


# D's little Italy



Buon Appetito


# Antipasti

Baked Clams.....	Half Dozen	6.95
	Dozen	12.25
Raw Clams.....	Half Dozen	6.95
	Dozen	12.25
Bruschetta.....		5.75
Calamari Fritti or Alla Griglia.....		9.75
Stuffed Artichoke.....		6.95
Mozzarella Caprese.....		6.95
 Mussels.....	Half Dozen	6.75
	Dozen	11.95

*With red or white sauce.*

Antipasto Freddo.....	Small	7.75
<i>Assorted Italian cold cuts, fresh cheeses and vegetables.</i>		
Each additional person.....		2.50
Rolled Eggplant.....		7.95
<i>Eggplant with spinach and ricotta topped with melted mozzarella cheese.</i>		
Shrimp Marsala.....		8.50
<i>Sautéed with Marsala wine and mushrooms topped with mozzarella cheese over toasted bread.</i>		


# Salads


Caesar Salad.....	7.25
Chicken Caesar Salad.....	9.25
 Mediterranean Salad.....	8.25
<i>Sundried tomatoes, red peppers, black olives, tomatoes and cucumbers topped with shredded fontinella cheese.</i>	
Soup.....	Cup 2.25 • Bowl 4.25

Chicken Salad.....	8.50
California Salad.....	8.25
<i>Onion, tomato and cucumber served with a mango almond vinaigrette.</i>	
Side Garden Salad.....	3.25
Blue Cheese Dressing.....	Extra 2.25

# Primi Piatti

*All our pastas are available in our delicious bolognese or our light marinara sauce.*

Linguini with Broccoli.....	12.00
<i>With extra virgin olive oil and fresh garlic.</i>	
Farfalle Primavera.....	12.25
<i>Bow tie sautéed with fresh vegetables and a touch of tomato.</i>	
 Rigatoni Pugliese.....	15.95
<i>Chicken, sausage, onion, peas, prosciutto, garlic in light tomato sauce.</i>	
Linguini Shrimp and Broccoli.....	15.50
<i>Shrimp and broccoli sautéed with garlic and white wine served over linguini.</i>	
Linguini Insalata.....	11.75
<i>Sautéed with onion, fresh tomato and fresh basil.</i>	
 Penne Vodka.....	13.95
<i>Tossed in a vodka tomato cream sauce.</i>	
Melenzane alla Parmigiana.....	11.95
<i>Breaded eggplant slices layered with marinara sauce and baked with mozzarella cheese.</i>	
Gnocchi al Tegame.....	12.50
<i>Homemade dumplings made with ricotta and marinara sauce baked with mozzarella cheese.</i>	
Rigatoni alla Contadina.....	13.25
<i>Pasta sautéed with artichokes, onions, sausage and mushrooms in a light red sauce.</i>	
 Penne Pasta.....	15.95
<i>Chicken breast sautéed with garlic, mushrooms and plum tomatoes.</i>	

Mostaccioli or Spaghetti.....	11.95
<i>Available in bolognese or marinara sauce.</i>	
Linguini con Calamari or Cozze or Vongole..	14.95
<i>Squid or mussels or clams white or red sauce.</i>	
Capellini Capricciosa.....	15.50
<i>Sautéed shrimp in a spicy marinara sauce.</i>	
Rigatoni Paesana.....	14.95
<i>Pasta with chicken, eggplant, zucchini, mushrooms and fresh mozzarella.</i>	
Lasagna.....	12.50
Manicotti or Ravioli or Canneloni.....	12.50
<i>Cheese filled or meat filled.</i>	
Linguini Pescatore.....	20.95
<i>Mussels, clams, shrimp and scallops sautéed in a light red tomato and fresh basil sauce.</i>	
Tortellini al Pesto.....	13.95
<i>Olive oil, fresh basil, garlic and pine nuts.</i>	
Fettucine Alfredo.....	12.50
<i>White creamy sauce.</i>	
 Fettucine Boscaiola.....	15.50
<i>Artichoke, spinach, chicken, peas and fresh tomatoes in a light cream sauce.</i>	
 Spaghetti Caprese.....	12.50
<i>Fresh mozzarella and fresh basilico tomatoes.</i>	

