

## Antipasti

<b>Spedini Alla Romano</b> .....	9
Fried Mozzarella topped with sautéed mushrooms, red roasted peppers and Prosciutto in a brown Cognac sauce	
<b>Fried Calamari</b> .....	10
Lightly breaded and served with marina sauce	
<b>Shrimp Cocktail</b> .....	8
Jumbo shrimp served with cocktail sauce	
<b>Rhode Island Crab Cake</b> .....	11
Crab cake topped with chopped, sautéed sea scallops, sun-dried tomato and asparagus in a Brandy pesto cream sauce.	
<b>Escargot</b> .....	11
Sautéed with mushrooms, garlic and capers in a lemon white wine sauce	
<b>Pan Seared Scallops</b> .....	11
Topped with chopped bacon, cherry tomatoes, Shiitake mushrooms, in a Brandy cream sauce	
<b>Baked Clams</b> .....	8
With garlic, herbed breading in a scampi sauce	
<b>Mussels</b> .....	8
Sautéed with garlic in a white or red sauce	
<b>Salad Alla Enzo</b> .....	12
Marinated mixture of seafood mixed with chopped fresh tomatoes, celery and Calamata olives in an extra virgin olive oil and lemon	
<b>Salad de Capresse</b> .....	7
Fresh Buffalo mozzarella cheese and slices of tomato	
<b>Smoked Salmon</b> .....	9
Chopped red onions, capers, extra virgin olive oil sauce and cheese	
<b>Eggplant Rollatini</b> .....	9
Stuffed with prosciutto, red roasted peppers and ricotta cheese with marinara sauce	

## Seafood & Pasta

All dishes are served with Homemade Fresh Bread and Salad

<b>Shrimp Alla Domenic</b> .....	21
Jumbo shrimp sautéed with chopped broccoli, roasted red peppers, garlic and capers in a lemon white wine sauce, over papardeli pasta	
<b>Zupa de Pesce</b> .....	24
Whole wheat capellini pasta, topped with sautéed shrimp, scallops, clams, mussels and calamari in a light spicy marinara sauce	
<b>Shrimp Alla Vodka</b> .....	19
Jumbo shrimp sautéed with chopped asparagus and sun dried tomatoes in a Vodka pink sauce over penne	
<b>Spaghetti Carbonara</b> .....	15
Sautéed chopped fresh onions, bacon, green peas in a creamy alfredo sauce	
<b>Linguini Caprese</b> .....	14
Sautéed garlic, fresh tomato, basil and fresh Mozzarella cheese over pasta	
<b>Scallops Alla Domenic</b> .....	22
Scallops sautéed with mushrooms, prosciutto and spinach in a light champagne cream sauce over papardeli pasta	
<b>Lobster Ravioli</b> .....	20
Lobster filled ravioli topped with chopped shrimp, spinach and sun-dried tomatoes in a Cognac pink sauce	
<b>Linguini Alla Vongole</b> .....	18
Fresh clams sautéed with garlic in a white wine sauce	
<b>Spaghetti, Meatballs and Sausage</b> .....	15
Topped with marinara sauce	
<b>Lasagna</b> .....	15
Homemade baked lasagna topped with marinara sauce and mozzarella cheese	
<b>Stuffed Shells</b> .....	14
Baked stuffed shells topped with marinara sauce and Mozzarella cheese	

## Vitello & Pollo

All dishes are served with Homemade Fresh Bread and Salad

<b>Vitello Alla Domenic</b> .....	20
Scallopini of veal sautéed with lobster meat, roasted red peppers, artichoke hearts and Shiitake mushrooms in a Brandy cream sauce	
<b>Vitello Sorrentino</b> .....	20
Scallopini of veal topped with prosciutto, eggplant and mozzarella cheese in a light pomodoro sauce	
<b>Vitello Piccata</b> .....	18
Scallopini of veal sautéed with capers and artichoke hearts in a lemon white wine sauce	
<b>Vitello Marsala</b> .....	18
Scallopini of veal sautéed with fresh mushrooms in a Marsala wine sauce	
<b>Vitello Chop</b> .....	23
Veal chop, thinly pounded, lightly breaded and topped with a mixture of salad and shaved Parmesan cheese	
<b>Pollo Alla Domenic</b> .....	19
Boneless chicken breast sautéed with shrimp, asparagus, capers, and sun-dried tomatoes, in a lemon white wine sauce	
<b>Pollo Portabella</b> .....	17
Boneless breast of chicken with Portabella mushrooms and sun-dried tomatoes in a light peppercorn sauce	
<b>Pollo Contradina</b> .....	18
Boneless breast of chicken sautéed with Italian sausage, onions, mushrooms and peppers in a light marinara sauce	
<b>Pollo Parmesan</b> .....	15
Topped with marinara sauce and Mozzarella cheese	
<b>Eggplant Parmesan</b> .....	14
Topped with marinara sauce and Mozzarella cheese	

# Pesce

All dishes are served with Homemade Fresh Bread and Salad

- Tuna**..... 19  
Pan seared Ahi tuna topped with chopped, fresh tomatoes and capers
- Salmon Piccata**..... 18  
Broiled salmon sautéed with garlic, fresh peppers and capers in a lemon white wine sauce
- Snapper Alla Franchese**..... 18  
Fresh filet of snapper, lightly dipped in egg, served over spinach in a lemon white wine sauce
- Grouper** ..... 17  
Grilled grouper topped with sautéed fresh vegetables

**Thank you for dining at  
Domenic's Restaurant.**

**Please ask your server for  
any special requests  
you have.**

**Our chef Specializes  
in Northern, Southern, and  
Tuscan Cuisine.**

# House Specialties

- Lobster** ..... 25  
Whole lobster topped with fresh tomato, garlic and basil in a lemon white wine sauce served over papardeli pasta
- Ossu Buco**..... 27  
High veal shank roasted with chopped onion, celery and carrots in a red wine sauce
- Chilean Sea Bass** ..... 26  
Baked Chilean sea bass sautéed with artichoke hearts, sun-dried tomatoes and capers in a lemon white wine sauce
- Rack of Lamb**..... 29  
Grilled with sautéed Shiitake mushrooms and browned figs in a port wine sauce
- Mahi-Mahi** ..... 23  
Pan-seared Hawaiian Mahi-Mahi topped with sautéed cherry tomatoes, artichoke hearts and asparagus in a brandy cream sauce
- Surf and Turf**..... 36  
Grilled 8 oz. filet with a lobster tail
- Stuffed Pork** ..... 21  
Stuffed with garlic, fresh spinach and Gorgonzola cheese in a brown cognac sauce
- Delmonico Steak** ..... 24  
Ribeye grilled topped with Gorgonzola cheese and sautéed mushrooms, hot cherry peppers and garlic
- Filet Porto**..... 26  
Grilled 8 oz. filet, topped with chopped portabella mushrooms in a port wine sauce

★★★★★



## Domenic's Takeout Menu

*Tuesday through Sunday*

*11:00 am - 10:00 pm*

*Monday 4:00 pm - 10:00 pm*

*We are open up to December 31st*

*Make your holiday and  
New Year's reservations today!*

## Fine Italian Cuisine

Route 9 North, 214 Bouchard Drive  
(at Treadwell Bay Marina) Plattsburgh, NY  
(518) 562-1003

**Welcome Everyone!  
Enjoy our wonderful food!**

Use this Coupon for  
**15% Off Entire Food Bill**  
Daily 4:00 pm - 10:00 pm)