

# 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**  
Two handmade meatballs, 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 heirloom tomatoes, buffalo mozzarella, 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 26**  
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  
Parties of 8 or more are subject to 18% gratuity*

## SPECIALTIES of the HOUSE

**FILET MIGNON 48**  
8 oz. filet mignon, peppercorn sauce, redskin mashed potatoes, grilled asparagus, onion straws

**NEW YORK STRIP WITH GREMOLATA 48**  
14 oz. New York steak, gremolata sauce, redskin mashed potatoes, grilled asparagus, onion straws

**BRAISED SHORT RIB 32**  
Red wine reduction sauce, lemon risotto, broccolini

**RACK OF LAMB 48**  
Roasted New Zealand lamb, red wine reduction sauce, lemon risotto, grilled asparagus

**LOBSTER SPAGHETTINI 44**  
Five ounce lobster tail, garlic butter sauce, heirloom tomatoes, fresh basil

**CHICKEN PICCATA 26**  
Sautéed chicken breast, capers, angel hair pasta, lemon, piccata sauce, broccolini

**CHICKEN MARSALA 26**  
Marsala wine sauce, mushrooms, garlic, chopped onion, angel hair pasta, broccolini

**WILD SHRIMP SCAMPI 29**  
Jumbo prawns, scampi sauce, cauliflower rice, broccolini

**PARMESAN CRUSTED SAND DABS 29**  
Lemon piccata sauce, cauliflower rice, grilled asparagus

**ORANGE MARMALADE GLAZED SALMON 30**  
Jack Daniels infused 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 Atlantic salmon atop ratatouille sautéed vegetables

**CHICKEN OR EGGPLANT PARMESAN 23**  
Marinara sauce, mozzarella, angel hair 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, CAPICOLA, 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 (glass/bottle)

- Prosecco, Mionetto "Il" Italy 10/38  
Pinot Grigio, Santa Cristina, Italy 10/36  
Pinot Grigio, Terlato, Russian River 13/46  
Reisling, Chateau Ste. Michelle, Washington 10/34  
Sauvignon Blanc, Matua, Santa Barbara, CA 10/34  
Sauvignon Blanc, Kim Crawford, New Zealand 12/38  
Chardonnay, Angeline, California 11/38  
Chardonnay, Daou, Paso Robles, CA 13/46  
Chardonnay, Ferrari Carano, Alexander Valley, CA 15/54  
Chardonnay, Rombauer, Napa Valley, CA 22/78  
Rose', Juliette, France 11/38  
Champagne, Cava Brut Split, Spain 10 (split)

#### BY THE BOTTLE ONLY

- Chardonnay, Far Niente, Napa Valley, CA 95  
Sauvignon Blanc, Groth, Napa Valley, CA 48  
Toscana Bianco Ca'Marcanda by Gaja, Italy 65  
Champagne, Brut Nicolas Feuillatte, France 95  
Champagne, Beau Joie Brut, France 130

### PORTS

- Tawny Port, Sandeman, "10 Year" Portugal 13/glass  
Tawny Port, Sandeman, "20 Year" Portugal 18/glass

**Sangria Rossa** GLASS 10, PITCHER 28

### BEER ON TAP

STELLA ARTOIS 8  
ASK ABOUT OUR 3 ROTATING  
TAPS

### BEER IN BOTTLES

BUD LIGHT 7  
COORS LIGHT 7  
MODELO ESPECIAL 7  
PERONI 7  
GUINNESS 7  
BUCKLER (NON-ALCOHOLIC) 7

### REDS (glass/bottle)

- Chianti, Banfi, Italy 10/36  
Chianti, Santa Cristina, Italy 12/42  
Barbera, Marchesi di Barolo, Italy 13/46  
Montepulciano, Masciarelli d'Abruzzo, Italy 13/46  
Pinot Noir, Summerland, California 11/38  
Pinot Noir, Meomi, California, 13/46  
Malbec, Corazon del Sol, Argentina 15/54  
Merlot, Oberon, Napa Valley 13/50  
Zinfandel, Bonterra, Mendocino, CA 13/46  
Cabernet Sauvignon, Poppy, Paso Robles, CA 11/38  
Cabernet Sauvignon, Daou, Paso Robles, CA 15/54  
Cabernet Sauvignon, Austin Hope, Paso Robles, CA 19/70  
Cabernet Sauvignon, Napa Valley Cellars, Napa Valley, CA 19/70  
Cabernet Sauvignon, Quilt, Napa, CA 19/70

#### BY THE BOTTLE ONLY

- Cabernet Sauvignon, Nickel & Nickel, Napa Valley, CA 180  
Cabernet Sauvignon, Caymus, Napa, CA 128  
Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 375  
Bordeaux Blend, Justin, Isosceles, Paso Robles, CA 122  
Cabernet Sauvignon Blend, Daou, Soul of the Lion, Paso Robles 150  
Cabernet Sauvignon Blend, Joseph Phelps Insignia, Napa Valley, CA 320  
Malbec, Schooner Voyage 9 by Caymus, Argentina 90  
Pinot Noir, Mer Soleil by Caymus, Santa Lucia Highlands, CA 75  
Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria, CA 74  
Zinfandel, Rombauer, Napa Valley, CA 65  
Barolo, Arnaldo Rivera, Italy 65  
Super Tuscan, Ca'Marcanda, Gaja Promis, Tuscany, Italy 65  
Sangiovese, Libero Brunello di Montalcino, Tuscany, Italy 80

### 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 15  
LITTLE ITALY OLD FASHIONED Knob Creek Rye, Cynar & Cinzano Sweet Vermouth, lemon twist, cherry 15  
BLACKBERRY MARGARITA El Tesoro Blanco Tequila, Orange Liquor, blackberries, lime, Agave Nectar 15  
PASSION SPRITZ Tito's Vodka, Aperol, Liquid Alchemist Passion Fruit, lemon juice, Prosecco, mint 15  
THE ROYAL TREATMENT Empress Gin, lemon, cucumber, soda, 15  
AMALFI MULE Aperol, Fresh Lemon, Mint, Ginger Beer, Elderflower 15  
FALL FOR BOURBON, Knob Creek, Liquor 43, Fresh Lemon, Lime 15