

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

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, or BROCCOLINI 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, cucumbers,
carrots, vinaigrette dressing

CAESAR SALAD PLATE 10
Romaine hearts, croutons, shaved parmesan.
Caesar dressing.

SIGNATURE SALAD ENTREES

SALMON SALAD 24
Salmon, orange marmalade glaze, grapefruit
segments, feta, candied walnuts, greens,
roasted peppers, apple cider vinaigrette

APPLE WALNUT CRANBERRY SALAD 17
Candied walnuts, cranberries, feta, crisp
apple, romaine, bleu cheese vinaigrette
ADD CHICKEN 6 ADD SHRIMP 6

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 6
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 28
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 49
8 oz. filet mignon, peppercorn sauce, redskin mashed
potatoes, grilled asparagus, onion straws

NEW YORK STRIP WITH GREMOLATA 49
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 49
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
9 ounce hand-made beef patty, brioche bun, greens,
tomato, pickles, mozzarella, house garlic dressing, garlic
parmesan fries **ADD FRIED EGG 2**

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, CARAFE 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, sparkling water, Codorniu Anna Blanc de Blanc Brut Reserva. orange wedge 15
LITTLE ITALY OLD FASHIONED Piggyback Rye, Cynar & Cinzano Sweet Vermouth, lemon twist, cherry 15
BLACKBERRY MARGARITA Milagro Silver Tequila, Orange Liquor, blackberries, lime, Agave Nectar 15
PASSION SPRITZ Tito's Vodka, Aperol, Passion Fruit, lemon juice, Codorniu Anna Blanc de Blanc Brut Reserva, orange wedge 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

BRUNCH MENU

CRÈME BRULÉE FRENCH TOAST 15
With mixed berries. Add ham, bacon or sausage 6

BANANA & NUTELLA FRENCH TOAST 15
With mixed berries. Add ham, bacon or sausage 6

CLASSIC MONTE CRISTO SANDWICH 18
Battered and fried with ham, turkey and cheese,
served with mixed berries

SHORT RIB HASH 22
Our own braised short rib with potatoes, red bell
pepper, onion, garlic, fried egg, red wine reduction
sauce. Served with toast or English muffin.

FRIED CHICKEN & WAFFLE 19
Belgian waffle, fried chicken breast, berries, hot
honey glaze and maple syrup.

BENEDICTS

CLASSIC EGGS BENEDICT 22
English muffin, smoked ham, poached eggs,
hollandaise, breakfast potatoes

FILET MIGNON BENEDICT 35
With filet mignon steak

SALMON BENEDICT 25
With smoked salmon

SHORT RIB BENEDICT 25
With our braised short rib

NEW YORK STEAK AND EGGS 35
10 oz. New York Strip with breakfast potatoes, eggs
any style, plus toast or English muffin

THE TRADITION 19
Link sausage, Applewood bacon, or ham, with
breakfast potatoes, eggs any style, plus toast or
English muffin

OMELETTES 20

With breakfast potatoes & toast or muffin

FLORENTINE spinach, diced tomatoes, &
Swiss cheese

BCT bacon, cheese & tomato

CLASSIC HAM & CHEESE

BUILD YOUR OWN
(CHOOSE ANY THREE INGREDIENTS):
Mushrooms, bacon, ham, sausage, onions,
bell pepper, tomatoes, cheese

CHICKEN CIABATTA SANDWICH 17
Chicken breast, ciabatta bun, creamy pesto, tomato,
Swiss cheese, greens. Choice of soup or salad.

"THE WEDGE" STEAK SALAD 29
Iceberg wedge, 8 oz. eye of rib steak, bleu cheese
crumbles, red onion, bacon crumbles, heirloom
tomatoes, bleu cheese dressing.

SALMON SALAD 24
Salmon, orange marmalade glaze, grapefruit
segments, feta cheese, candied walnuts, roasted
peppers, mixed greens, apple cider vinaigrette

APPLE WALNUT CRANBERRY SALAD 17
Candied walnuts, crisp apple, cranberries, feta
cheese, romaine, bleu cheese vinaigrette dressing
ADD CHICKEN 6 ADD SHRIMP 6

DOM BURGER 17
9 oz. hand-formed beef patty, brioche bun, greens,
tomato, pickles, mozzarella, house garlic dressing,
garlic parmesan fries
Add a fried egg 2

SHAREABLE EXTRAS

BEIGNETS 12
With our special chocolate sauce

SHRIMP COCKTAIL 22
Five jumbo prawns, lemon, cocktail sauce

BRUSCHETTA WITH BURRATA 16
Marinated tomatoes, soft burrata cheese, onion,
herbs, crostini

ITALIAN CHARCUTERIE 25
For the table – assorted meats, cheese, nuts,
olives, crostini, chutney

GIANT MEATBALLS 15
Two handmade meatballs, with choice of marinara,
tomato cream or basil cream sauce

BRUNCH DESSERTS

VANILLA BERRY CHAMBORD 12
Vanilla ice cream, fresh berries topped with
Chambord liqueur (over 21 only!)

