



## Italian Restaurant

453 Avenel Street, Avenel, New Jersey

Tel. 732-726-3355

[www.dominics-italian.com](http://www.dominics-italian.com)

### Appetizers

Chicken Fingers & Fries	7.95
Tripe	9.00
Clams Oreganato or Casino (7)	9.00
Clams on the Half shell (7)	7.95
Shrimp Cocktail (5)	9.95
Zuppa di Mussels ( <i>red or white sauce</i> )	7.95
Mozzarella in Carozza or Mozzarella Sticks	6.95
Spiedini ala Romana ( <i>capers, black olives, garlic oil</i> )	7.95
Rice Balls (5)	6.95
Fried Artichoke Hearts	7.95
Stuffed Eggplant ( <i>stuffed with cheese</i> )	7.95
Stuffed Artichoke	8.95
Fried Calamari	9.95
Asparagus Oreganato	7.95
Stuffed Mushrooms	7.95
Broccoli Rabe & Portabella Mushrooms	9.95
Fresh Mozzarella, Tomato & Roasted Peppers	7.95
Zuppa Di Clams (10) ( <i>red or white</i> )	9.95
Hot Antipasto for (2) ( <i>clams, mussels, stuffed eggplant, mozzarella, stuffed mushroom and shrimp</i> )	11.00
Cold Antipasto for (2) ( <i>fresh mozzarella, tomato, roast peppers, prosciutto, provolone and salami</i> )	9.00
Grilled Pulpo Leg	12.00

## *Pasta \$13.95*

- Spaghetti with Meatballs** - classic tomato sauce and basil
- Fettuccine Alfredo** - tossed in a cream sauce
- Capellini Primavera** - mixed vegetables with garlic and oil
- Lasagna** - meat lasagna served with meatballs
- Manicotti** - stuffed with ricotta cheese topped with melted mozzarella
- Stuffed Shells** - stuffed with ricotta cheese topped with melted mozzarella
- Cavatelli & Broccoli** - served in garlic and oil sauce
- Tortellini** - stuffed with cheese & tossed in alfredo sauce with peas and mushrooms
- Gnocchi** - potato dumplings topped with meat sauce & fresh mozzarella

## *Pasta \$16.95*

- Ravioli served in a Vodka Sauce** - choose from 1 of the following: Lobster / Pumpkin / Eggplant  
Garlic & Artichoke / or Cheese
- Risotto** - choose from 1 of the following: Seafood (Clams, Mussels, Shrimp, Calamari & Bay Scallops) /  
Asparagus / Roasted Peppers with Zucchini & Sun Dried Tomatoes / Shrimp & Sun Dried Tomatoes /  
Mushroom (Portabella, Cremini & Shiitake) / Broccoli Rabe & Sausage or Meat Sauce
- Linguini with Clam Sauce** - red or white sauce with garlic
- Homemade Pappardelle** - wide homemade noodles topped with meat sauce
- Fettuccine Alfredo with Chicken** - tossed in a creamy white sauce
- Cavatelli, Broccoli & Chicken** - served in a garlic and oil sauce
- Cannelloni** - stuffed with meat, spinach, ricotta cheese & topped with meat sauce
- Baby Cheese Ravioli** - with broccoli rabe, sweet sausage & garlic oil
- Homemade Rigatoni Siciliana** - topped with grilled eggplant, zucchini & fresh mozzarella
- Stuffed Rigatoni (cheese)** - in vodka sauce
- 5 Cheese Tortelloni** - in vodka sauce with arugula and baby shrimp
- Eggplant Parmigiana** - tomato sauce with mozzarella cheese
- Penne Vodka** - with grilled chicken

## *Chicken \$16.95*

- Chicken Parmigiana** - tomato sauce with mozzarella cheese
- Chicken Marsala** - mushrooms & marsala wine
- Chicken Francaise** - lemon sauce with pinot grigio white wine
- Chicken Capriciosa** - pan fried chicken topped with bruschetta and fresh mozzarella
- Chicken Piccata** - capers and lemon sauce
- Chicken Murphy** - sweet peppers, mushrooms, onions & potatoes
- Stuffed Chicken** - stuffed with asparagus, mozzarella & prosciutto served in a creamy vodka sauce with mushrooms
- Chicken Caesar Salad** - grilled chicken served on a bed of romaine lettuce with Caesar dressing
- Chicken Sorrentino** - topped with mozzarella, prosciutto, eggplant & mushrooms
- Chicken Pizzaiola** - mushrooms, peppers, onions & fresh tomatoes
- Chicken Saltimbocca** - topped with prosciutto and mozzarella cheese served over spinach
- Chicken Zingara** - roasted peppers & fresh mozzarella

