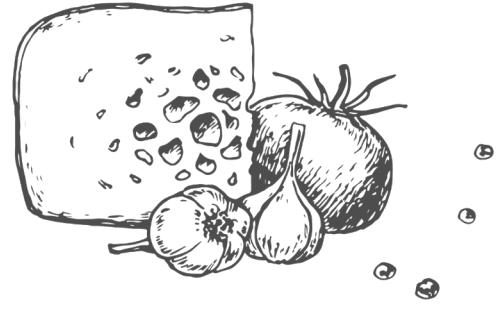


# DOMINICK'S

REAL ITALIAN

Dominick's Real Italian Restaurant is a friendly, family owned and operated NEW neighborhood Tucson restaurant with an old-fashioned concept. Dominick's Real Italian is just that – REAL Italian food made in the classic way, using traditional family recipes and the finest quality ingredients, served by your “neighbors.” Sit down for an intimate dinner for two or bring the whole family for a REAL Italian meal! From our hand-stretched New York style pizzas, to our classic and generous Italian entrées and desserts, each bite leaves you wanting for more!

Named after a great man, whose love for family, friends and love of food was something that made him happy and made him smile, every single day. Come join us and bring your appetite with you! *Mangia bene, vivi felice* (Eat Well - Live Happy)!



## APPETIZERS

### GARLIC KNOTS

served with our  
homemade marinara

### GARLIC KNOTS PARMIGIANA

our classic dozen knots with melted  
mozzarella with marinara

### CRISP FRIED ZUCCHINI

fresh-sliced with a crispy breading  
with ranch or marinara

### ITALIAN BREADED MOZZARELLA STICKS

Italian breading-covered  
mozzarella cheese with marinara

### CHICKEN WINGS

traditional jumbo  
breaded boneless tenderloins

served with bleu cheese or ranch dressing. Have them tossed  
in your choice of mild, medium, hot, extra hot, honey hot,  
chipotle honey, spicy cilantro lime, BBQ, or garlic parmesan

### FRIED CHEESE RAVIOLI

hand-breaded and fried to perfection with marinara

### CALAMARI FRITTI

crispy, breaded calamari rings with spicy marinara

### SWEET CHILI CALAMARI

crispy, breaded calamari rings tossed with banana and red bell  
peppers, then drizzled with sweet chili sauce

### STEAMED MUSSELS WITH GARLIC CROSTINI

choice of spicy tomato broth  
or pancetta white wine sauce

### BRUSCHETTA

- Roma tomato + red onion + stracciatella +  
evoo+ basil + balsamic glaze
- prosciutto di parma + stracciatella +  
fig jam + arugula + lemon

### STEAMED CLAMS WITH GARLIC CROSTINI

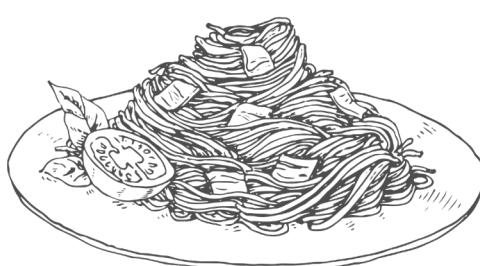
one pound of steamed clams in a garlic, lemon,  
white wine butter sauce

### FRIED MUSHROOMS

fresh blue oyster mushrooms from BKW farms  
in Marana served with ranch or marinara

### BAKED MEATBALLS

three of our homemade meatballs baked with mozzarella,  
romano and marinara served with garlic crostini



## SOUPS & SALADS

### MINESTRONE

hearty homemade minestrone soup

### FEATURED SOUP

ask about our homemade  
featured soup

### CLAM CHOWDER

New England Style

### GARDEN SALAD

fresh assorted mixed greens, grape tomatoes, red onions,  
carrots, ripe olives, pepperoncini

### CAESAR SALAD

crisp Romaine lettuce, homemade croutons and our house  
recipe Caesar dressing, topped with shaved parmesan, romano,  
asiago

add anchovies

### GREEK SALAD

fresh spinach, feta, mixed Greek country olives, red onions,  
cucumbers, bell peppers, grape tomatoes, and balsamic  
dressing

### CAPRESE SALAD

vine-ripe tomatoes, layered with fresh mozzarella,  
sweet basil, drizzled with extra virgin olive oil  
and balsamic glaze

### DOMINICK'S CHOPPED SALAD

crisp Romaine lettuce, salami, mortadella, pepperoni,  
provolone, mozzarella, red onion, Roma tomato, artichoke  
hearts, roasted red peppers, pepperoncini and tossed with our  
house vinaigrette

