

PASTE

- Spaghetti Pescatora-** Sautéed shrimp, diver scallops, mussels, littleneck and chopped clams sautéed in a garlic, white wine sauce with a hint of red pepper flake tossed with spaghetti. \$30
- Linguine Golfo-** Linguine tossed with shrimp and diver scallops sautéed in your choice of tomato basil sauce, tomato cream sauce or white wine cream. \$27
- Linguine alla Genovese-** Linguine pasta tossed with fresh basil pesto and cherry tomatoes; topped with grilled chicken breast. \$20
- Bolognese-** Northern Italian style meat sauce made with house ground prime cuts tossed with penne pasta or spaghetti. \$17 (al forno add \$3, sub tortellini add \$8)
- Tortellini Linda-** Three cheese tortellini tossed with Gorgonzola cheese sauce and toasted walnuts. \$22
- Fettucine Aurora-** Filet tips sautéed with bacon, pancetta and onions in a sage-tomato cream sauce tossed with fettucine pasta. \$26
- Lasagna della Mamma-** Our house signature recipe, now available daily in limited quantities. \$19

Sides/al a carte

- Side Pasta with butter - \$5
Side Pasta garlic & oil - \$8
Sauce (no pasta): marinara, cream, tomato cream or tomato basil - \$4
Bolognese sauce - \$7
Side Tortellini (plain) - \$8
Gorgonzola sauce - \$4
Mashed potato - \$4
Roasted potatoes - \$3
Haricot Vert/Spinach - \$3
Broccoli - \$3
Crab meat (2oz) - \$15
Single Shrimp (U12) - \$4
Single Diver Scallop (20/30) - \$3
Chicken breast - \$8

Dolce \$9

*Tahitian Vanilla
Crème Brûlée*

*Death by Chocolate
Cake (flourless)*

Tiramisù

*Tahitian Vanilla Bean
Gelato/Affogato*

PRICES LISTED REFLECT CASH PAYMENT

No Separate Tickets - 0

one ticket per table/A gratuity of 20% may be added to parties of 5 or more/ Split plate charge

SECONDI

Filetto di Manzo al Gorgonzola

a Maurizio signature of pan seared 8oz beef tenderloin medallions smothered in rich gorgonzola sauce and served with spinach and roasted red potatoes. \$38

Scaloppine Piccata

Veal scaloppine cooked in our tomato, caper and lemon sauce served with haricot vert and roasted red potatoes. \$25

Scaloppine Carciofi

Veal scaloppine in a creamy artichoke sauce with tomato and mushrooms served with haricot vert and roasted red potatoes. \$27

Anatra "Duck"

Pan seared "Maple Leaf Farms" duck breast with honey and Dijon mustard demi-glace served with broccolini and mashed potatoes. \$26

Pollo Marsala

Pan seared "Red Bird" chicken breast topped with mushroom Marsala butter sauce served with broccolini and mashed potatoes. \$20

Gamberetti al Limone

Six shrimp sautéed in a garlic lemon butter sauce served with roasted red potatoes and spinach. \$28

Chefs choice Vegetarian or Vegan Plate available upon request - \$20

ANTIPASTI

Misto Mare-

Sautéed shrimp, diver scallops, blue lip mussels, littleneck and chopped clams in a garlic and white wine sauce with a hint of red pepper flake. \$27

Gamberetti al Basilico

Four pan seared shrimp with roasted tomato and basil white wine sauce with a hint of red pepper. 17

Crostini di Granchio "Crab Crostini"

Grilled ciabatta bread topped with jumbo lump crabmeat sautéed in brown butter with lemon and sage. \$19

Portobello con Salsiccia

Grilled portobello mushroom stuffed with fennel sausage and Pomodoro, finished with grated Parmigiano. \$13

Calamari alla Griglia

Grilled calamari steak with tomato-rosemary vinaigrette and finished with greens. \$14

Garlic Bread-

6 slices of toasted ciabatta bread brushed with garlic and extra virgin olive oil, finished with grated Parmigiano and fresh parsley. \$8

INSALATE

Caesar- Whole leaf romaine tossed with house made dressing finished with grated Parmigiano, croutons, and anchovies. \$10

Domingo's Grilled Romaine- Seasoned and grilled romaine with balsamic reduction, extra virgin olive oil, Parmigiano and crispy baked prosciutto. \$11

Greek- Chopped romaine lettuce with tomato, red onion, bell pepper, kalamata olives, fetta cheese and tomato and rosemary vinaigrette. \$8

Caprese- Sliced tomatoes, fresh mozzarella and fresh basil drizzled with extra virgin olive oil and balsamic reduction. \$8