DOMENICO'S on the Lake

APPETIZERS

CLASSIC FRIED CALAMARI 16/19 Garlic aioli & marinara

GIANT MEATBALLS 16 Two handmade meatballs, with marinara, tomato cream, or basil cream sauce

MOZZARELLA LOGS 16 Four giant hand-breaded mozzarella sticks with marinara sauce

PEPPERONI MAC & CHEESE 17 House made mac & cheese topped with our famous ground pepperoni

BABY SCAMPI APPETIZER 24 Five shrimp with scampi sauce, redskin mashed potatoes and French baguette toast points

BRUSCHETTA WITH BURRATA 19 Marinated tomatoes, onion, herbs, crostini

ITALIAN CHARCUTERIE 28 For the table - assorted meats, cheeses, nuts, olives, crostini, chutney

BRUSSELS SPROUTS 13 Bacon, garlic infusion

CAULIFLOWER FRITTI 13 Garlic aioli

SIDES

GARLIC PARMESAN FRIES 6 LEMON RISOTTO 6 REDSKIN MASH 6 SIDE PASTA WITH MARINARA 8 GARLIC BREAD 6 CAULIFLOWER RICE 6 ASPARAGUS or BROCCOLINI 6 FRIED ONION STRAWS 6

SALAD PLATES

DOMENICO'S SPECIAL SALAD 9 Romaine, tomato, black olive, garlic dressing

GARDEN SALAD 9 Mixed greens, grape tomatoes, cucumbers, carrots, vinaigrette dressing

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

SIGNATURE SALAD ENTREES

SALMON SALAD 27

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

APPLE WALNUT CRANBERRY SALAD 21

Candied walnuts, cranberries, feta, crisp apple, romaine, bleu cheese vinaigrette ADD CHICKEN 6 ADD SHRIMP 8

ANTIPASTO 18

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

CAPRESE SALAD 17 Vine-ripe heirloom tomatoes, buffalo mozzarella, fresh basil, olive oil, salt & pepper

ARTISAN CAESAR SALAD BOWL 18

Entrée portion, romaine hearts, croutons, shaved parmesan, Caesar Dressing ADD CHICKEN 6 ADD SHRIMP 8 SALMON 10

SOUPS

TOMATO BISQUE 5/7 MINESTRONE 5/7

Check out our Sunday Brunch from 10AM to 2PM

PASTA

SAUSAGE TOMATO CREAM 26 Rigatoni pasta, sliced Italian sausage, fresh basil, tomato cream sauce

CHICKEN BASIL CREAM 27 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 29

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

SPAGHETTI & GIANT MEATBALLS 26

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

PORTABELLO MUSHROOM RAVIOLI 26 Portobello mushroom stuffed ravioli,

tomato cream sauce

HOUSE-MADE GNOCCHI 26

Scratch made potato dumplings, choice of tomato cream or basil cream sauce ADD CHICKEN 6 ADD SHRIMP 8

CHICKEN FETTUCCINE ALFREDO 28

Fettuccine pasta, chicken breast chunks, creamy Alfredo sauce

DOMENICO'S LASAGNA 26

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

MEDITERRANEAN PENNE 25

Whole wheat penne, fresh tomatoes, sundried tomatoes, red onions, artichoke hearts, black olives, red peppers, garlic

Substitute non gluten penne at no extra charge

SPECIALTIES of the HOUSE

FILET MIGNON 52

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

NEW YORK STRIP WITH GREMOLATA 52

12 oz. New York steak, gremolata sauce, redskin mashed potatoes, grilled asparagus, onion straws

WILD SHRIMP SCAMPI 35

Jumbo prawns, scampi sauce with capers and fresh tomatoes, cauliflower rice, broccolini

PARMESAN CRUSTED SAND DABS 33

Lemon piccata sauce with capers, cauliflower rice, grilled asparagus

ORANGE MARMALADE GLAZED SALMON 34 Jack Daniels infused orange marmalade glazed Atlantic salmon, cauliflower rice, broccolini

BRAISED SHORT RIB 36 Red wine reduction sauce, lemon risotto, broccolini

RACK OF LAMB 52

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

LOBSTER SPAGHETTINI 48

Five ounce lobster tail, garlic butter sauce, heirloom tomatoes, fresh basil

CHICKEN PICCATA 28

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

CHICKEN MARSALA 28

Marsala wine sauce, mushrooms, garlic, chopped onion, angel hair pasta, broccolini

ORANGE ROUGHY OVER CIOPPINO 36 New Zealand Orange Roughy over a seafood stew including shrimp, salmon, mussels, and clams

ROASTED ATLANTIC SALMON OVER RATATOUILLE 34 Roasted Atlantic salmon atop sautéed vegetables

CHICKEN OR EGGPLANT PARMESAN 27 Marinara sauce, mozzarella, angel hair pasta

THE "DOM BURGER" 19

9 ounce hand-made beef patty, brioche bun, greens, tomato, pickles, mozzarella, house garlic dressing, garlic parmesan fries ADD FRIED EGG 2

Not responsible for lost or stolen items. Prices subject to change without notice. Gluten-free items may contain some gluten as our kitchen is not gluten free, or allergen free. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. Parties of 8 or more are subject to 20% gratuity

