



# Mr. Dominic's at the Lake

ESTABLISHED 1976

## Antipasto

### Clams

- Little Neck Clams Steamed (12ea.) 10
- Little Neck Clams Zuppa (12ea.) 12
- Clams Casino (6ea.) 9

### Tripe 10

### Calamari

- Salad 9 In Sauce 10 Fried 12
- Fried Sicilian Style 14

### Arancini (beef or spinach) 9

### Escarole

- Sauteed 8 With Beans 10
- With Sausage & Beans 11

### Cold Antipasto

Salami, Italian ham, provolone, olives, pepperoncini, tomatoes, hard boiled egg & artichoke hearts 11

### Stuffed Peppers

Hot cubanelle pepper with ricotta cheese filling 7

### Hot Antipasto

- Shrimp Scampi (2) Clams Casino (2)
- Artichoke French (2) & Fried Calamari 15

### Eggplant Parmigiana 9

### Artichoke Hearts French

Egg battered, sautéed in a lemon butter Sherry wine sauce 10

### Portobello Mushrooms

Sautéed 8 With Escargot 10

## Zuppa & Insalata

### Soup du Jour

- Cup 3
- Bowl 5

### New England Clam Chowder

(Friday Only)

- Cup 4
- Bowl 6

### House Salad 4

Dressings - Italian, French, Russian, Peppercorn Parmigiana Poppy Seed, Ranch, Honey Dijon, Raspberry Vinaigrette  
Creamy or Crumbled Blue Cheese add 1.50  
Caesar Salad add 1.50

## Homemade Pasta All Dinners include House Salad.

### Gnocchi

Homemade ricotta dumplings 18

### Lasagna

With four cheeses, ground beef & sausage 18

### Ravioli

- Four Cheese filling 14
- Veal & Spinach 16
- Lobster Meat with Rosé Sauce 18

### Manicotti

With four cheese filling 17

### Manicotti Elizabeth

Baked with mozzarella cheese & mushrooms 19

## Pasta Dinners All Dinners include House Salad. \*Choice of Capellini, Ziti, Linguine or Rigatoni.

### Sauces\*

- Marinara or Tomato Sauce 13
- With (2) Meatballs 16
- With (1) Sausage 15
- Vodka Rosé Sauce 16
- Meat Sauce 16

### Fettuccini Alfredo 17

- With Broccoli 19 With Chicken 21
- With Shrimp 23

### Stuffed Shells

- Cheese 14
- With Meat Sauce 15

### Baked Ziti

With mozzarella cheese 15

### Calvaruso\*

Egg whites, ricotta cheese, peas & light cream 17

### Ziti

With broccoli, olives, garlic & oil 16

### Pesto Sauce\*

Fresh basil, pine nuts, garlic & oil 17

### Parmigiana\*

Eggplant with tomato sauce & baked with mozzarella 16

### Clam Sauce\*

Chopped clams with red or white sauce 18

### Tortellini

Cheese filled in a light cream sauce 17

### Puttanesca\*

Anchovies, olives, capers & marinara sauce 17

### Aglio\*

- Garlic & oil sauce 14
- With anchovies 16

## **Pollo & Vitello** Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad \*Served with Salad only

### **Cutlet**

Breaded with tomato sauce or  
lemon wedge

Chicken 16    Veal 19

### **Scampi\***

Sautéed chicken scampi style on a bed  
of fettuccini alfredo 22

### **Dominic**

Sautéed with mushrooms, black  
olives, artichoke hearts in a Sherry  
wine sauce

Chicken 20    Veal 23

### **Saltimbocca**

Sautéed with Greek olives, prosciutto,  
mushrooms & red wine on a  
bed of escarole

Chicken 21    Veal 24

### **Marsala**

Sautéed with mushrooms &  
Marsala wine

Chicken 19    Veal 22

### **Parmigiana**

With tomato sauce & baked with  
mozzarella cheese

Chicken 18    Veal 21

### **Cacciatore**

Chicken, peppers, onions, mushrooms  
in a marinara sauce 20

### **Iachine**

Sautéed with red peppers in a garlic &  
oil sauce

Chicken 19    Veal 22

\*\*topped with Crumbled Blue Cheese add 1.50

### **Armando**

Sautéed with artichoke hearts, red  
peppers & mozzarella cheese  
in a wine sauce

Chicken 21    Veal 24

### **Marciano**

Sautéed with prosciutto, mushrooms,  
artichoke hearts in a wine sauce

Chicken 21    Veal 24

### **Piccata**

Sautéed with white wine, lemon,  
capers & broccoli

Chicken 20    Veal 23

### **Theresa**

French style & shrimp scampi in a  
Sherry wine sauce

Chicken 23    Veal 26

### **French**

Egg battered, sautéed in a lemon butter  
Sherry wine sauce

Chicken 20    Veal 23

### **Joseph**

Sautéed with shrimp, greens in a  
Dijon mustard wine sauce

Chicken 21    Veal 24

### **Romano**

Sautéed with broccoli, mushrooms &  
mozzarella cheese in a lemon white  
wine sauce

Chicken 20    Veal 23

## **Pesce** Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad \*Served with Salad only

### **Beer Battered Fish Fry**

With French fries & coleslaw 14  
(Friday Only)

### **Haddock French** (Friday Only)

Egg battered, sautéed in a lemon butter  
Sherry wine sauce 19

### **Haddock Marinara** 17 (Friday Only)

### **Haddock Scampi** (Friday Only)

With Aglio & white wine sauce 17

### **Pasta Josephine\***

Shrimp, mussels, scallops, fresh &  
sun-dried tomatoes with garlic & oil  
over linguine 27

### **Calamari over Linguine\***

In a marinara sauce 18

### **Seafood Plate**

Scallops (3), Shrimp Scampi (2), Clams  
Casino (2) & Fried Calamari 24

### **Shrimp Scampi on Linguine\***

Butterflied shrimp in a white wine  
& garlic butter sauce 23

### **Sautéed Frog Legs**

With peppers & mushrooms 20

### **Green Lip Mussels\***

Garlic & oil or marinara sauce  
over linguine 20

### **Pasta Louie\***

Shrimp, little neck clams, sun-dried  
tomatoes in a basil tomato sauce  
over linguine 25

### **Shrimp Fra Diavlo\***

Hot or mild style in a marinara sauce  
over linguine 22

### **Ziti Soprano\***

Spicy with shrimp, cherry peppers &  
Aglio 22

### **Salmon or Swordfish**

Grilled, Blackened or Cajun 22

### **Sea Scallops**

Beer battered or broiled 24

### **Beer Battered Shrimp** 22

### **Coldwater Lobster Tails**

6 oz. or 12 oz. Market Price

## **Bistecca** Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad

### **Angus Strip Steak** (16 oz.) 28

### **Bracirole**

Rolled pork tenderloin filled with egg,  
Italian ham, provolone cheese, topped  
with tomato sauce & mozzarella 23

### **Angus Filet Mignon** (10 oz.) 31

### **Sliced Tenderloin**

Sautéed with mushrooms &  
Marsala wine 34

\*\*topped with Crumbled Blue Cheese add 1.50

### **Pork Chop**

Grilled 19

Marsala 23

Saltimbocca 24



18% Gratuity will be added with parties of 6 or more — Outside desserts will be subject to a \$10 plate charge