

Welcome To

Dominic's III

Pizza & Pasta

GREAT ARTISAN FOOD & SERVICE SINCE 1985



(561) 641-1110
6566 Hypoluxo Road ~ Lake Worth, FL
(next to Winn Dixie)

Follow us on Facebook  Visit our website at www.dominics3.com

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 Specialties and Pizzas have generated a family following among residents and visitors alike. I hope you will enjoy dining with us!

Buon Appetito

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
Westwind 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 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



Proudly Serving

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

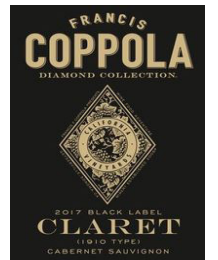
WHITE & SPARKLING WINES

	PROSECCO, LALUCA, Italy	10.50	
	<i>Bold orchard fruits, crisp pears, and lemon curd, all of which come together in a rich, creamy off-dry style</i>		
	WHITE ZINFANDEL, COASTAL VINES, California	8.50	23
	<i>Beautiful pink salmon color and crisp acidity with juicy fruit flavors of strawberry and cherry, with a tangy sweet finish</i>		
	PINOT GRIGIO, DUETORRI, Tuscany	9.00	25
	<i>Citrus fruit aromas and perfectly balanced acidity and minerality</i>		
	PINOT GRIGIO, SANTA MARGHERITA, Alto Adige	15.50	46
	<i>A clean, intense aroma and bone-dry taste, with an appealing flavor of Golden Delicious a rich, creamy off-dry style</i>		
	CHARDONNAY, JULIA JAMES, California	10.50	32
	<i>Bright, juicy, almost racy personality to go with exotic flavors of tropical fruits, vanilla, nectarine, and a kiss of oak</i>		



RED WINES

	PINOT NOIR, JULIA JAMES, California	11.00	32
	<i>Aromas of bright red cherry, and raspberry are combined with hints of savory ground clove spice and graham cracker</i>		
	TUSCAN RED BLEND, CARPINETO 'DOGAJOLO', Tuscany	11.00	31
	<i>A bright and intense ruby red, which swirls in the glass with good body and consistency</i>		
	CHIANTI, FOLONARI, Tuscany	8.75	25
	<i>An intense ruby red color. Fruit-forward aromas with some floral notes. Round with well balanced acidity and fruit on the palate</i>		
	CABERNET SAUVIGNON, J. LOHR, Paso Robles	11.75	34
	<i>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</i>		
	FRANCIS COPPOLA, CLARET, California		36
	<i>Bordeaux style blend made from grapes found across the state of California. Lusciously smooth and fruit flavored</i>		



BEERS

DOMESTIC 6.00

Coors Light
Samuel Adams
Miller Lite
Yuengling

IMPORT 6.50

Heineken
Amstel Light
Peroni
Corona

Save Room for Dessert!

DESSERT

- * **CHOCOLATE CAKE** 5.75
Topped with Milk Chocolate and Chopped Walnuts
- * **CANNOLI**..... 6.50
Filled Fresh to Order
- * **NEW YORK STYLE CHEESECAKE** 8.50
Creamy!
- * **TIRAMISU** 8.00
Homemade and Delicious
- * **LIMONCELLO CAKE**..... 8.00
Light, creamy, and delicious
- * **TARTUFO**..... 8.00
Chocolate shell over delicious ice cream ball
- * **CREAMY ITALIAN SPUMONI** 8.00
Pistachio, Chocolate and Cherry flavored Ice Cream
- * **VANILLA ICE CREAM**..... 5.50
Served with Chocolate Syrup upon request
- * **ESPRESSO** 4.25
- * **CAPPUCCINO** 5.25
- * **HOT TEA**..... 3.00
- * **COFFEE**..... 3.00



APPETIZERS

FRESH MOZZARELLA CAPRESE

Fresh Mozzarella over Sliced Beefsteak Tomatoes, Red Onions, Basil, Olive Oil and Balsamic Glaze

