

## GREAT ARTISAN FOOD & SERVICE SINCE 1985

6566 Hypoluxo Road - Lake Worth, FL 33467 (next to Winn Dixie)

**(561) 641-1110** 

Catering available for any occasion

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"We offer you fine Italian specialties prepared to order, using only the freshest ingredients. It is our goal to present to you, excellent Italian food in a pleasant and friendly setting. Our Italian specialities and pizzas have generated a family following among residents and visitors alike. I hope you will enjoy dining with us!" "Buon Appetito"

Three other great locations to serve you!

**Dominic's In Renaissance Commons** 

1790 N. Congress Ave, Boynton Beach, FL 33426

#### Dominic's I

West Boca Plaza - next to Turnpike (delivery available) 8177 West Glades Road, Boca Raton, FL

#### Dominic's II

Westwinds of Boca - next to Home Depot 9834 West Glades Road, Boca Raton, FL

In order to help us serve you better we ask that you place orders according to our menu STANDARDS. IF CHANGES ARE REQUESTED, PLEASE BE PATIENT AND KEEP IN MIND THAT ALL DISHES ARE MADE TO ORDER AND THAT SOME CHANGES MAY AT TIMES TAKE LONGER, COST A BIT MORE AND OCCASIONALLY MAY NOT COME OUT EXACTLY AS INTENDED. WE GREATLY APPRECIATE YOUR BUSINESS AND REMAIN COMMITTED IN SATISFYING YOU TO THE BEST OF OUR ABILITY. Grazie

## WINE LIST

## House Selections





### **Opici Wines**

Pinot Grigio • Cabernet Sauvignon 7.75 glass • 15.00 1/2 Carafe • 27.50 Full Carafe



## **Premium House** Sangria

8.50 glass • 16.00 1/2 Carafe • 29.50 Full Carafe

# White & Sparkling Wines

#### PROSECCO, LALUCA, Italy

10.50

Bold orchard fruits, crisp pears, and lemon curd, all of which come together in a rich, creamy off-dry style

#### WHITE ZINFANDEL, COASTAL VINES,

#### California

23

25

Beautiful pink salmon color and crisp acidity with juicy fruit flavors of strawberry and cherry, with a tangy sweet finish.

## PINOT GRIGIO, DUETORRI, Tuscany 9.00

Citrus fruit aromas and perfectly balanced acidity and minerality.

## PINOT GRIGIO. SANTA MARGHERITA.

Alto Adige 15.50 46

A clean, intense aroma and bone-dry taste, with an appealing flavor of Golden Delicious apples, make a wine of great personality and versatility.

### CHARDONNAY. JULIA JAMES.

#### California

32 10.50

Bright, juicy, almost racy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a kiss of oak.

## Domestic Beer 6.00

**YUENGLING • COORS LIGHT** SAMUEL ADAMS • MILLER LIGHT

## **HEINEKEN • AMSTEL LIGHT** PERONI • CORONA

#### Beverages

SODAS - FREE REFILLS	3.75
ICE TEA	3.75
HALF PITCHER	7.50
FULL PITCHER	12.50
IMPORTED BEER	6.50
DOMESTIC BEER	6.00
S. PELLEGRINO - 500 ML	4.25
S. PELLEGRINO - 1 LITER	6.50
AQUA PANNA - 500 ML	4.25
AQUA PANNA - 1 LITER	6.50
ESPRESSO	4.25
CAPPUCCINO	5.25
COFFEE	3.00
HOT TEA	3.00

## Red Wines

#### PINOT NOIR. JULIA JAMES.

California

11.00 32

Aromas of bright red cherry, and raspberry are combined with hints of savory ground clove spiceand graham cracker.

#### TUSCAN RED BLEND, CARPINETO 'DOGAJOLO'

8.75

A bright and intense ruby red, which swirls in the glass with good body and consistency.

#### CHIANTI, FOLONARI, Tuscany

An intense ruby red color. Fruit-forward aromas with some floral notes. Round with well balanced acidity and fruit on the palate.

#### CABERNET SAUVIGNON, J. LOHR,

**Paso Robles** 

34 11.75

Velvety richness and supple tannins. Dense and soft, this wine boasts ripe flavors of black currant and cherry, enhanced by a bouquet of vanilla and spice.

## FRANCIS COPPOLA, CLARET,

California

25

Bordeux style blend made from grapes found across the state of california. Lusciously smooth and fruit flavored.

