



# Domenico's

RESTAURANT & 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!



MARK ARCOBASSO, owner

Domenico's Italian Restaurant and Catering

## Appetizers

- Maryland-style Crab Cakes** ..... 16.50  
Served w/ pesto and roasted red bell pepper aiolis
- Shrimp** ..... 17.00  
Cajun or cold boiled shrimp (1/2 lb.)
- Baked Chevre** ..... 13.25  
Locally produced Goatsbeard Farm Chevre, baked w/ tomato sauce and served w/ toasted baguette rounds
- Cheese Garlic Bread** ..... 8.00
- Sautéed Mushrooms** ..... 11.50  
Sautéed w/ butter and garlic, finished w/ white wine  
Add cheese 1.50 ~ Add crabmeat 3.00
- Fried Mozzarella Sticks** ..... 11.50  
Served w/ marinara
- Calamari** ..... 13.75  
Hand breaded, flash fried and served w/ marinara
- Bruschetta** ..... 11.95  
Roma tomatoes marinated w/ fresh garlic, basil, balsamic vinegar and olive oil, served w/ parmesan-toasted focaccia
- Fried Eggplant** ..... 11.75  
Served w/ marinara
- Toasted Ravioli** ..... 11.50  
Served w/ marinara
- Wings** ..... 14.00  
Buffalo or Cajun
- Potato Skins**  
Cheese **10.00** • Veggie & cheese **11.00** • Prosciutto & cheese **12.00**
- Murry's Bleu Cheese Garlic Bread** ..... 4 pc. **9.00** ~ 8 pc. **14.00**  
Bleu cheese garlic bread topped w/ shrimp

## Salads & Soups

Soup of the Day Cup **5.00** ~ Bowl **8.00**

- House** ..... Sm **6.00** ~ Lg **9.50**  
Iceberg and romaine w/ provol cheese, tomato, black olive, pepperoncini and red onion
- Caesar Salad** ..... Sm **7.00** ~ Lg **11.00**  
Romaine lettuce, parmesan, and house-made croutons, tossed w/ our creamy Caesar dressing
- Spinach Salad** ..... Sm **7.50** ~ Lg **11.50**  
Baby spinach w/ walnuts, bleu cheese and house-made croutons, tossed w/ your choice of dressing
- Salmon Salad** ..... **18.50**  
Romaine, baby spinach, egg, parmesan and house-made croutons, tossed w/ your choice of dressing

- Blackened or Grilled Chicken Salad** ..... **16.50**  
Served over a bed of iceberg and romaine w/ provol cheese, tomato, black olive, red onion and pepperoncini

Add to any salad:

- Grilled chicken** **7.00**   **Cajun shrimp (1/4 lb.)** **9.00**
- Grilled salmon (4 oz)** **9.50**

Choice of dressings:

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

## Pasta

- Angel Hair w/ Shrimp** ..... **21.00**  
Romas, scallions, spinach, garlic, basil and a touch of marinara
- Spinach Artichoke Lasagna** ..... **17.00**  
W/ a basil cream sauce and three cheese blend
- Lasagna** ..... **16.50**  
Topped w/ meat sauce and our three-cheese blend
- Portobello Mushroom Ravioli** ..... **17.50**  
Prosciutto, romas and scallions w/ asiago cream sauce
- Cajun Chicken Tortellini** ..... **19.00**  
Mushrooms, green and red bell peppers, onions and our spicy tomato cream sauce
- Seafood Ravioli** ..... **23.00**  
Lobster, scallop and shrimp ravioli w/ spinach, romas and rose cream sauce
- Baked Mostaccioli** ..... **16.50**  
Topped w/ Marinara, a meatball and three cheese blend, then baked
- Fettuccine** ..... **14.50**  
Add: Chicken **7.00** ~ Shrimp **9.00**
- Pasta con Broccoli** ..... **14.50**
- Cannelloni or Manicotti** ..... **15.75**  
Two meat or cheese filled tubular noodles baked w/ red sauce and topped w/ provol cheese
- Hallie's Special** ..... **15.75**  
Sautéed veggies and red wine tomato sauce over linguine
- Tortellini** ..... **17.50**  
Cheese-filled pasta w/ snow crab and peas in white cream sauce
- Mostaccioli or Spaghetti ~ plain sauce** ..... **12.00**  
Meat sauce **13.00** ~ Meatballs (2) **15.50** ~ Italian Sausage **16.50**
- Linguine w/ Clams** ..... **16.50**  
Served w/ olive oil and garlic or red clam sauce
- Carrillini** ..... **16.50**  
A variety of fresh vegetables sauteed w/ olive oil, fresh garlic and basil tossed w/ cheese-filled tortellini. Carrie D's favorite!

Dinner/Catering & Banquets



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ALL PRICES AND ITEMS ARE A REPRESENTATION AND ARE SUBJECT TO CHANGE.