14.00

CLAMS OR MUSSELS POSILLIPO

Littleneck Clams or Black Mussels sautéed in a Marinara Sauce

16.50

BAKED CLAMS OREGANATI

Littleneck Clams topped with Seasoned Italian Bread Crumbs

15.95

FRIED MOZZARELLA STICKS (4)

Freshly Breaded and served with Marinara Sauce

13.00

BRUSCHETTA

Chopped Fresh Tomatoes, Garlic, Basil, drizzled with Olive Oil, served on top of Tuscan Toast

11.75

EGGPLANT MARINICO

Lightly Breaded Eggplant Layered with Ricotta Cheese and topped with our delicious homemade marinara sauce, Drizzled with Grated Parmigiano, Olive Oil and Fresh Basil

14.75

MOZZARELLA CEPPINI (2)

Fried Mozzarella smothered with our homemade sauce with a hint of lemon.

12.75

SICILIAN RICEBALLS (4)

Filled with a touch of delicious meat sauce and peas, breaded and fried.

9.95

VERDURE ALLA GRIGLIA

Grilled Eggplant, Zucchini, Roasted Peppers and Red Onions (with Grilled Chicken add \$5.00)

13.00

GRILLED CHICKEN & EGGPLANT

Served with side of Marinara Sauce

13.00

BROCCOLI RABE (SEASONAL)

Sautéed in Garlic Oil

14.00

FRIED CALAMARI

Lightly Fried Calamari served with Marinara Sauce

17.25

GAMBERI OREGANATI

Large Shrimp topped with a Delicious Breading baked with Garlic and Oil

16.50

EGGPLANT STACK

Lightly Breaded Eggplant layered with Fresh Mozzarella and sliced Tomatoes, topped with Olive Oil, Balsamic Glaze and Fresh Basil

14.75

ZUCCHINI STICKS

Breaded and fried served with Marinara Sauce

11.00

CHICKEN WINGS

Served with celery and Bleu cheese. A BIT SPICY!

11.25

SOUPS

TORTELLINI IN BRODO

Tortellini in Consomme, Romano Cheese

Bowl 9.00

ESCAROLE AND BEANS

Hearty escarole and beans sautéed in garlic and oil and consommé broth.

Bowl 9.95

HOMEMADE MINISTRONE

Vegetable Soup

Cup 6.75 ~ Bowl 7.95

PASTA FAGIOLI

Homemade Tuscan Bean Soup with Pasta

Cup 6.75 ~ Bowl 7.95

SIDES

SPINACH OR BROCCOLI 8.00

Steamed or Sautéed with Garlic and Oil

MEATBALLS (2) OR SAUSAGE (2) 9.00

GRILLED OR FRIED CHICKEN 7.50

STEAK FRIES 5.50

SALADS

ANTIPASTO

Big enough for two. Mixed Greens, Tomatoes, Cucumbers, Pepperoncini, Kalamata Olives, Ham, Salami, Provolone

16.25

GREEK SALAD

Mixed Greens, Chopped Tomatoes, Kalamata Olives, Cucumbers, Pepperoncini, Red Onions and Feta Cheese in our own Vinaigrette Dressing

15.00

CAESAR SALAD

Romaine Lettuce, Our own Caesar Dressing, Croutons and Topped with Shredded Parmesan Cheese

14.00

GORGONZOLA SALAD

Mixed Greens, Tomatoes, Cucumbers, Pepperoncini, Kalamata Olives, Red Onions & Gorgonzola Cheese on top, Served with our own Vinaigrette Dressing

15.00

GARDEN SALAD

Mixed Greens, Tomatoes, Cucumbers, Kalamata Olives and Pepperoncini with our very own Vinaigrette Dressing

10.50

SCUNGILLI SALAD

Thin tender slices of scungilli tossed with celery, carrots, garlic, olive oil, lemon juice & spices