HOUSE-MADE TIRAMISU 8
Our own version of an Italian classic. Big enough
to share. 8

DOM'S BUTTERCAKE 9
Our own recipe of warm buttercake topped with a
scoop of vanilla ice cream, whipped cream and
caramel sauce.

CHOCOLATE LAVA CAKE 9
Molten lava cake, hot and topped with vanilla ice
cream, whipped cream and chocolate sauce

SPUMONI ICE CREAM CAKE 8
Layers of spumoni ice cream stacked in a cake
with whipped cream and raspberry sauce

BRUNCH BAR SPECIALTIES

SICILIAN SUNRISE Ketel One Orange Blossom Peach vodka, lemon juice, cranberry juice, Codorniu Anna Blanc de Blancs Brut Reserva, lime and orange wedge 15

DOM'S BLOODY MARY Tito's vodka, Dom's special Bloody Mary mix, Tajin & Kosher salt, salami, cucumber, lime and olive 16

MIMOSA Codorniu Anna Blanc de Blanc Brut Reserva served with your choice of juice (orange, cranberry, grapefruit, pineapple or Dom's Passion Fruit) 10

MIMOSAS FOR THE TABLE A bottle of Codorniu Anna Blanc de Blanc Brut Reserva served with your choice of juice (orange, cranberry, grapefruit, pineapple or Dom's Passion Fruit) 30

SANGRIA ROSSA 10 CARAFE FOR THE TABLE 30

APEROL SPRITZ Aperol, sparkling water, Codorniu Anna Blanc de Blancs Reserva, orange wedge 15

PASSION SPRITZ Tito's vodka, Aperol, Passion Fruit, lemon juice, Codorniu Anna Blanc de Blancs Brut Reserva, orange wedge 15

ESPRESSO MARTINI Tito's vodka, Kahlua, simple syrup, fresh Espresso 15

CAPPUCCINO 6
ESPRESSO 5

MOCHA 6
LATTE 6

HOT CHOCOLATE 4
COFFEE OR HOT TEA 4

WINE LIST

WHITES

Prosecco, Mionetto "Il" Italy - Split 10
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 10/34
Sauvignon Blanc, Kim Crawford, New Zealand 12/38
Chardonnay, Angeline, California 11/38
Chardonnay, Daou, Paso Robles 13/46
Chardonnay, Ferrari Carano, Alexander Valley 15/54
Chardonnay, Rombauer, Napa Valley 22/78
Rose', Juliette, France 11/38
Champagne, Codorniu Anna Blanc de Blancs Brut Reserva 10/38

BY THE BOTTLE ONLY

Chardonnay, Far Niente, Napa Valley 95
Sauvignon Blanc, Groth, Napa Valley 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 Carafe 30

REDS

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 el 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 19/70
Cabernet Sauvignon, Quilt, Napa 19/70

BY THE BOTTLE ONLY

Cabernet Sauvignon, Nickel Nickel, Napa Valley 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 320
Malbec, Schooner Voyage 9 by Caymus, Argentina 90
Pinot Noir, Mer Soleil by Caymus, 75
Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria 74
Sangiovese, Tignanello, Italy 180
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

BEER ON TAP

STELLA ARTOIS 8
ASK ABOUT OUR THREE
ROTATING TAPS

BEER IN BOTTLES

BUD LIGHT 7
COORS LIGHT 7
MODELO ESPECIAL 7
PERONI 7
GUINNESS 7
BUCKLER 7

SIGNATURE CRAFT COCKTAILS

SALT N PEPPER Ketel One Vodka, lime juice, cucumber, sea salt, black pepper 15
LITTLE ITALY OLD FASHIONED Piggyback Rye, Sweet Vermouth, lemon twist, cherry 15
BLACKBERRY MARGARITA Milagro Silver Tequila, Orange Liquor, blackberries, lime, Agave Nectar 15
THE ROYAL TREATMENT Empress Gin, lemon, cucumber, soda, 15
AMALFI MULE Aperol, Fresh Lemon, Mint, Ginger Beer 15
FALL FOR BOURBON, Four Roses Bourbon, Liquor 43, Fresh Lemon, Lime 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. 9-7-22