



Welcome.

MARK ARCOBASSO,
owner of Domenico's Italian Restaurant and Catering

Since our opening in December of 1991, we have strived to provide the best of both food and service in a casual, relaxed atmosphere. Our menu was created to provide something for everyone while maintaining standards of quality that our customers have come to expect. Thank you for supporting your locally owned and operated restaurants. Enjoy!

Appetizers

Maryland-style Crab Cakes

Served with pesto and roasted red bell pepper aiolis 15.25

Shrimp

Cajun or cold boiled shrimp (1/2 lb.) 16.50

Baked Chevre

Locally produced Goatsbeard Farm Chevre, baked with tomato sauce and served with toasted baguette rounds 12.25

Cheese Garlic Bread

7.25

Sautéed Mushrooms

Sautéed with butter and garlic, finished with white wine 10.50
Add cheese 1.50 ~ Add crabmeat 2.50

Fried Mozzarella Sticks

Served with marinara 10.75

Calamari

Hand breaded, flash fried and served with marinara 12.75

Bruschetta

Roma tomatoes marinated with fresh garlic, basil, balsamic vinegar and olive oil, served with parmesan-toasted focaccia 10.95

Fried Eggplant

Served with marinara 10.75

Toasted Ravioli

Served with marinara 10.75

Wings

Buffalo or Cajun 12.50

Potato Skins

Cheese 9.00 ~ Veggie and cheese 9.95
Prosciutto and cheese 10.75

Murry's Bleu Cheese Garlic Bread

Bleu cheese garlic bread topped with shrimp
4 pc 8.00 ~ 8 pc 12.50

Baked Chevre



Salads & Soups

Soup of the Day

Cup 4.50 ~ Bowl 6.75

House

Iceberg and romaine with provol cheese, tomato, black olive, pepperoncini and red onion
Sm 5.25 ~ Lg 8.50

Caesar Salad

Romaine lettuce, parmesan, and house-made croutons, tossed with our creamy Caesar dressing
Sm 6.50 ~ Lg 9.50

Spinach Salad

Baby spinach with walnuts, bleu cheese and house-made croutons, tossed with your choice of dressing
Sm 6.95 ~ Lg 10.95

Add to any salad*:

Grilled chicken 6.00 Cajun shrimp (1/4 lb.) 8.50
Grilled salmon (4 oz) 8.50

Salmon Salad

Romaine, baby spinach, egg, parmesan and house-made croutons, tossed with our Cabernet vinaigrette 16.75

Blackened or Grilled Chicken Salad

Served over a bed of iceberg and romaine with provol cheese, tomato, black olive, red onion and pepperoncini 14.50

Choice of dressings:

House (Creamy Italian), Ranch, Red French, Cabernet Vinaigrette, Bleu Cheese, Balsamic Vinaigrette, Poppy Seed, Fat-free Ranch

* Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

Salmon Salad





Seafood Ravioli



Breaded Chicken Parmigiano

Pasta

Angel Hair with Shrimp

Romas, scallions, spinach, garlic, basil and a touch of marinara 18.95

Spinach Artichoke Lasagna

With a basil cream sauce and three cheese blend 15.50

Lasagna

Topped with meat sauce and our three-cheese blend 15.50

Portobello Mushroom Ravioli

Prosciutto, romas and scallions with asiago cream sauce 16.25

Cajun Chicken Tortellini

Mushrooms, green and red bell peppers, onions, and our spicy tomato cream sauce 17.75

Seafood Ravioli

Lobster, scallop and shrimp ravioli with spinach, romas and rose cream sauce 20.75

Baked Mostaccioli

Topped with Marinara, a meatball and three cheese blend, then baked 15.50

Fettuccine

13.75

Pasta con Broccoli

13.75

Add:

Chicken 6.00 ~ Shrimp 7.95

Cannelloni or Manicotti

Two meat or cheese filled tubular noodles baked with red sauce and topped with provol cheese 14.50

Hallie's Special

Sautéed veggies and red wine tomato sauce over linguine 14.75

Tortellini

Cheese-filled pasta with snow crab and peas in white cream sauce 16.75

Mostaccioli or Spaghetti

Plain sauce 11.25 ~ Meat sauce 12.25

Add meatballs 4.00 ~ Add Italian sausage 5.00

Linguine with Clams

Served with olive oil and garlic or red clam sauce 15.00

Carrillini

A variety of fresh vegetables sautéed with olive oil, fresh garlic and basil tossed with cheese-filled tortellini. Carrie D's favorite! 15.50

Chicken Entrees

Roasted Garlic Cream

Panko and parmesan encrusted, topped with roasted garlic cream and mushrooms over a bed of roasted garlic mashers 19.75

Daniel

Broccoli, mushrooms and white cream sauce 17.75

Domenico's Stirfry

Sautéed with vegetables, fresh garlic, basil and a touch of soy sauce over a bed of linguine 17.75