27.50

ADD GRILLED CHICKEN TO ANY DISH 6.00

ADD GRILLED SHRIMP TO ANY DISH (4LG) 10.00

PASTA SPECIALTIES

Choice of Linguini, Spaghetti or Penne

GARLIC AND OIL

18.00

TOMATO SAUCE

In our Homemade Meat Flavored Sauce

18.00

MARINARA SAUCE

Plum Tomatoes, Fresh Garlic and Fresh Basil

18.00

SAUSAGE OR MEAT BALL

In our Homemade Sauces

21.00

MEAT SAUCE

21.00

MUSHROOM SAUCE

Red or White, Fresh Mushrooms Sautéed in Garlic and Oil or Marinara Sauce

21.00

CLAM SAUCE

Red or White Sauce garnished with Fresh Clams

23.50

JUMBO CHEESE RAVIOLI

18.50

BAKED PASTA

BAKED ZITI

With Real Ricotta, House Tomato Sauce & Melted Mozzarella

21.00

BAKED STUFFED SHELLS

Pasta Shell Stuffed with Ricotta and topped with Tomato Sauce and Melted Mozzarella

21.00

HOMEMADE VEGETABLE LASAGNA

Zucchini, Spinach, Eggplant, Mushrooms, Carrots, Ricotta, Marinara and Mozzarella

21.00

HOMEMADE MEAT LASAGNA

21.00

THREE PASTA COMBO

Tortellini Alfredo, Stuffed Shells and Baked Ziti

23.00

MANICOTTI

Pasta Sheets rolled with Ricotta, Baked in Tomato Sauce and Melted Mozzarella

21.00

VEAL

VEAL PIZZAIOLA

Veal Scaloppini sautéed in a Light Marinara and Oregano Sauce

28.00

VEAL SORRENTINO

Tender Veal Scaloppini sautéed in a Light Wine Sauce served on a bed of Grilled Eggplant and Prosciutto Ham, topped with Mozzarella Cheese and a splash of Marinara Sauce

28.00

VEAL PARMIGIANA

Lightly Breaded Veal Cutlet, baked with Tomato Sauce and Melted Mozzarella Cheese

28.00

VEAL NAPOLITANO

Tender Veal Scaloppini sautéed in Olive Oil, Fresh Mushrooms, Green Peppers, Onions with White Wine and Light Marinara

28.00

VEAL FIORENTINA

Tender Veal Scaloppini dipped in Egg Batter, sautéed in a Light Wine Sauce, on a Bed of Spinach topped with Mozzarella

28.00

VEAL FRANCESE

Tender Veal Scaloppini in Egg Batter, sautéed to perfection in a lemon and butter sauce

28.00

VEAL MARSALA

Tender Veal Scaloppini sautéed in a Marsala Wine and Mushroom Sauce

28.00

VEAL CLEOPATRA

Tender Veal Scaloppini topped with Diced Eggplant, Bruschetta Tomatoes and Spinach, baked with Mozzarella

28.00

CHICKEN

CHICKEN PARMIGIANA

Lightly Breaded Chicken Breast, baked with Tomato Sauce and Melted Mozzarella

25.75

CHICKEN CACCIATORE

Fresh Boneless Chicken with Mushrooms, Peppers and Onions in a Light Wine Marinara Sauce

25.75

CHICKEN FRANCESE

Tender Chicken Breast in Egg Batter sautéed to perfection in a Lemon and Butter Sauce

25.75

CHICKEN VERDI

Chicken Breast sautéed with Butter and Wine Sauce, topped with Fresh Broccoli and Melted Mozzarella

25.75

CHICKEN PICCATA

Breast of Chicken sautéed with Capers in a Lemon Butter Sauce

25.75

CHICKEN PASTA BROCCOLI

Grilled Chicken Breast, Broccoli and Sun Dried Tomatoes over Penne with Romano Cheese

