

# DOMINIC'S RISTORANTE

## APPETIZERS

<b>BAKED OYSTERS</b>	13
Blue point oysters baked with garlic and parmesan cheese	
<b>NEW BRUSSELS SPROUTS</b>	9
Roasted brussels sprouts with coleslaw, cilantro, shallots and sweet chili sauce	
<b>MEAT BALLS APPETIZER</b>	9
Homemade meat balls served over crostini topped with tomato sauce and mozzarella cheese	
<b>NEW AHI TARTAR</b>	13
Ahi tuna, red onions, avocado, capers, cilantro & tomato served with pickled ginger & wonton crisps	
<b>NEW MUSSELS AND FRITS</b>	14
Roasted fennel, garlic, shallots, fresh basil, white wine tomato broth, roasted garlic and french fries	
<b>NEW MEDITERRANEAN GRILLED OCTUPUS</b>	13
Herb oil, cherry tomatoes and cannelloni beans	
<b>GRILLED POLENTA</b>	9
Grilled polenta topped with bolognese, mozzarella and balsamic glaze	
<b>STEAMED CLAMS</b>	14
Steamed clams with garlic, shallots, red chili, parsley, butter, oregano and garlic bread	
<b>COLD CUTS AND CHEESE PLATTER</b>	15
Cheese and cured meat plate with sopressata calabrese, casalingo, gorgonzola, buffalo mozzarella, kalamata olives and roasted red peppers	
<b>FRIED CALAMARI</b>	12
Calamari, caper berries and zucchini served crispy with a spicy tomato sauce	

## SALADS

<b>MIX SALAD</b>	8
Mix greens, kalamata olives, garbanzo beans, cherry tomatoes and shaved parmesan cheese	
<b>CAESAR SALAD</b>	9
Chopped hearts of romaine tossed in anchovy garlic dressing, croutons and parmesan cheese	
<b>CAPRESE SALAD</b>	12
Heirloom tomatoes, fresh buffalo mozzarella, basil, roasted red peppers, capers, extra virgin olive oil and balsamic glaze	
<b>SPINACH SALAD</b>	9
Warm spinach salad, pancetta, red onions, hard-boiled egg and red wine vinaigrette	
<b>HOUSE SALAD</b>	8
Spring mix, candied walnuts, golden raisins, gorgonzola cheese and champagne vinaigrette	
<b>WEDGE SALAD</b>	10
Iceberg wedge topped with crispy pancetta, slivered red onions, cherry tomatoes and creamy gorgonzola cheese dressing	

## SOUPS

<b>PASTA FAGIOLI</b>	8
Traditional pasta and white bean soup	
<b>ZUPPA DEL GIORNO</b>	8
Homemade soup of the day	

## FLATBREADS

<b>MARGHERITA FLATBREAD</b>	16
Mozzarella cheese, italian plum tomatoes, fresh basil and drizzle with basil garlic oil	
<b>NEW DOMINICS FLATBREAD</b>	16
Homemade tomato sauce, sopressata calabrese, casalingo and mozzarella cheese	
<b>MUSHROOM FLATBREAD</b>	16
Sliced cremini mushrooms, mozzarella cheese, caramelized onions and balsamic glaze	

PLEASE NO SUBSTITUTIONS

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## PASTA

<b>NEW PENNE ALLA ARRABBIATA</b>	17
Olive oil, chili flakes and white wine marinara sauce	
<b>NEW FUSSILI ALLA SICILIANA</b>	18
Olive oil, fresh garlic, roasted eggplant, fresh basil and fresh melted buffalo mozzarella	
<b>NEW HOMEMADE BUTTERNUT SQUASH TORTELLINI</b>	19
Served with crispy sage brown butter sauce	
<b>NEW HOMEMADE GNOCCHI</b>	18
Choice of homemade chicken ragu, pomodoro sauce, alfredo sauce or pesto sauce	
<b>TORTELLI ALLA BOSCAIOLA</b>	18
Pan sautéed chicken with artichoke hearts, mushrooms and spinach tossed with cheese filled pasta dumplings	
<b>LINGUINE AND CLAMS</b>	21
Steamed little neck clams with garlic, shallot, red chili flakes, parsley, butter and oregano	
<b>PAPPARDELLE AND SAUSAGE</b>	18
Sausage, crushed italian plum tomatoes, basil and cream	
<b>NEW SEAFOOD LINGUINI</b>	23
Linguini, clams, mussels, shrimp, scallops, calamari and salmon	
<b>MEAT LASAGANA</b>	19
Homemade, beef and italian sausage layered with mozzarella, parmesan and béchamel sauce	
<b>CAPELLINI AL POMODORO</b>	17
Crushed italian plum tomatoes, fresh basil, garlic and extra virgin olive oil	
<b>MUSHROOM RAVIOLI</b>	19
Wild mushroom ravioli topped with a creamy gorgonzola walnut and cremini mushroom sauce	
<b>SPAGHETTI</b>	17
Choice of bolognese sauce or homemade meat balls	
<b>NEW SEAFOOD RISOTTO</b>	27
Seafood risotto with clams, mussels, shrimp, scallops, calamari and salmon	

## ENTREES

<b>NEW VEAL OSSO BUCO</b>	33
Braised veal shank served over saffron risotto, braised vegetables with a homemade demi glazed	
<b>NEW RIB EYE STEAK</b>	30
12 oz. Angus Rib Eye steak grilled to order served with pumpkin mashed potatoes, sautéed spinach and gorgonzola sauce. topped with garlic butter sauce	
<b>CHICKEN PARMIGIANA</b>	20
Breaded chicken breast topped with homemade tomato sauce, mozzarella cheese, basil served over mashed potatoes and vegetables	
<b>CHICKEN PICCATA</b>	20
Chicken breast in a caper lemon butter sauce, served over mashed potatoes vegetables	
<b>NEW POLLO SOTTO MATTONE</b>	22
½ boneless chicken with a vegetable citrus sauce with sautéed spinach and roasted potatoes	
<b>CIOPPINO</b>	28
Hearty tomato broth with shrimp, clams, mussels, calamari, fish, scallops and garlic bread	
<b>NEW BRANZINO</b>	26
Roasted striped bass served with roasted vegetables, fried polenta and basil oil	
<b>NEW SALMON ALLA SENAPE</b>	24
Fresh grilled salmon with dijon mustard sauce served over mashed potatoes and vegetables	

EXECUTIVE CHEF DOMINIC MEDINA