Parmigiano

Breaded or charbroiled, topped with marinara, parmesan and provol cheese 17.75

Piccata

White wine, lemon and butter sauce with mushrooms and provol cheese 17.75

Marsala

Mushrooms simmered in our marsala wine sauce 17.75

Alexander

Broccoli, mushrooms, green peppers and onion with cream sauce 17.75

Hawaiian

Pineapple and vegetables in our special Hawaiian sauce served over long grain and wild rice 17.75

Parmesan Encrusted

Topped with parmesan, basil and garlic over cream sauce and topped with fried onion straws 18.25

Milano

Broccoli, mushrooms, peas and cream sauce served over penne pasta 17.75

Tomas

Topped with broccoli, mushrooms, provol cheese, and white wine, lemon and butter sauce, seasoned with garlic and a touch of cracked red pepper 17.75

Carrillini





Maryland-Style Crab Cakes



Veal Marsala

Seafood*

Daily Seafood Special

Ask your server about our daily feature

Maryland-Style Crab Cakes

Served with pesto and roasted red pepper aiolis 29.50

Horseradish Encrusted Salmon

Baked with parmesan, panko and horseradish topping served over our dill-horseradish cream sauce 26.00

Shrimp Scampi

Large shrimp topped with seasoned bread crumbs, garlic, butter and scallions 30.00

Grilled Salmon

Simply seasoned and grilled to perfection 24.75

Breaded Shrimp

Hand breaded and fried 19.50

Almond Roughy

Topped with seasoned bread crumbs, almonds and white wine lemon and butter sauce 24.95

King Crab Legs

Steamed to perfection and split for easy access
Market Price



King Crab Legs



Veal

A lightly breaded veal cutlet sautéed in olive oil

Parmigiano

Marinara, parmesan and provol cheese 21.00

Piccata

Mushrooms, provol cheese and white wine lemon and butter sauce 21.00

Marsala

Mushrooms and marsala wine sauce 21.00

Marco

Mushrooms, broccoli and white wine lemon and butter sauce seasoned with cracked red pepper and garlic 21.00

Sides

Roasted Garlic Mashers

Sautéed Vegetable Medley

Parmesan Fries

Penne Pasta

Baked Potato

Steamed Vegetable Medley

Broccoli
(steamed or sautéed)

Loaded Baked Potato (add 2.00)

Add a side 3.00



Roasted Garlic Cream Filet



Hand-cut Ribeye Steak

Steaks *

Because there IS a difference, we use only Aged USDA Choice Grade Beef. Our steaks are hand-cut and trimmed inhouse daily.

Ribeye

Cut from the rib-end for the best marbling and fat content
12 oz 35.00 ~ 16 oz 40.00

New York Strip

14 oz 36.00

Filet Mignon

6 oz 36.00 ~ 8 oz 40.00

Sirloin

10 oz 25.00

Add-ons*:

Cajun (1/4 lb.) or Breaded shrimp (3) 8.50
Shrimp scampi (1/4 lb.) 12.00 ~ Bleu cheese 2.00
Sautéed mushrooms 2.00 ~ Caramelized onions 2.00



Chicken Philly Sandwich

Specialty Steaks *

Steak Arcobasso

Rollled in seasoned bread crumbs and topped with mushrooms, provol cheese and white wine lemon and butter sauce 36.00

Bleu Cheese Peppered Filet

Topped with bleu cheese cream sauce, mushrooms and scallions 37.50

Roasted Garlic Cream Filet

Served over roasted garlic mashers and topped with mushrooms and our roasted garlic cream sauce 37.50

Lemon Peppered Filet

8oz filet topped with mushroom and our white wine lemon and butter sauce 41.50

Asiago Filet

Topped with sautéed mushrooms and grated asiago cheese 37.50

Steak Marsala

Rollled in seasoned bread crumbs and topped with mushrooms and Marsala wine sauce 36.00

Beef Mudega

14 oz. New York strip rolled in seasoned bread crumbs, topped with mushrooms, provol cheese and white wine lemon and butter sauce 38.00

* Cooked to order: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.

Sandwiches & Burgers *

Served with side of pasta or parmesan home fries

The Original Abiy Burger

Topped with mushrooms, caramelized onion, pepperoncini, provol cheese and hot sauce 13.50

Domenico's Steak Sandwich

8 oz. ribeye topped with sautéed mushrooms and provol cheese 17.25

Philly

Topped with sautéed onion, green peppers, mushrooms and provol cheese

Chicken 12.95 ~ Beef 13.95

Italian Sausage

Topped with diced onions, pepperoncini and provol cheese 11.75

Black & Bleu Ribeye

8 oz. ribeye blackened and topped with bleu and provol cheese 17.25

Prosciutto and Bleu Burger

Topped with prosciutto, bleu and provol cheese 13.50

Roast Beef

Thinly sliced prime rib served with au jus 11.95

Meatball

Topped with marinara and provol cheese 11.25

Additional toppings:

Sautéed mushrooms, caramelized onions, pepperoncini, or provol cheese 1.50
Bleu cheese or prosciutto 2.00



