, Renatto Ratti, Italy 11/42
Barbera, Marchesi di Barolo, Italy 12/46
Montepulciano d'Abruzzo, La Quercia, Italy 12/46
Pinot Noir, Alias California 10/38
Pinot Noir, Pike Road, Willamette Valley, 14/54
Malbec, Corazon el Sol, Argentina 14/54
Merlot, Oberon, Napa Valley 13/50
Zinfandel, Edmeades, Mendocino, CA 12/46
Cabernet Sauvignon, Poppy, Paso Robles, CA 10/38
Cabernet Sauvignon, Austin Hope, Paso Robles, CA 18/70
Cabernet Sauvignon, Daou, Paso Robles, CA 14/54
Cabernet Sauvignon, Quilt, Napa, CA 18/7

BY THE BOTTLE ONLY

- Cabernet Sauvignon**, The Setting, Alexander Valley, CA 95
Cabernet Sauvignon, Caymus, Napa, CA 128
Cabernet Sauvignon, Nickel & Nickel, CC Ranch 180
Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 375
Bordeaux Blend, Justin Isosceles, Paso Robles, CA 122
Cabernet Sauvignon Blend, Joseph Phelps Insignia, Napa Valley 300
Pinot Noir, CIRQ Chev, Russian River Valley, CA 115
Sangiovese, Tignanello, Italy 180
Zinfandel, Rombauer, Napa Valley, CA 65
Amerone, Speri, Veneto, Italy 89
Barbera, Scarpa, Italy 66
Barolo, Arnaldo Rivera, Italy 65
Sangiovese Syrah Blend, Stolpman La Croce, Los Olivos, CA 85
Super Tuscan, Ca'Marcanda, Gaja Promis, Tuscany, Italy 65
Brunello di Montepulciano, Col d'Orcia, Italy 72

BEER ON TAP

- STELLA ARTOIS 8
OFFSHOOT RELAX HAZY IPA 8
PLUS 2 ROTATING TAPS

BEER IN BOTTLES

- BUD LIGHT 7
COORS LIGHT 7
BALLAST POINT IPA 8
MODELO ESPECIAL 7
PERONI 7
GUINNESS 7
BUCKLER (NON-ALCOHOLIC) 7

SIGNATURE CRAFT COCKTAILS

- SALT N PEPPER** Ketel One Vodka, lime juice, cucumber, sea salt, black pepper 15
APEROL SPRITZ Aperol, Mionetto Prosecco & Fever Tree Soda, orange slice 12
LITTLE ITALY OLD FASHIONED Knob Creek Rye, Cynar & Cinzano Sweet Vermouth, lemon twist, cherry 13
BLACKBERRY MARGARITA El Tesoro Blanco Tequila, Orange Liquor, blackberries, lime, Agave Nectar 15
SIESTA MARGARITA Patron Blanco Tequila, lime juice, Campari, grapefruit juice, grapefruit slice, Tajin rim 15
PASSION SPRITZ Tito's Vodka, Aperol, Liquid Alchemist Passion Fruit, lemon juice, Prosecco, mint 15
THE ROYAL TREATMENT Empress Gin, lemon, cucumber, soda, ginger beer 15

Menu items may contain or come into contact with allergens (including wheat/gluten, milk, eggs, fish, shellfish, and soy). For more information, speak with a manager. Our kitchen is not allergen-free.