# Chicken Entrees

- Roasted Garlic Cream** ..... 21.50  
Panko and parmesan encrusted, topped w/ roasted garlic cream and mushrooms over a bed of roasted garlic mashers
- Daniel** ..... 19.50  
Broccoli, mushrooms and white cream sauce
- Domenico's Stirfry** ..... 19.50  
Sautéed w/ vegetables, fresh garlic, basil and a touch of soy sauce over a bed of linguine
- Parmigiano** ..... 19.50  
Breaded or charbroiled, topped w/ marinara, parmesan and provol cheese
- Piccata** ..... 19.50  
White wine, lemon and butter sauce w/ mushrooms and provol cheese
- Marsala** ..... 19.50  
Mushrooms simmered in our marsala wine sauce
- Alexander** ..... 19.50  
Broccoli, mushrooms, green peppers and onion w/ cream sauce
- Hawaiian** ..... 20.50  
Pineapple and vegetables in our special Hawaiian sauce served over long grain and wild rice
- Parmesan Encrusted** ..... 21.50  
Topped w/ parmesan, basil and garlic over cream sauce and topped w/ fried onion straws
- Milano** ..... 19.50  
Broccoli, mushrooms, peas and cream sauce served over penne pasta
- Tomas** ..... 19.50  
Topped w/ broccoli, mushrooms, provol cheese and white wine, lemon and butter sauce, seasoned w/ garlic and a touch of cracked red pepper

# Seafood

- Daily Seafood Special • Ask your server about our daily feature*
- Maryland-Style Crab Cakes** ..... 35.00  
Served w/ pesto and roasted red pepper aiolis
- Horseradish Encrusted Salmon** ..... 29.00  
Baked w/ parmesan, panko and horseradish topping served over our dill-horseradish cream sauce
- Shrimp Scampi** ..... 34.00  
Large shrimp topped w/ seasoned bread crumbs, garlic, butter and scallions
- Grilled Salmon** ..... 27.00  
Simply seasoned and grilled to perfection
- Breaded Shrimp** ..... 22.00  
Hand breaded and fried
- Almond Roughy** ..... 26.00  
Topped w/ seasoned bread crumbs, almonds and white wine lemon and butter sauce
- King Crab Legs** ..... Market Price  
Steamed to perfection and split for easy access

*Great Sandwiches & Desserts, Too!*

# Veal

*A lightly breaded veal cutlet sautéed in olive oil*

- Parmigiano** ..... 24.00  
Marinara, parmesan and provol cheese
- Piccata** ..... 24.00  
Mushrooms, provol cheese and white wine lemon and butter sauce
- Marsala** ..... 24.00  
Mushrooms and marsala wine sauce
- Marco** ..... 24.00  
Mushrooms, broccoli and white wine lemon and butter sauce seasoned w/ cracked red pepper and garlic

# Steaks

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

- Ribeye** ..... 12 oz 39.00 ~ 16 oz 45.00  
Cut from the rib-end for the best marbling and fat content
- New York Strip** ..... 14 oz 42.00
- Fillet Mignon** ..... 6 oz 40.00 ~ 8 oz 46.00
- Sirloin** ..... 10 oz 28.00

*Add-ons\*:*

- Cajun (1/4 lb.) or Breaded shrimp (3) 9.00  
Shrimp scampi (1/4 lb.) 14.00 ~ Bleu cheese 2.50  
Sautéed mushrooms 2.50 ~ Caramelized onions 2.50

# Specialty Steaks

- Steak Arcobasso** ..... 40.00  
Rolled in seasoned bread crumbs and topped w/ mushrooms, provol cheese and white wine lemon and butter sauce
- Bleu Cheese Peppered Fillet** ..... 43.00  
Topped w/ bleu cheese cream sauce, mushrooms and scallions
- Roasted Garlic Cream Fillet** ..... 43.00  
Served over roasted garlic mashers and topped w/ mushrooms and our roasted garlic cream sauce
- Lemon Peppered Fillet** ..... 48.00  
8oz fillet topped w/ mushroom and our white wine lemon and butter sauce
- Asiago Fillet** ..... 43.00  
Topped w/ sautéed mushrooms and grated asiago cheese
- Steak Marsala** ..... 40.00  
Rolled in seasoned bread crumbs and topped w/ mushrooms and Marsala wine sauce
- Beef Mudega** ..... 45.00  
14 oz. New York strip rolled in seasoned bread crumbs, topped w/ mushrooms, provol cheese and white wine lemon and butter sauce



**DOMENICO'S RESTAURANT & CATERING** - (573) 893-5454, 3702 West Truman Blvd. - Hwy. 50 West, Exit Truman Blvd. to Capitol Plaza West.  
HOURS: Tue.-Thu. 4pm - 9pm; Fri. - Sat. 4pm -10pm LOUNGE RESERVATIONS: Parties of 5 or more is suggested. Lunch banquet facilities and catering is available. CREDIT CARDS: All major SPECIALTIES: Steaks, Seafood, Chicken, Veal & Pasta. Dinner/Catering & Banquets available all day.

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