Arco Burger



Domenico's Stirfry

Early Bird Menu

Daily from 4-5:30

Arco Burger

Lightly breaded and charbroiled, topped with our white wine, lemon and butter sauce, fresh mushrooms and provol cheese 13.25

Veal Piccata

Lightly breaded cutlet, sautéed in olive oil, topped with our white wine, lemon and butter sauce, fresh mushrooms and provol cheese 14.75

Chicken Piccata

Charbroiled or lightly breaded and topped with our white wine, lemon and butter sauce with mushrooms and provol cheese 12.95

Chicken Parmigiano

Charbroiled or lightly breaded, topped with our marinara, parmesan and provol cheese 12.95

Almond Roughy

Topped with seasoned bread crumbs, almonds and white wine lemon and butter sauce 13.75

Hawaiian Chicken

Pineapple and vegetables in our special Hawaiian sauce, served over long grain and wild rice 13.95

Veal Parmigiano

Tender veal cutlet, lightly breaded and sautéed in olive oil, topped with our marinara, parmesan and provol cheese 14.75

Domenico's Stirfry

A variety of fresh vegetables and chicken, sautéed with olive oil, fresh garlic, basil and a touch of soy sauce, served over a bed of linguine 13.25

Baked Mostaccioli

Topped with meat sauce, provol and mozzarella and baked to golden brown 11.95

Fettuccine

Served in a rich cream sauce 11.75

Pasta Con Broccoli

Served in a rich cream sauce 11.75

Hallie Special

A variety of fresh vegetables sautéed and finished with red wine and marinara, served over a bed of linguine 11.95

Tortellini

Cheese-filled pasta served with snow crab and peas in our rich cream sauce 12.25

Desserts

Vanilla Bean Crème Brulee

A rich vanilla bean custard with a crunchy caramelized sugar topping 9.00

Chocolate Layer Cake

8.50

New York Cheese Cake

Plain 7.50 ~ Strawberry 8.50
Amaretto and toasted almonds 10.50

Central Dairy Ice Cream

French Vanilla 5.25 ~ Spumoni 5.25

Tiramisu**

Lady fingers soaked in espresso layered with sweetened mascarpone cheese and cocoa 9.00

Carrot Cake

8.50

** Recipe contains raw eggs

Chocolate Layer Cake - Vanilla Bean Creme Brulee - Carrot Cake





Martini's & Specialty Drinks

Domenico's Lemon Drop Martini

Our Signature Martini! Absolut Citron, Caravella Limoncello and a sugar-rimmed glass give this drink its signature status

Cosmo

Grey Goose mixed with cranberry and a touch of lime

Chocolate

Absolut Vodka, Godiva Chocolate Liqueur, crème de cocoa and a touch of cream

Espresso Martini

House infused Espresso Vodka, Godiva Chocolate Liqueur and a touch of Stoli Vanilla

Perfect Margarita

1800 Reposado, Grand Marnier and a salt-rimmed glass...enough said!

Italian Margarita

1800 Reposado, Amaretto di Saronno, and a splash of O.J. give this an Italian twist!

Amaretto Sour

Amaretto di Saronno, sour mix and a splash of O.J. make this an all time classic

Upside-Down Pineapple Martini

Stoli Vanilla, pineapple juice with a touch of grenadine and a cherry on the bottom, of course

Dirty Martini

Ketel One, shaken with a touch of vermouth and an extra helping of olive juice



Separate checks are available.

Please allow extra time.

18% Gratuity for groups of 8 or more.

Kids' Menu

12 and under only

Mostaccioli or Fettuccine with choice of:

Plain sauce 6.00 ~ Meat sauce 6.75 ~ White sauce 7.50

Chicken Fingers served with pasta or fries

9.00

Burger

4 oz patty served with fries 6.50
with cheese add .50

Coffee Drinks

*We use freshly-ground Columbian whole bean coffee...
the perfect way to finish your meal.*

Baileys and Coffee

The classic combo

Irish Coffee

Jameson Irish Whiskey and crème de menthe

Keoke Coffee

Brandy and white crème de cocoa

Fragile Baby

Baileys Irish Cream and Frangelico

Ice Cream Drinks

*Central Dairy French Vanilla Ice Cream make these adult
shakes "Oh, so good!" Don't say we didn't warn you.*

Mudslide

Vodka, Baileys Irish Cream and Tia Maria

Brandy Alexander

Brandy and dark crème de cocoa

Raspberry Delight

Chambord and white crème de cocoa

Pina Colada

Malibu rum, cream of coconut and pineapple juice

Creamsickle

Amaretto di Saronno and O.J.

Toasted Almond

Bailey's Irish Cream and amaretto

Nutty Irishman

Baileys Irish Cream and Frangelico

Grasshopper

Crème de menthe and white crème de cocoa

Banana Banshee

Banana schnapps and white crème de cocoa

Golden Cadillac

Galliano and white crème de cocoa

Beverages

Coke, Diet Coke, Sprite, Diet Sprite, Dr. Pepper,
Lemonade, Hot Tea, Coffee (Regular or Decaf) 3.25

Milk or Hot Chocolate 3.75

Perrier 4.00