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 10/16

Two or four giant hand-breaded mozzarella sticks with marinara sauce

PEPPERONI MAC & CHEESE 18

House made mac & cheese topped with our famous ground pepperoni

SHRIMP SCAMPI APPETIZER 25

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

BRUSCHETTA WITH BURRATA 19

Marinated tomatoes, onion, herbs, crostini

ITALIAN CHARCUTERIE 29

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

BRUSSELS SPROUTS 14

Bacon, garlic infusion

CAULIFLOWER FRITTI 13

Garlic aioli

SIDES

GARLIC PARMESAN FRIES 7
LEMON RISOTTO 7
REDSKIN MASH 7
SIDE PASTA WITH MARINARA 10
GARLIC BREAD 6
CAULIFLOWER RICE 7
ASPARAGUS OF BROCCOLINI 7
FRIED ONION STRAWS 7

SALAD PLATES

DOMENICO'S SPECIAL SALAD 10

Romaine, tomato, black olive, garlic dressing

GARDEN SALAD 10

Mixed greens, grape tomatoes, cucumbers, carrots, vinaigrette dressing

CAESAR SALAD PLATE 10

Romaine hearts, croutons, shaved parmesan. Caesar dressing.

SIGNATURE SALAD ENTREES

SALMON SALAD 28

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

APPLE WALNUT CRANBERRY SALAD 23

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

ANTIPASTO 19

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

CAPRESE SALAD 18

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

ARTISAN CAESAR SALAD BOWL 19

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

SOUPS

TOMATO BISQUE 5/8 MINESTRONE 5/8

PASTA

SAUSAGE TOMATO CREAM 28

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

Join us for our Sunday

Brunch from 10AM to 2PM

CHICKEN BASIL CREAM 28

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 AND GIANT MEATBALLS 26

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

PORTABELLO MUSHROOM RAVIOLI 27

Portobello mushroom stuffed ravioli, tomato cream sauce

HOUSE-MADE GNOCCHI 27

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

CHICKEN FETTUCCINE ALFREDO 29

Fettuccine pasta, chicken breast chunks, creamy Alfredo sauce

DOMENICO'S LASAGNA 27

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

MEDITERRANEAN PENNE 26

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

Substitute gluten- free penne at no extra charge

SPECIALTIES of the HOUSE

FILET MIGNON 54

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

NEW YORK STRIP WITH GREMOLATA 54

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

BRAISED SHORT RIB 37

Red wine reduction sauce, lemon risotto, broccolini

RACK OF LAMB 54

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

LOBSTER SPAGHETTINI 49

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

CHICKEN PICCATA 29

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

CHICKEN MARSALA 29

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

WILD SHRIMP SCAMPI 36

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

PARMESAN CRUSTED SAND DABS 35

Lemon piccata sauce with capers, cauliflower rice, grilled asparagus

ORANGE MARMALADE GLAZED SALMON 35

Jack Daniels infused orange marmalade glazed Atlantic salmon, cauliflower rice, broccolini

ORANGE ROUGHY OVER CIOPPINO 37

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

ROASTED SALMON OVER RATATOUILLE 35

Roasted Atlantic salmon atop sautéed vegetables

CHICKEN OR EGGPLANT PARMESAN 29

Marinara sauce, mozzarella, angel hair pasta

THE "DOM BURGER" 20

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 22/34/42 DOMENICO'S SUPREME Sliced pepperoni, sliced salami, sliced capicola, ground sausage, mushrooms, olives, onions, green peppers 22/34/42 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 20/27/34

CHICKEN ALFREDO Marinated chicken breast chunks on our garlic butter crust, with Alfredo sauce, mozzarella and chopped parsley 22/34/42

VEGETARIAN Mushrooms, black olives, onions, green peppers, fresh diced tomatoes 18/26/32

DOM'S HAWAIIAN Canadian bacon, pineapple, sliced mushrooms, and black olive. 20/28/36

BBQ CHICKEN Boneless chicken breast chunks, feta, cilantro, slivers of fresh red onion and a tangy BBQ sauce 22/34/42

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) 4/8/10 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) 1/2/3 FRESH TOMATOES, ONION, GREEN PEPPER, BLACK OLIVE, FRESH MUSHROOMS, JALAPENO

*Gluten free pizza crust is available in small and medium sizes only, however, all pizzas may contain some gluten as our kitchen is not gluten 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 11/38

Pinot Grigio, Terlato, Russian River 13/46

Prosecco, Zonin, Split 11

Reisling, Chateau Ste. Michelle, Washington 11/38
Sauvignon Blanc, Matua, New Zealand, CA 11/38
Sauvignon Blanc, Kim Crawford, New Zealand 12/38

Rose', Juliette, France 11/38

Sparkling Wine, Anna Codorniu 11/38

BY THE BOTTLE ONLY

Champagne, Brut Nicolas Feuillatte, France 95 **Champagne**, Veuve Clicquot, France 125

Chardonnay, Elephant Hill, Estate Chardonnay, New Zealand 52

Chardonnay, Far Niente, Napa Valley, CA 105 **Sauvignon Blanc**, Groth, Napa Valley, CA 52

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

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

Cabernet Sauvignon, Caymus, Napa, CA 29/128

Chianti, Gabbiano, Italy 11/38

Chianti, Banfi Reserva, Italy 12/42

Malbec, Corazon del Sol, Argentina 15/54

Montepulciano, Masciarelli d'Abruzzo, Italy 14/50

Petite Sirah, Bianchi, Paso Robles, CA 15/54

Pinot Noir, Angeline, Sonoma, California 12/42

Pinot Noir, Meomi, California 13/46

Pinot Noir, Willamette Valley Vineyards, Oregon 16/56

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 129

Cabernet Sauvignon, Nickel & Nickel, Napa Valley, CA 195

Cabernet Sauvignon Blend, Opus One, Napa Valley, CA 475

Cabernet Sauvignon Blend, Daou, Soul of the Lion, Paso Robles 175 **Cabernet Sauvignon Blend**, Joseph Phelps Insignia, Napa Valley, CA 350

Pinot Noir, Belle Glos, Clark & Telephone, Santa Maria, CA 76

Red Blend, Frequency Santa Rita Hills, CA 79

Sangiovese, Ridolfi Brunello Di Montalcino, Tuscany, Italy 85

Super Tuscan, Insoglio del Cinghiale, Tuscany, Italy 75

Zinfandel, Rombauer, Napa Valley, CA 70

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 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

CLASSIC OLD-FASHIONED Dickel Rye Bourbon, bitters, simple syrup, cherry, orange twist 17

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 18

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, Four Roses Bourbon, Liquor 43, Fresh Lemon, Lime 18

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

DOMENICO'S

on the Lake

DESSERT MENU

HOUSE-MADE TIRAMISU 9

Our own version of an Italian classic. Big enough for sharing. Add berries \$3

DOM'S BUTTERCAKE 12

Our own recipe of warm butter cake topped with a scoop of vanilla ice cream, whipped cream and caramel sauce. Add berries \$3

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 sauce

VANILLA BERRY CHAMBORD 16

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

AFTER DINNER DRINKS

ESPRESSO MARTINI Tito's vodka, Kahlua, fresh expresso **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

KEY LIME PIE MARTINI Liqueur 43, lime juice, cream, graham cracker crumbles, whipped cream 16

ESPRESSO 6 CAPPUCCINO 7 MOCHA 7 LATTE 7 COFFEE 5 HOT TEA 4.5 HOT CHOCOLATE 5