25.75

CHICKEN SORRENTINO

Tender Chicken Breast sautéed in a Light Wine Sauce with Grilled Eggplant, Prosciutto Ham, topped with Mozzarella Cheese

25.75

CHICKEN FIORENTINA

Tender Chicken Breast dipped in Egg Batter sautéed in a Light Wine Sauce served on a bed of Spinach, topped with Mozzarella Cheese

25.75

CHICKEN MARSALA

Breast of Chicken sautéed with Fresh Mushrooms and Marsala Wine Sauce

25.75

CHICKEN SCARPARELLO

Tender boneless Chicken with Sausage, Pepperoncini, Olives and a Light Wine Sauce...Spicy!

25.75

CHICKEN ARROSTO

Grilled Chicken and Grilled Eggplant served with Marinara Sauce

25.75

EGGPLANT

EGGPLANT PARMIGIANA

Lightly Breaded and baked with Tomato Sauce and Melted Mozzarella

22.00

EGGPLANT AND CHICKEN

Lightly Breaded Eggplant and Chicken baked with Tomato Sauce and Melted Mozzarella

28.00

EGGPLANT AND VEAL

Lightly Breaded Eggplant and Veal baked with Tomato Sauce and Melted Mozzarella

30.00

EGGPLANT ROLLATINI

Eggplant stuffed with Ricotta and Romano Cheese, Garlic and Herbs, served with Marinara Sauce, topped with Melted Mozzarella

23.00

EGGPLANT MARINICO

Lightly Breaded Eggplant Layered with Ricotta Cheese and topped with our delicious homemade marinara sauce, Drizzled with Grated Parmigiano, Olive Oil and Fresh Basil

24.00

EGGPLANT STACK

Lightly Breaded Eggplant layered with Fresh Mozzarella and Sliced Tomatoes, topped with Olive Oil, Balsamic Glaze and Fresh Basil

24.00

SEAFOOD

CLAMS POSILLIPO

*Clams sautéed in Olive Oil with Crushed Garlic
in a Light Marinara Sauce over Linguini*

26.25

CALAMARI MARINARA

Sautéed Calamari in Mild or Fra Diavolo, served over Linguini

26.25

CALAMARI CAPRI

*Sautéed Calamari in Olive Oil, Garlic,
Lemon White Wine and Herbs over Linguini*

26.25

SCUNGILLI MARINARA

Sautéed Scungilli in a Mild or Fra Diavolo served over Linguini

34.00

MUSSELS

*Black Mussels in a choice of Marinara or
White Wine Sauce, Over Linguini*

26.25

SHRIMP PARMIGIANA

Lightly Breaded Shrimp with Marinara Sauce and Melted Mozzarella

28.75

SHRIMP MARINARA

Sautéed Shrimp in Mild or Fra Diavolo served over Linguini

28.75

SHRIMP MEDITERRANEAN

*Sautéed Shrimp in Butter, Garlic, Wine and Herbs
with fresh Mushrooms over Linguini*

28.75

SHRIMP SCAMPI

*Sautéed Shrimp in Light Butter, Garlic, Lemon
and White Wine served over Linguini*

28.75

SHRIMP MONACHINA

*Sautéed Shrimp Lightly Breaded in a Mushroom Sauce
smothered with Mozzarella*

28.75

SEAFOOD PESCATORE

*A combination of Calamari, Scungilli, Shrimps, Clams and
Mussels, Sautéed in White Wine or Marinara Sauce, Over Linguini*