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 19/31/39 DOMENICO'S SUPREME Sliced pepperoni, sliced salami, sliced capicola, ground sausage, mushrooms, olives, onions, green peppers 19/31/39 MARGHERITA Tomato slices, garlic, fresh basil, mozzarella & marinara 18/26/32 GROUND PEPPERONI A thick layer of our ground pepperoni atop mozzarella and marinara sauce – uniquely Domenico's 18/26/32 CHICKEN ALFREDO Marinated chicken breast chunks on our garlic butter crust, with Alfredo sauce, mozzarella and chopped parsley 21/32/39 VEGETARIAN Mushrooms, black olives, onions, green peppers, fresh diced tomatoes 18/26/32 DOM'S HAWAIIAN Canadian bacon, pineapple, sliced mushrooms, and black olive. 18/26/32 BBQ CHICKEN Boneless chicken breast chunks, feta, cilantro, slivers of fresh red onion and a tangy BBQ sauce 21/32/39

BUILD YOUR OWN PIZZA

Choose your ingredients on top of our Cheese Pizza 14/19/22

MEATS, ANCHOVY, PINEAPPLE OR EXTRA CHEESE (s/m/l) 3/7/11 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 is available in small and medium sizes. Menu items including pizzas may contain some gluten as our kitchen is not gluten free or allergen free.

WINE LIST

WHITES (glass/bottle)

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 Pinot Grigio, Santa Cristina, Italy 10/36 Pinot Grigio, Terlato, Russian River 13/46 Prosecco, Zonin, Split 10 Reisling, Chateau Ste. Michelle, Washington 10/34 Sauvignon Blanc, Matua, New Zealand, CA 10/34 Sauvignon Blanc, Kim Crawford, New Zealand 12/38 Rose', Juliette, France 11/38 Sparkling Wine, Anna Codorniu 10/38

BY THE BOTTLE ONLY

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

PORTS

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

REDS (glass/bottle)

Barbera, Marchesi di Barolo, Italy 13/46 Cabernet Sauvignon, Spellbound, Napa Valley, CA 11/38 Cabernet Sauvignon, Daou, Paso Robles, CA 16/56 Cabernet Sauvignon, Justin, Paso Robles, CA 18/65 **Cabernet Sauvignon**, Austin Hope, Paso Robles, CA 21/90 (liter bottle) Cabernet Sauvignon, Quilt, Napa, CA 19/70 Chianti, Gabbiano, Italy 10/36 Chianti, Banfi Reserva, Italy 12/42 Malbec, Corazon del Sol, Argentina 15/54 Montepulciano, Masciarelli d'Abruzzo, Italy 13/46 Petite Sirah, Bianchi, Paso Robles, CA 15/54 Pinot Noir, Angeline, Sonoma, California 11/38 Pinot Noir, Meomi, California, 13/46 Pinot Noir, Willamette Valley Vineyards, Oregon 15/54 Merlot, Oberon, Napa Valley 13/50 Zinfandel, Bonterra, Mendocino, CA 13/46

BY THE BOTTLE ONLY

Barolo, Arnaldo Rivera, Italy 65
Bordeaux Blend, Justin, Isosceles, Paso Robles, CA 122
Cabernet Sauvignon, Nickel & Nickel, Napa Valley, CA 180
Cabernet Sauvignon, Caymus, Napa, CA 128
Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 395
Cabernet Sauvignon Blend, Daou, Soul of the Lion, Paso Robles 150
Cabernet Sauvignon Blend, Joseph Phelps Insignia, Napa Valley, CA 320
Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria, CA 74
Red Blend, Pino Di Biserno IGT, Tuscany, Italy 115
Sangiovese, Ridolfi Brunello Di Montalcino, Tuscany, Italy 80
Super Tuscan, Insoglio del Cinghiale, Tuscany, Italy 65
Zinfandel, Rombauer, Napa Valley, CA 65

Ask your server about featured cocktails and wine

Sangria GLASS 10, CARAFE 28

BEER ON TAP

STELLA ARTOIS 9

BEER IN BOTTLES

MICHELOB ULTRA 8

MODELO ESPECIAL 8

COORS LIGHT 8

PERONI 8

GUINNESS 8

TAPS

ASK ABOUT OUR 3 ROTATING

PERONI ZERO (non-alcoholic) 8

SIGNATURE CRAFT COCKTAILS

SALT N PEPPER Ketel One Vodka, lime juice, cucumber, sea salt, black pepper 16
APEROL SPRITZ Aperol, sparkling water, Codorniu Anna Blanc de Blanc Brut Reserva. orange wedge 16
LITTLE ITALY OLD FASHIONED Piggyback Rye, Cynar & Cinzano Sweet Vermouth, lemon twist, cherry 16
BLACKBERRY MARGARITA Milagro Silver Tequila, Orange Liquor, blackberries, lime, Agave Nectar 16
PASSION SPRITZ Tito's Vodka, Aperol, Passion Fruit, lemon juice, Codorniu Anna Blanc de Blanc Brut Reserva, orange wedge 16
THE ROYAL MOJITO Empress Gin, muddled blueberries, mint, lemon juice, soda 16
AMALFI MULE Aperol, Fresh Lemon, Mint, Ginger Beer, Elderflower 16
FALL FOR BOURBON, Knob Creek, Liquor 43, Fresh Lemon, Lime 16

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