### ARUGULA SALAD

prosciutto di Parma, shaved parmesan, grape tomato, extra  
virgin olive oil and balsamic glaze

### ADD TO ANY SALAD:

chicken  
breaded chicken  
shrimp

## SMALL PLATES

### CHOICE OF PASTA WITH MARINARA

sub Alfredo sauce  
sub bolognese

### FOUR CHEESE RAVIOLI WITH BOLOGNESE

- add 1 meatball
- add 1 sausage link
- add chicken
- add 3 shrimp

*Entrées served with choice of Garden Salad, Caesar Salad, or Minestrone Soup.*

## PASTA

**SPAGHETTINI – FETTUCCINI – LINGUINE – PENNE**  
with homemade marinara  
with homemade meatballs  
with homemade bolognese  
with sweet or hot Italian sausage

**FETTUCCINI ALFREDO**  
tossed with Pecorino romano cheese  
and our garlic cream sauce

with pesto | with chicken | with shrimp  
\*wine pairing - Chateau St. Michelle Chardonnay

**FOUR CHEESE RAVIOLI WITH  
HOMEMADE BOLOGNESE**  
sub gluten free ravioli

**DOMINICK'S LASAGNA**  
tender pasta layered with Italian sausage,  
beef, ricotta, mozzarella, Pecorino  
romano cheese, herbs and marinara  
\*wine pairing - Murphy Goode Red Blend

**ROASTED VEGETABLE LASAGNA**  
fresh roasted seasonal vegetables layered with  
our spinach ricotta blend and marinara

**PENNE ALLA VODKA**  
our homemade vodka sauce with chicken breast, Pecorino  
romano and fresh basil tossed with penne pasta

**PRIMAVERA CON PESTO**  
penne pasta, roasted red peppers, artichokes,  
zucchini, yellow squash, mushrooms  
all tossed in our pesto cream sauce

**PASTA RUSTICA \***  
spicy marinara, capers, Greek country mix olives,  
sweet basil, Pecorino romano cheese and tossed  
with penne pasta

with sweet or hot sausage  
\*wine pairing - Santa Julia Malbec

**SUN DRIED TOMATO PESTO (VEGAN)**  
roasted walnuts, sautéed garlic, shallots, mushrooms, fresh  
spinach, basil tossed with pasta

**DOMINICK'S SCAMPI \***  
fresh chicken breast and Gulf shrimp, sautéed with zucchini,  
yellow squash, roasted red peppers and mushrooms, served  
with our scampi sauce over pasta

**ADD TO ANY PASTA**  
chicken  
breaded chicken  
breaded chicken parm style  
shrimp (6)  
substitute gluten-free penne  
substitute bolognese  
substitute vodka sauce

## SEAFOOD

**FRA DIAVOLO \***  
choose from Gulf shrimp or pan seared calamari  
with fresh garlic, crushed red pepper and spicy  
marinara tossed with pasta

**SHRIMP SCAMPI \***  
Gulf shrimp in a buttery garlic white wine sauce  
with roasted tomatoes, crushed red pepper  
and tossed with pasta  
\*wine pairing - Benvolio Pinot Grigio

**SEAFOOD RISOTTO \***  
clams, mussels, calamari, and shrimp sautéed with  
our signature scampi sauce tossed with risotto

**SHRIMP AND SAUSAGE RISOTTO**  
Gulf shrimp, hot Italian sausage, onion,  
roasted green and red peppers, zucchini  
and yellow squash tossed with risotto

**SHRIMP PARMESAN**  
Italian breaded Gulf shrimp covered with our marinara,  
topped with mozzarella and baked to perfection and  
served with pasta marinara

**LINGUINE AND CLAMS**  
flavorful littleneck clams in the shell, tossed with linguine,  
baby clams and our white wine garlic butter sauce

## ENTRÉES

**CHICKEN PICCATA**  
pan-seared fresh chicken breast sautéed with lemon, capers,  
white wine butter sauce and served over pasta  
\*wine pairing - Twin Islands Sauvignon Blanc

**CHICKEN MARSALA**  
robust creamy marsala sauce, tender fresh chicken breast,  
with fresh mushrooms served over pasta

**CHICKEN SCARPIELLO \***  
pan-seared fresh chicken breast, sweet Italian sausage, fresh  
garlic, pepperoncini in a white wine butter sauce and served  
with pasta marinara