41.00

SNAPPER LIVORNESE

Snapper in a Light marinara Sauce with Capers and Olives

30.25

SNAPPER FRANCESE

Snapper in Egg Batter, sautéed in a Lemon and Butter Sauce

30.25

DOMINIC'S SPECIALS

PENNE WITH BROCCOLI AND GARLIC

Sautéed in Chicken Consommé or in Marinara Sauce

21.00

PENNE ALLA NORMA

Eggplant, Tomatoes, Basil, Mozzarella and Romano Cheese

22.50

GNOCCHI'S POTATO DUMPLING

Sautéed in a Light Marinara Sauce

22.00

FETTUCINI ALFREDO

Butter, Cream, Romano Cheese with Fettuccini

21.50

SPAGHETTI CARBONARA

*Spaghetti sautéed with Prosciutto and Onions
Smothered with Romano Cheese*

22.00

RIGATONI MATRIGIANA

*Rigatoni sautéed with Fresh Tomatoes, Prosciutto,
Ham, Onions, Fresh Basil and Olive Oil*

22.50

TORTELLINI MEAT SAUCE

Cheese filled Tortellini served in our signature meat sauce

24.00

TORTELLINI ALLA ROMANO

*Tortellini sautéed in a White Cream Sauce with
Prosciutto Ham, Onions, Peas and Romano Cheese*

24.50

SAUSAGE PIZZAIOLA

*Sausage with Mushrooms, Peppers and Onions
in a Light Wine Marinara Sauce*

23.50

CAPELLINI CAPRESE

*Angel Hair Pasta sautéed with Chicken Tenders, Spinach, Fresh
Garlic, Olive Oil and Romano Cheese in a light wine Marinara Sauce*

26.25

RIGATONI ALLA VODKA

*Fresh Tomatoes, Onions, Prosciutto Ham, Vodka,
Light Pink Cream Sauce and Romano Cheese*

24.00

CAPELLINI DEL VILLANO

*Angel Hair Pasta sautéed with Shrimp, Spinach, Fresh Garlic, Olive
Oil and Romano Cheese in a Light Wine Marinara Sauce*

28.75

PENNE PRIMAVERA

*Pasta Sautéed in Light Garlic Olive Oil with Broccoli,
Zucchini, Carrots and Mushrooms*

23.00

FETTUCINI MARGHERITA

*Sautéed Chicken Breast, Jumbo Shrimp and Fresh Broccoli
served in our own Special Cream Sauce with Romano Cheese,
served over Eggnest Fettuccini*

29.75

PASTA CON BROCCOLI RABE (SEASONAL)

Sautéed in Garlic & Oil over Penne

23.00

(Sausage add \$3.00)

FETTUCINI GENOVESE

Fettuccini tossed in our homemade pesto sauce & romano cheese.

24.00

ADD GRILLED CHICKEN TO ANY DISH FOR 6.00/GRILLED SHRIMP (4LG) 10.00

Pasta dishes are served with mixed salad & garlic rolls. Entrées are served with spaghetti, mixed salad & garlic rolls

Gluten Free Pasta Available Upon Request for Full Dish Only + 3.00

PIZZA

PERSONAL 10"	SERVES 1-2	12.00
MEDIUM CHEESE 14"	SERVES 2-3	16.75
LARGE CHEESE 16"	SERVES 3-4	20.00
SICILIAN CHEESE 16" x 16"	SERVES 4-5	23.50
PIZZA BY THE SLICE		3.75
GRANDMA SLICE		4.25

EACH ADDITIONAL TOPPING 3.00

EACH ADDITIONAL HALF TOPPING 1.75

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

GLUTEN FREE PIZZA available for add'l 3.00

(ONLY Available in 10" Personal)

