

DOMENICO'S *on the Lake*

Check out our Sunday Brunch
from 10AM to 2PM

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
MINISTRONE 5/7

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, sun-dried 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

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

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

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**

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

Ask your server about featured cocktails and wine

Sangria GLASS 10, CARAFE 28

BEER ON TAP

STELLA ARTOIS 9
ASK ABOUT OUR 3 ROTATING TAPS

BEER IN BOTTLES

- MICHELOB ULTRA 8
COORS LIGHT 8
MODELO ESPECIAL 8
PERONI 8
GUINNESS 8
PERONI ZERO (non-alcoholic) 8

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

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.

DOMENICO'S

on the Lake

DESSERT MENU

HOUSE-MADE TIRAMISU 9

Our own version of an Italian classic. Big enough for sharing

DOM'S BUTTERCAKE 12

Our own recipe of warm butter cake topped with a scoop of vanilla ice cream, whipped cream and caramel drizzle

CHOCOLATE LAVA CAKE 12

Molten lava cake, hot and topped with vanilla ice cream, whipped cream and chocolate sauce

SPUMONI ICE CREAM CAKE 9

Layers of spumoni ice cream stacked with whipped cream and raspberry drizzle

VANILLA BERRY CHAMBORD 12

Vanilla ice cream, mixed berries, Chambord liqueur (over 21 only!)

AFTER DINNER DRINKS

ESPRESSO MARTINI *Tito's Vodka, Kahlua, simple syrup, fresh espresso* 16

ITALIAN COFFEE *Amaretto Di Serrano, Bailey's, Kahlua, Coffee* 16

IRISH COFFEE *Jameson, Kahlua, Coffee* 16

NUTTY IRISHMAN *Frangelico, Bailey's, Kahlua, Coffee* 16

ESPRESSO 7

CAPPUCCINO 7

MOCHA 7

LATTE 7

HOT CHOCOLATE 5

COFFEE 4.5

HOT TEA 4.5

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. Our kitchen is not allergen free. For more information, please see the manager. Parties of 8 or more are subject to 20% gratuity.

DOMENICO'S

on the Lake

HAPPY HOUR BAR MENU

4-6 pm Daily (in the bar or front patio only)

LIBATIONS:

All Well Drinks: \$8

Draft Beer: \$1 off a glass

WINE BY THE GLASS SPECIALS:

Pinot Grigio, Santa Cristina, Italy 8

Chardonnay, Angeline, California 8

Sauvignon Blanc, Matua, Santa Barbara 8

Pinot Noir, Angeline, California 9

Cabernet, Spellbound, Napa Valley 9

Prosecco, Mionetto, Italy 8

Sangria (glass) 8

LAMB LOLLIPOPS 19

Redskin mashed potatoes, mint gastrique

BABY SCAMPI APPETIZER 19

Five shrimp with scampi sauce, redskin mashed potatoes, tomatoes and French baguette toast points

GIANT MEATBALLS 12

Two giant house-made meatballs smothered in your choice of sauce

SHORT RIB SLIDERS 14

Two sliders with au jus, & garlic parmesan fries

MOZZARELLA LOGS 8

Two huge hand-breaded mozzarella sticks with marinara sauce

BRUSSELS SPROUTS 8

Bacon, garlic infusion, balsamic glaze

CLASSIC FRIED CALAMARI 12

Marinara, garlic aioli, fresh lemon

CAULIFLOWER FRITTI 8

Garlic aioli

BRUSCHETTA WITH BURRATA 12

Marinated tomatoes, onion, herbs, crostini

MINI PIZZA 9

Choose any two toppings

PARMESAN GARLIC FRIES 6

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. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. Our kitchen is not allergen free. 1-24