



Mr. Dominic's at the Lake

ESTABLISHED 1976

Antipasto

Little Neck Clams

Steamed (12ea.) 12 Zuppa (12ea.) 13
Clams Casino (6ea.) 11

Calamari

Fried 14 Fried Sicilian Style 16
In Sauce 11

Tripe 11

Arancini (beef or spinach) 11

Homemade Meatballs

With ricotta cheese & tomato sauce 11

Escarole

Sauteed 9 With Beans 11
With Sausage & Beans 13

Cold Antipasto

Salami, Italian ham, provolone,
olives, pepperoncini, tomatoes, hard
boiled egg & artichoke hearts
Small 13 Large 16

Stuffed Peppers

Hot cubanelle pepper with ricotta
cheese filling 9

Hot Antipasto

Shrimp Scampi (2) Clams Casino (2)
Artichoke French (2) &
Fried Calamari 18

Eggplant Parmigiana 12

Artichoke Hearts French

Egg battered, sautéed in a lemon butter
Sherry wine sauce 13

Portobello Mushrooms

Sautéed in garlic butter 10

Zuppa & Insalata

Soup du Jour Cup 5 Bowl 6

The Dominic mixed greens,
artichoke hearts, olives, roasted red
peppers, red onion, tomato and croutons
served with our house dressing and
topped with crumbled blue cheese 14

The Wedge iceberg wedge, crispy bacon,
tomatoes, creamy blue cheese dressing, topped
with crumbled blue cheese and balsamic
drizzle 12

Classic Caesar chopped romaine, croutons
and topped with shaved parmesan cheese 9

House Salad 7

Choice of Dressing - Italian, Ranch, Russian,
Peppercorn Parmigiana, Poppy Seed, Caesar,
Raspberry Vinaigrette

Creamy or Crumbled Blue Cheese add 1.50

Homemade Pasta

Gnocchi

Homemade ricotta dumplings 20

Asiago Stuffed Gnocchi

With asiago & ricotta cheese
filling in a Rosé Sauce 20

Lasagna

With four cheeses & ground beef 21

Ravioli

Four Cheese filling 18

Manicotti

With four cheese filling & baked
with mozzarella 21

Manicotti Elizabeth

Baked with mozzarella cheese &
mushrooms 23

Pasta Dinners *Choice of Capellini, Linguine, Rigatoni or Ziti

Sauces*

Marinara or Tomato Sauce 14

With (2) Meatballs 18

With (1) Sausage 17

Vodka Rosé Sauce 20

Meat Sauce 19

Fettuccini Alfredo 20

With Broccoli 21 With Chicken 23

With Shrimp 25

Stuffed Shells

Cheese 16

With Meat Sauce 19

Baked Ziti

With mozzarella cheese 16

Calvaruso*

Egg whites, ricotta cheese, peas &
light cream 20

Ziti

With broccoli, olives, garlic & oil 20

Pesto Sauce*

Fresh basil, pine nuts, garlic & oil 19

Parmigiana*

Eggplant with tomato sauce & baked
with mozzarella 20

Clam Sauce*

Chopped clams with red or
white sauce 21

Tortellini

Cheese filled in a light cream sauce 19

Puttanesca*

Anchovies, olives, capers &
marinara sauce 20

Aglio*

Garlic & oil sauce 17

With anchovies 19

Pollo & Vitello Choice of Capellini, Linguine, Rigatoni, Ziti, Potato or Vegetable

Cutlet

Breaded with tomato sauce or
lemon wedge

Chicken 20 Veal 24

Scampi

Sautéed chicken scampi style on a bed
of fettuccini alfredo 27

Dominic

Sautéed with mushrooms, black
olives, artichoke hearts in a Sherry
wine sauce

Chicken 24 Veal 28

Saltimbocca

Sautéed with Greek olives, prosciutto,
mushrooms & red wine on a
bed of escarole

Chicken 25 Veal 29

Marsala

Sautéed with mushrooms &
Marsala wine

Chicken 23 Veal 27

Parmigiana

With tomato sauce & baked with
mozzarella cheese

Chicken 22 Veal 25

Cacciatore

Chicken, peppers, onions, mushrooms
in a marinara sauce 24

Iachine

Sautéed with red peppers in a
garlic & oil sauce

Chicken 23 Veal 27

**topped with Crumbled Blue Cheese add 1.50

Armando

Sautéed with artichoke hearts, red
peppers & mozzarella cheese
in a wine sauce

Chicken 24 Veal 28

Marciano

Sautéed with prosciutto, mushrooms,
artichoke hearts in a wine sauce

Chicken 25 Veal 29

Piccata

Sautéed with white wine, lemon,
capers & broccoli

Chicken 24 Veal 28

Theresa

French style & shrimp scampi in a
Sherry wine sauce

Chicken 28 Veal 32

French

Egg battered, sautéed in a lemon butter
Sherry wine sauce

Chicken 24 Veal 27

Joseph

Sautéed with shrimp, greens in a
Dijon mustard wine sauce

Chicken 25 Veal 29

Romano

Sautéed with broccoli, mushrooms &
mozzarella cheese in a lemon white
wine sauce

Chicken 24 Veal 29

Pesce * Choice of Capellini, Linguine, Rigatoni, Ziti, Potato or Vegetable

Haddock (Friday Only)

Fish Fry beer battered with french fries &
coleslaw 16

French* egg battered, sautéed in a lemon
butter Sherry wine sauce over broccoli 27

Scampi* in a white wine & garlic
butter sauce 22

Broiled* 20 **Marinara*** 21

Calamari over Linguine

In a marinara sauce 21

Pasta Josephine

Shrimp, mussels, scallops, fresh &
sun-dried tomatoes with garlic & oil
over linguine 35

Pasta Louie

Shrimp, little neck clams, sun-dried
tomatoes in a basil tomato sauce
over linguine 29

Seafood Plate*

Shrimp Scampi, Clams Casino,
Broiled Scallops & Fried Calamari 34

Shrimp Scampi on Linguine

Butterflied shrimp in a white wine
& garlic butter sauce 27

Sautéed Frog Legs*

With peppers & mushrooms 28

PEI Mussels

Garlic & oil or marinara sauce
over linguine 25

Shrimp Fra Diavlo

Hot or mild style in a marinara sauce
over linguine 25

Soprano

Spicy with shrimp, cherry peppers,
garlic & oil over ziti 25

Salmon* 30 **Swordfish*** 26

Grilled, Blackened or Cajun

Sea Scallops*

Broiled or Blackened 31

Beer Battered Shrimp* 25

Lobster Tail Market Price

Broiled *

Fra Diavlo with clams over linguine

French* with (2) artichoke french

Bistecca Choice of Capellini, Linguine, Rigatoni, Ziti, Potato or Vegetable

Angus Strip Steak (16 oz.) 38

Braciolo

Rolled pork tenderloin filled with egg,
Italian ham, provolone cheese, topped
with tomato sauce & mozzarella 26

Angus Filet Mignon (10 oz.) 42

Sliced Tenderloin

Sautéed with mushrooms &
Marsala wine 43

**topped with Crumbled Blue Cheese add 1.50

Pork Chop

Grilled 25

Marsala 28

Saltimbocca 30



20% Gratuity will be added with parties of 6 or more — Outside desserts will be subject to a \$10 plate fee