# Import Beer 6.50

#### Desserts

CHOCOLATE CAKE Topped with milk chocolate and chopped was	<b>5.75</b> alnuts
CANNOLI Filled fresh to order	6.50
TIRAMISU Homemade and delicious	8.00
<b>CREAMY ITALIAN SPUMONI</b> Pistachio, chocolate, and cherry flavored ice	<b>8.00</b> cream
"NEW YORK STYLE" CHEESECA Creamy cheesecake	KE 8.50
TARTUFO	8.00
<b>LIMONCELLO CAKE</b> Creamy and delicious	8.00
VANILLA ICE CREAM	5.50

Served with chocolate syrup upon request



# Soups

PASTA FAGIOLI OR HOMEMADE MINESTRONE CUP 6.75 BOWL 8.00

TORTELLINI IN BRODO BOWL 9.00 ESCAROLE AND BEANS BOWL 9.95

# Sides/Appetizers

MOZZARELLA STICKS (3)	11.00
FRIED CALAMARI	17.25
SIDE SAUTÉED SPINACH OR BROCCOLI	8.00
STEAK FRIES	5.50
BROCCOLI RABE GARLIC & OIL (SEASONAL)	14.00
GARLIC AND MELTED CHEESE BREAD	9.00
EGGPLANT MARINICO	14.75
EGGPLANT STACK	14.75
SICILIAN RICEBALLS (4)	9.95



# SALADS

SOUP & SALAD	11.00
GARDEN SALAD	9.50
HOUSE SALAD	5.00
ITALIAN ANTIPASTO	13.00
MOZZARELLA CAPRESE	12.00

	12.00
Fresh mozzarella and tomatoes with red onio	ns,
olive oil, balsamic glaze, and basil	
BRUSCHETTA	9.75
Italian toast, with chopped tomatoes, garlic,	
basil & herbs	
CHICKEN CAESAR SALAD	14.50
GORGONZOLA SALAD	12.00
CHEF'S SALAD	12.75
GREEK SALAD	12.00
TUNA SALAD	11.50
CAESAR SALAD	11.50



# Hot Sandwiches

MEATBALL PARMIGIANA	13.50
SAUSAGE PARMIGIANA	13.50
CHICKEN PARMIGIANA	13.50
EGGPLANT PARMIGIANA	13.50
VEAL PARMIGIANA	14.00
CHEESE STEAK SUB	14.00
With onions	
STEAK DELUXE	15.25
With onions, mushrooms, peppers, and cheese	
GRILLED CHICKEN SUB	12.00
With lettuce, tomato, and onion	
PEPPER AND EGG SANDWICH	11.00

# Cold Sandwiches

TUNA with mayo 11.75

All sandwiches below come witth lettuce, tomato and onion. A side of vinaigrette, mayo, or mustard upon request.

<b>TURKEY AND CHEESE</b>	12.00
SALAMI AND CHEESE	12.00
HAM AND CHEESE	12.00
ITALIAN COMBO	12.00

Salami, ham, and cheese.





## Stromboli

Your choice 12.50

SAUSAGE & PEPPERS • SPINACH EGGPLANT • FOUR CHEESE • BROCCOLI

**VEGGIE** (Mushroom, broccoli, spinach & mozzarella) **ESCAROLE** (With mozzarella & black olives)

## Italian Specialities

Your choice 15.00

VEAL CUTLET PARMIGIANA • SAUSAGE & GREEN PEPPERS • SAUSAGE PARMIGIANA CHICKEN CUTLET PARMIGIANA • EGGPLANT PARMIGIANA

## Hot Lunch

LINGUINI WITH CLAMS In white or red sauce	15.25	CHICKEN WINGS (7) SPICY CHICKEN MARSALA	11.25 15.00
PENNE BROCCOLI & GARLIC	13.50	Over Penne	15.00
In a white or red sauce with romano cheese		CHEESE CALZONE	12.50
RIGATONI MATRIGIANA	13.50	EGGPLANT ROLLATINI	14.00
Rigatoni sautéed with fresh tomatoes, prosciutto ham,		With marinara sauce	
onions, fresh basil & olive oil	45.00	POTATO GNOCCHI	14.00
TORTELLINI MEAT SAUCE	15.00	With marinara Sauce	
		RIGATONI ALA VODKA	14.00





# Baked Pasta Dishes

Your choice 14.00

LASAGNA • VEGGIE LASAGNA • MANICOTTI BAKED ZITI • STUFFED SHELLS

## Pasta Dishes

LINGUINI • PENNE • CAPPELLINI • RIGATONI • SPAGHETTI

Your choice 12.50

CHOICE OF SAUCE: MEAT SAUCE • MEATBALL • SAUSAGE GARLIC AND OIL • MUSHROOM





# PIZZA

10" Personal	Serves 1-2	12.00
Medium 14"	Serves 2-3	16.75
Large 16"	Serves 3-4	20.00
Sicilian 16"x16"	Serves 4-5	23.50
Each additional topping		3.00
Each additional 1/2 topping		1.75
Slice		3.75
Grandma Slice		4.25