## ADD TO ANY OF THE ABOVE DISHES

Chicken 3.00 ~ Broccoli 2.50 ~ Shrimp (6 pc) 5.00 ~ Mussels (6 pc) 5.00 ~ Clams (6 pc) 5.00  
 Calamari 5.00 ~ 2 Meatballs 2.50 ~ 1 Sausage 2.50 ~ Mushrooms 1.50 ~ Peas 1.25


 Denotes Chef's Suggestion

*We have added some new selections for you to enjoy.  
 However, if you would like any of our prior selections please ask your server.*


## Vitello

**Francese** ..... 19.95  
Battered veal with fresh asparagus and baby lobster in a white cream sauce.


**Piccata** ..... 18.25  
Sautéed in a white wine with a touch of lemon and capers.

 **Sorrentina** ..... 18.25  
Topped with eggplant, prosciutto, mozzarella cheese and a touch of tomato.

**Marsala** ..... 18.25  
Veal medallions sautéed in a Marsala wine sauce with fresh mushrooms.

 **Scalopini** ..... 18.25  
Onions, mushrooms with a touch of tomato.

**Parmigiana** ..... 18.25  
Baked with tomato sauce, mushrooms, green peppers and mozzarella cheese.

 **Salti Bocca** ..... 19.25  
Veal medallions topped with prosciutto and fresh spinach.


## Le Carne


**New York Strip (12 oz.)** ..... 18.95


**Bistecca alla Italiana** ..... 19.95  
New York steak sautéed with onions, mushrooms and roasted peppers served with roasted potatoes.

**Baby Back BBQ Ribs** ..... Full Slab 17.95  
Half Slab 14.95

**Filet Mignon (10 oz.)** ..... 19.95

 **Filetto Sorrentino** ..... 20.95  
Topped with eggplant, prosciutto, mozzarella cheese and a touch of tomato.

 **Delmonico (10 oz.)** ..... 18.95  
Grilled rib-eye served with potatoes and broccoli.

 **Sausage with Peppers and Onions** ..... 14.95

 Denotes Chef's Suggestion


All our dishes are prepared to order, we ask for your indulgence in any delay you may experience. You will find that the freshness and quality of our food will be well worth the wait!

Our "cholesterol free", 100% pure virgin olive oil is used in the preparation of our dishes.

We will try to accommodate any special dietary needs you may have.


Please inform your server of any special request.

## Follo

 **Arrabiata** ..... 15.95  
Roasted chicken with hot peppers in a white wine sauce.

**Limone** ..... 15.95  
Chicken breast sautéed with wine and lemon butter.

**Maria** ..... 15.95  
Chicken breast sautéed with onions, green peppers and mushrooms in a white wine sauce.

 **Vesuvio** ..... 14.75  
Half chicken sautéed with fresh garlic and white wine served with vesuvio potatoes.

**Boneless Breast** ..... Extra 2.00

**Grand Marnier** ..... 16.95  
Chicken breast stuffed with prosciutto and fontinella cheese sautéed with Grand Marnier and a squeeze of fresh orange.

**Spezzatino** ..... 16.25  
Breast of chicken sautéed with onions, mushrooms, artichokes and a touch of tomato.

**Chicken Parmigiana** ..... 16.25  
Chicken baked with tomato sauce, mushrooms and mozzarella cheese.


## Dal Mare In Tavola

**Zuppa di Pesce** ..... For Two 34.95  
Squid, shrimp, scallops, crab legs, white fish, mussels and clams in a tomato sauce. For One 25.95

**Risotto al Frutti di Mare** ..... 19.75  
Rice sautéed with mussels, clams, shrimp and squid.

**Gamberi Fritti** ..... 16.95  
Fried shrimp.

**Scampi alla Domenico** ..... 19.95  
Scampi sautéed with olive oil fresh garlic in a white wine sauce served over linguini.

 **Scampi alla Diavolo** ..... 20.95  
Garlic, hot giardiniera and red sauce.

Ask Your Server for the Fresh Fish of the Day!

18 % gratuity will be added to parties of 6 or more. No personal checks please. Minimum credit charge \$20.00. Private parties are available up to 180. Split charge is \$3.00 per person.