**Salad:** Choice of either a house salad with homemade Italian dressing, or a Caesar salad with croutons.

## *Veal \$18.95*

- Veal Valentino** - stuffed with prosciutto and mozzarella in a mushroom sauce
- Veal Parmigiana** - tomato sauce with mozzarella cheese
- Veal Marsala** - mushrooms & marsala wine
- Veal Francaise** - lemon sauce with pinot grigio white wine
- Veal Piccata** - capers and lemon sauce
- Veal Murphy** - sweet peppers, mushrooms, onions & potatoes
- Veal Sorrentino** - topped with mozzarella, prosciutto, eggplant & mushrooms
- Veal Pizzaiola** - mushrooms, peppers, onions & fresh tomatoes
- Veal Saltinbocca** - topped with prosciutto and mozzarella cheese served over spinach
- Veal Veneziana** - topped with bread of fried tomato & mozzarella
- Veal Zingara** - roasted peppers & fresh mozzarella

## *Seafood \$18.95*

- Calamari Marinara** - served over linguini
- Flounder Francaise** - lemon sauce & pinot grigio white wine
- Flounder Parmigiana** - breaded, fried & topped with mozzarella cheese & tomato sauce
- Shrimp Marinara** - sauteed with fresh tomatoes, garlic served over angel hair pasta
- Shrimp Parmigiana** - fried & topped with mozzarella cheese & tomato sauce
- Broiled Salmon** - served in a wine sauce
- Salmon Oreganato** - broiled with a homemade bread crumb on top
- Tilapia Francaise** - lemon sauce & pinot grigio white wine
- Tilapia Piccata** - capers and lemon sauce
- Flounder & Shrimp Francaise** - lemon sauce & pinot grigio white wine
- Salmon with Fresh Mozzarella & Roasted Peppers** - broiled
- Cod Fish Livornese** - black olives, onions & capers
- Shrimp Scampi** - served over rice
- Scungilli Marinara** - served over linguini
- Shrimp Caruso** - served over fettucine in cream sauce
- Capellini dela Casa** - with shrimp & arugula (*in lite red sauce*)
- Pesce Marechiaro** - lobster tail, calamari, scungilli, shrimp, mussels, clams & scallops on a bed of linguini **\$24.00\***

## *Steaks & Chops*

- Pork Chop Murphy** - sweet peppers, mushrooms, onions & potatoes **\$21.00**
- Pork Osso Buco** - pork shank served over fresh polenta **\$23.00**
- Steak Pizzaiola** - 14 oz. sirloin steak with peppers, mushrooms and onions **\$23.00**
- Steak & Shrimp** - 12 oz. Top Sirloin with Shrimp Oreganato (3) served with asparagus and baked potato **\$26.00**
- T-Bone** - 16 oz. topped with mushrooms, peppers, sausage, onions & potatoes **\$29.00**
- Surf & Turf** - 5 oz. Lobster Tail with 8 oz. Filet Mignon **\$28.95**
- Veal Osso Buco** - served over rice **\$29.00**
- Broiled Twin Lobster Tail** - (5 oz. each) **Market Price**

## *Soups*

Escarola & Beans	4.00
Minestrone	4.00
Pasta Fagioli	4.00
Lentil	4.00
Lobster Bisque	5.00

## *Side Dishes*

Broccoli - sauteed in garlic & oil	6.00
Spinach - sauteed in garlic & oil	6.00
Broccoli Rabe - sauteed in garlic & oil	8.00
Fried Zucchini - breaded & fried served with tomato sauce	6.00
Escarole - topped with fava beans in garlic & oil	6.00
Side Salad	4.00
Side of Meaballs	6.00
Side of Sausage	6.00
Side of French Fries	4.50
Garlic Bread	5.00

### *Fountain Drinks - \$2.00*

Pepsi	Diet Pepsi	Orange	Ginger Ale	Unsweetened Ice Tea
Club	Bottled Water	Orange Juice	Apple Juice	

Pellegrino Mineral Water Bottle (1 liter) \$5.00

### *Coffee Choices*

Coffee or Tea	2.00
Espresso	3.50
Double Espresso	5.00
Cappuccino	5.00

**WE SPECIALIZE IN OFF-SITE CATERING**

***WE ARE A BYOB ESTABLISHMENT***

***You are welcome to bring in any alcoholic beverage to complement your meal choice.***