**PRIMAVERA** 



(L) 26.25

**GLUTEN FREE PIZZA** available for add'l 3 (ONLY AVAILABLE in 10" Personal)

# CHOICE OF TOPPINGS

Anchovy, Pepperoni, Onion, Ham, Mushroom, Fresh Garlic, Roasted Garlic, Sausage, Green Pepper, Jalapeno Pepper, Black Olive, Meatball, Sliced Tomato, Salami, Extra Sauce, Extra Cheese, Broccoli, Eggplant, Ricotta Cheese, Spinach, Diced Tomato

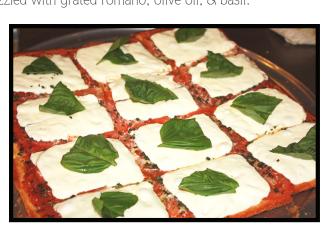
PREMIUM TOPPINGS: EXTRA

# Pizza Specialties

(M) 22.25

PRIIVIAVERA	(17) 22.25	(L) 20.25
Broccoli, spinach, artichoke, mushroom, marinara and <b>GARDEN PIZZA</b>	fresh mozzarella. (M) 22.25	(L) 26.25
Grilled eggplant, zucchini, bell pepper, red onions, fresh <b>CHICKEN</b>	h mozzarella and marinara sauce. (M) 22.25	(L) 26.25
Roasted garlic and grilled red onions in marinara sauce		(1) 20.25
grilled chicken. <b>SALAD</b>	(M) 20.25	(L) 24.25
Baked with marinara sauce, topped with shredded lettu	uce, tomato, kalamata olives, pepperoncini,	(-) - 11-5
red onions mixed with vinagrette dressing and served v <b>QUATTRO STAGIONI</b>	with gorgonzola cheese on the side.  (M) 22.25	(L) 26.25
Four seasons - muchroom, black olives, prosciutto, arti	<b>\</b>	(_/
marinara and light cheese.  MARGHERITA	(M) 20.00	(L) 23.25
Marinara sauce, basil, light cheese, capers & garlic. <b>CAPRICCIOSA</b>	(M) 21.75	(L) 25.25
Prosciutto, mushroom, marinara and light cheese.	(191) 21.75	(1) 25.25
SPINACH OR BROCCOLI	(M) 22.00	(L) 25.75
With mozzarella, ricotta cheese, romano, garlic & fresh <b>QUATTRO FORMAGGI</b>	(M) 22.00	(L) 25.75
Four cheese - provolone, mozzarella, romano and ricot <b>DOMINIC'S SPECIAL</b>	ta. A no sauce pie! (M) 25.50	(L) 29.00
Pepperoni, sausage, meatball, mushrooms, onions & pe	eppers.	
SICILIAN SPECIAL  Pepperoni, sausage, meatball, mushrooms, onions & pe	(M) 27.25	(L) 32.25
GRANDMA	eppers.	(L) 29.00
Thin square crust, topped with a light delicious sauce, with MEAT LOVERS	with sliced tomato, fresh mozzarella, and bas (M) 22.75	il. <b>(L) 26.75</b>
Pepperoni, sausage, meatball and ham.	,	. ,
BROOKLYN'S OWN Thick square crust layered with slices of mozzarella, to	(M) 19.25	(L) 25.50
with grated romano, olive oil, and basil.	ppeu wiiii oui deiicious pizza sauce & diizzie	
FOCACCIA PIZZA		(L) 24.25
Thin square crust, topped with our delicious marinara,	drizzled with grated romano, olive oil, & basi	1.





## Lunch Specials

2 SLICES WITH A DRINK 7.00 1/2 SUB, CUP OF SOUP WITH A DRINK 13.10 1/2 SUB, SALAD WITH A DRINK 11.30 1 SLICE & 1/2 A SUB WITH A DRINK 9.85

Sandwich Choices

CHICKEN PARMIGIANA • VEAL PARMIGIANA
MEATBALL PARMIGIANA • EGGPLANT PARMIGIANA
SAUSAGE PARMIGIANA

Italian Combo —— Ham & Cheese Salami & Cheese Turkey & Cheese —

Lettuce, Tomato, Red Onion, Side Vinaigrette, Mayo or Mustard

PASTA DISH with a DRINK 12.50

SPAGHETTI • PENNE • LINGUINI • RIGATONI • CAPPELLINI

Choose One

MARINARA SAUCE • TOMATO SAUCE MEAT SAUCE • SAUSAGE • MEATBALL

1 SLICE, CUP OF SOUP WITH A DRINK 10.25 1 SLICE, SALAD WITH A DRINK 8.50 SOUP & SALAD WITH A DRINK 11.75





# Rolls

Your choice 12.50

CHICKEN PARMIGIANA ROLL • VEAL PARMIGIANA ROLL EGGPLANT & RICOTTA ROLL SAUSAGE, PEPPER & ONION ROLL



Please no separate checks. Tax and gratuity not included. Upgrades extra. Sharing charge 4. Corkage charge 10. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.