*Grazie, Arrivederci*

# Low-Carb Menu

## Salmone Griglia ..... 18.95

*6 oz. fresh North Atlantic salmon, marinated with lemon and fresh garlic, served with a side salad of garbanzo beans and artichoke hearts.*

## Broccoli e Gamberetti ..... 17.95

*Steamed broccoli served with black olives and sliced tomato in an extra virgin olive oil, topped with grilled shrimp.*

## Bistecca Insalata..... 15.95

*6 oz. grilled New York strip steak, served over Romaine lettuce in a white balsamic vinaigrette dressing.*

## Pollo Griglia BBQ..... 15.95

*Grilled chicken breast with BBQ sauce and a side of fresh sautéed spinach.*

# Children's Menu

## Children's Spaghetti ..... 7.95

## Mozzarella Sticks ..... 7.95

## Chicken Fingers with BBQ Sauce ..... 8.95

## 8" Pizza - Cheese only..... 8.95

*For additional toppings see Pizza Menu.*

# I Peccati Di Gola

## Vanilla Ice Cream ..... 2.75

## Chocolate Ice Cream..... 2.75

## Italian Ice..... 2.75

## Spumone..... 2.95

## Cannoli (Homemade)..... 3.25

## Torta di Ricotta (Homemade) ..... 3.75

## New York Cheesecake..... 4.00

## Chocolate Cake (Homemade)..... 4.50

## Tiramisu (Homemade) ..... 4.75

## Tartufo (Raspberry) ..... 4.75

# Bevande

## Coffee or Tea ..... 2.25

## Espresso ..... 2.95

## Cafe Latte ..... 3.00

## Cappuccino ..... 3.00

## Decaf Cappuccino ..... 3.25

## Acqua Minerale ..... 1 Liter 6.00

## Acqua Minerale..... 8 oz. 3.00

## Birra/Domestic ..... Bottle 3.00

## Birra/Import or Premium ..... Bottle 4.00

## Birra/Domestic ..... Draught Pint 2.75

## Birra/Import or Premium ..... Pint 4.00

## Imported Peroni ..... Draught 4.00

## Soft Drink (Free Refills) ..... Glass 1.95

## Soft Drink Pitcher (No Refills) ..... 6.25

*Coke - Diet Coke - Sprite - Cherry Coke  
Ginger Ale - Lemonade - Iced Tea*

*We also have a full liquor bar!*

## D's Signature Pizza

*Chicken, Onion, Red Pepper, Black Olive and Fontinella Cheese*

Medium	Large	X-Large	Family
18.95	20.95	24.95	28.95

## Taco Pizza

*Ground Beef, Lettuce, Tomato and American Cheese*

Medium	Large	X-Large	Family
16.50	18.95	23.00	27.75

## White Pizza

*Ricotta Cheese, Spinach and Garlic Sprinkled with Mozzarella (No Red Sauce)*

Medium	Large	X-Large	Family
18.95	20.95	25.95	29.00

## Veggie Pizza

*Broccoli, Spinach, Artichoke and Sliced Tomato*

Medium	Large	X-Large	Family
18.95	22.50	26.00	31.95

## Special Pizza

*Sausage, Mushroom, Onion and Green Pepper*

Medium	Large	X-Large	Family
18.95	22.50	26.00	31.95

ALL SPECIALTY PIZZAS ARE NOT AVAILABLE BY HALVES ~ NO SUBSTITUTES

## Pizza

	12" Medium	14" Large	16" X-Large	18" Family
Serves	1-2	2-3	3-4	4-5
Cheese .....	11.50	12.50	15.95	18.95
Sausage .....	13.50	14.75	18.45	21.70
Pepperoni .....	13.50	14.75	18.45	21.70
Ground Beef .....	13.50	14.75	18.45	21.70
Mushroom .....	13.50	14.75	18.45	21.70
Bacon.....	13.50	14.75	18.45	21.70
Green Pepper .....	13.50	14.75	18.45	21.70
Onion .....	13.50	14.75	18.45	21.70
Anchovy.....	13.75	15.00	18.95	22.20
Shrimp.....	14.50	15.50	19.95	22.95
Choice of Half .....	1.15	1.25	1.50	1.75
Extra Ingredient.....	2.00	2.25	2.50	2.75