PREMIUM TOPPINGS: EXTRA

PIZZA SPECIALTIES

PRIMAVERA	MEDIUM 22.25	LARGE 26.25
<i>Broccoli, Spinach, Artichoke, Mushroom, Marinara and Fresh Mozzarella</i>		
GARDEN PIZZA	MEDIUM 22.25	LARGE 26.25
<i>Grilled Eggplant, Zucchini, Bell Peppers, Red Onions, Fresh Mozzarella and Marinara Sauce</i>		
CHICKEN	MEDIUM 22.25	LARGE 26.25
<i>Roasted Garlic and Grilled Red Onions in Marinara Sauce, with Fresh Mozzarella and Grilled Chicken</i>		
SALAD PIZZA	MEDIUM 20.25	LARGE 24.25
<i>Baked with Marinara Sauce, Topped with Shredded Lettuce, Tomato, Pepperoncini, Red Onions mixed with own Vinaigrette dressing and served with Gorgonzola Cheese on the side</i>		
QUATTRO STAGIONI	MEDIUM 22.25	LARGE 26.25
<i>Four Seasons – Mushrooms, Black Olive, Prosciutto, Artichoke, Marinara and Light Cheese</i>		
MARGHERITA	MEDIUM 20.00	LARGE 23.25
<i>Marinara Sauce, Basil, Light Cheese, Capers & Garlic</i>		
CAPRICCIOSA	MEDIUM 21.75	LARGE 25.25
<i>Prosciutto, Mushrooms, Marinara and Light Cheese</i>		
SPINACH OR BROCCOLI	MEDIUM 22.00	LARGE 25.75
<i>With Mozzarella, Ricotta Sauce, Romano, Garlic and Fresh Tomato</i>		
QUATTRO FORMAGGI	MEDIUM 22.00	LARGE 25.75
<i>Four Cheeses – Provolone, Mozzarella, Romano and Ricotta. A No Sauce Pie!</i>		
DOMINIC'S SPECIAL	MEDIUM 25.50	LARGE 29.00
<i>Pepperoni, Sausage, Meatball, Mushrooms, Onion & Pepper</i>		
SICILIAN SPECIAL	MEDIUM 27.25	LARGE 32.25
<i>Pepperoni, Sausage, Meatball, Mushrooms, Onion & Pepper</i>		
GRANDMA PIZZA		29.00
<i>Thin square crust topped with our delicious Sauce, Fresh Tomato, Fresh Mozzarella and Basil</i>		
MEAT LOVERS	MEDIUM 22.75	LARGE 26.75
<i>Pepperoni, sausage, meatball and ham.</i>		
BROOKLYN'S OWN	MEDIUM 19.25	LARGE 25.50
<i>Thick square crust layered with slices of Mozzarella, topped with our delicious pizza sauce and drizzled with Grated Romano, Olive Oil and Basil</i>		
FOCACCIA		LARGE 24.25
<i>Thin Square Crust, topped with our delicious Marinara, drizzled with Grated Romano, Olive Oil and Basil</i>		

DOMINIC'S SUBS

GENOA SALAMI AND CHEESE	12.00
<i>Lettuce, Tomato, Onion</i>	
ITALIAN (SALAMI, HAM, CHEESE)	12.00
<i>Lettuce, Tomato, Onion</i>	
HAM AND CHEESE	12.00
<i>Lettuce, Tomato, Onion</i>	
TURKEY AND CHEESE	12.00
<i>Lettuce, Tomato, Onion</i>	
EGGPLANT PARMIGIANA	13.50
SAUSAGE PARMIGIANA	13.50
MEATBALL PARMIGIANA	13.50
CHICKEN PARMIGIANA	13.50
VEAL PARMIGIANA	14.00
SHRIMP PARMIGIANA	16.00

CALZONE/STROMBOLI

CHEESE CALZONE	SERVES 1-2	16.50
<i>Choice of additional fillings include: Ham, Broccoli, Spinach, Pepperoni, Sausage & Mushrooms (\$1.50 per topping)</i>		
STROMBOLI	SERVES 3-4	27.00
<i>Stuffed with Pepperoni, Sausage, Ham, Salami, Mushrooms and Mozzarella</i>		
VEGGIE STROMBOLI	SERVES 3-4	27.00
<i>Broccoli, Spinach, Mushroom, Onion, And Mozzarella</i>		

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

**PLEASE NO SEPARATE CHECKS.
TAX AND GRATUITY NOT INCLUDED
SHARING CHARGE 4
CORKAGE FEE 10**

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS.**