## Double Dough Pizza

	12" Medium	14" Large	16" X-Large	18" Family
Serves	1-2	2-3	3-4	4-5
Cheese .....	13.95	14.95	19.50	22.95
Choice of Half .....	1.15	1.25	1.50	1.75
Extra Ingredient.....	2.00	2.25	2.50	2.75

## Stuffed Pizza

	10" Small	12" Medium	14" Large
Serves	1-2	2-3	3-4
Cheese .....	15.95	20.50	23.50
Choice of Half .....	1.15	1.50	2.00
Extra Ingredient.....	2.25	2.50	2.75

# Wine List

## Champagne & Sparkling Wines

	Glass	Bottle
14 Gancia Asti Spumante, <i>Italy</i>	5.25	25.50

## Red Wines (Vino Rosso)

	Glass	Bottle		Bottle
20 Querceto Chianti, D.O.C.G., <i>Tuscany</i>	4.50	19.00	18 Montepulciano D'Abruzzo Dario D'Angelo, <i>Italy</i> .....	16.50
47 Grazia Cabernet Sauvignon, <i>Italy</i>	4.50	20.50	40 Luna di Luna Cabernet-Merlot, <i>Italy</i> .....	22.50
38 Belmondo Merlot, <i>Italy</i>	4.50	19.00	43 Robert Mondavi Coastal Private Selection Cabernet Sauvignon, <i>California</i> .....	24.75
55 Montevina Red Zinfandel, <i>California</i>	4.75	20.50	33 Cantine Due Palme Salentino Primitivo, <i>Italy</i> .....	18.00
29 Conti Contini Sangiovese, <i>Tuscany</i>	4.75	22.00	49 Oltrepo Pinot Nero, <i>Italy</i> .....	27.00
39 Luna di Luna Merlot Sangiovese, <i>Italy</i>	5.00	22.50	23 Monsanto Chianti Classico Riserva, <i>Tuscany</i> .....	37.00
56 Lindemans Rin 50 Shiraz, <i>Australia</i>	5.00	22.50	51 Rutherford Hill Merlot, <i>California</i> .....	38.50
22 Masi Valpolicella Classico, <i>Verona</i>	5.50	23.00	35 Ruffino Chianti Classico Riserva Ducalle Tan Label, <i>Tuscany</i> .....	42.00
52 Parducci Pinot Noir, <i>California</i>	5.25	23.25	37 IL Poggione Brunello Di Montalcino, <i>Italy</i> .....	90.00
31 Gabbiano Chianti Classico, <i>Italy</i>	6.50	27.50	44 Kendall Jackson Cabernet Sauvignon, <i>California</i> .....	32.50
24 Santa Margherita Merlot Versato, <i>Italy</i>	9.00	34.00		
50 Canei Lambrusco, <i>Sweet red wine</i>	5.00	20.00		

## White Wines (Vino Bianco)

	Glass	Bottle		Bottle
64 Torresella Pinot Grigio, <i>Veneto, Italy</i> .....	4.75	21.00	69 Luna di Luna Chardonnay-Pinot Grigio, <i>Italy</i> .....	22.50
70 Belmondo Chardonnay, <i>Italy</i> .....	4.50	19.00	74 Kendall Jackson Chardonnay, <i>California</i> .....	32.50
68 Beringer Founders Estate Chardonnay, <i>California</i> .....	5.00	22.50	76 Ferrari Carano Chardonnay, <i>California</i> .....	38.75
66 Chateau Ste. Michelle Johannisberg Riesling, <i>Washington State</i> .....	5.00	22.50		
62 Lungarotti Pinot Grigio, <i>Italy</i> .....	5.50	25.50		
61 Santa Margherita Pinot Grigio, <i>Italy</i> .....	9.50	36.00		

## Blush Wines

	Bottle
56 R.H. Phillips Night Harvest White Zinfandel, <i>California</i> .....	20.00

## Also Available

### DOMENICO'S HOMEMADE RED WINE

Per Glass 6.00 ~ 1/2 Carafe 17.00 ~ Liter Carafe 27.00

*In a decorative ceramic carafe, upon purchase of refill (17.00) you get to keep the carafe.*