**CHICKEN SALTIMBOCA**  
sautéed chicken breast, thin sliced prosciutto, spinach,  
with melted mozzarella topped with a sage butter  
sauce and a side of pasta marinara

**BAKED EGGPLANT PARMESAN**  
sliced fresh eggplant topped with our marinara and  
mozzarella, and served with pasta and marinara

**CHICKEN PARMESAN**  
lightly breaded fresh chicken breast smothered in our  
marinara sauce, topped with mozzarella, baked and  
served with pasta marinara  
\*wine pairing - Carmel Road Pinot Noir

**CHICKEN SAN MARCO**  
breaded fresh chicken breast topped with sautéed  
broccoli, red onions, roasted red peppers, sun-dried  
tomatoes, fresh basil, and mozzarella cheese.  
all served over fettuccini Alfredo

**MUSHROOM RISOTTO**  
blue oyster mushrooms from BKW farms in Marana,  
petite peas, garlic, parmesan tossed with risotto

## SIDES

sautéed seasonal vegetables  
parmesan risotto  
Alfredo sauce  
meatballs

sweet Italian sausage  
pesto  
french fries  
hot Italian sausage

*Split plate charge . . . 3*

*\* SPICY DISH*



## HAND-TOSSED PIZZA

*14" gluten-free crust available. Thin crust available on all pizzas.*

### **DOMINICK'S SPECIAL**

pepperoni, spicy Italian sausage, meatballs, mushrooms, ripe olives, green bell peppers, red onions, extra cheese

### **MEAT LOVERS**

pepperoni, spicy Italian sausage, Canadian bacon, meatballs, bacon, extra cheese

### **WHITE**

extra virgin olive oil, Italian seasoning, Pecorino romano cheese, extra mozzarella, fresh garlic

### **SOUTHWEST CHICKEN**

chicken breast, BBQ sauce, fresh jalapeño, mozzarella, and cheddar cheese

### **MARGHERITA**

handmade mozzarella, basil, Roma tomatoes, pizza sauce served Neapolitan-style thin crust

### **VEGGIE LOVERS**

Roma tomatoes, green bell peppers, spinach, ripe olives, red onions, mushrooms, extra cheese

### **HAWAIIAN**

Canadian bacon and pineapple

### **BUFFALO CHICKEN**

chicken breast marinated in our homemade wing sauce, blue cheese crumbles and available mild, medium, hot served with a side of blue cheese or ranch

### **PESTO**

classic Italian pesto pizza (no red sauce) topped with extra mozzarella

### **JON'S SPECIAL**

hot soppressata, hot cherry peppers, red onions

### **CHICKEN ALFREDO**

chicken breast, roasted red peppers, mushrooms, red onions, with our homemade alfredo sauce

### **PROSCIUTTO ARUGULA**

thin-sliced prosciutto, fresh arugula and blended cheese on a white pizza

### **QUARTTRO FORMAGGI**

evoo, roasted garlic, mozzarella, ricotta, blue cheese, and parmesan

### **VERA PIZZA AMERICANA**

handmade fresh mozzarella, tomato sauce served Neapolitan style, thin crust

### **HOT HONEY**

handmade fresh mozzarella, cupping pepperoni, hot soppressata, hot cherry peppers, tomato sauce, mikes hot honey served neapolitan style, thin crust

### **CHICKEN FLORENTINE**

chicken breast, roasted garlic, spinach, sun dried tomato, parmesan, mozzarella, homemade alfredo sauce

### **CHEESE PIZZA**

## TOPPINGS

pepperoni, cupping pepperoni, spicy Italian sausage, Canadian bacon, bacon, anchovies, green bell peppers, roasted red peppers, mushrooms, red onions, ripe olives, green olives, Roma tomatoes, hot cherry peppers, sun-dried tomatoes, fresh jalapeño, pepperoncini, pineapple, roasted garlic, fresh garlic, spinach, basil, provolone, ricotta, feta, cheddar, blue cheese crumbles, extra mozzarella, mikes hot honey

### **PREMIUM TOPPINGS**

shrimp, clams, chicken breast, prosciutto, pesto sauce, handmade mozzarella, soppressata, roasted garlic, Alfredo sauce, meatballs, artichoke hearts, greek mixed olives, arugula, Genoa salami



*Please allow 45 minutes for dine-in pizzas and calzones*

## CALZONES

*Served with our Homemade Marinara*

### **CALZONE**

stuffed with our seasoned ricotta, mozzarella, and Pecorino romano cheese

### **SPINACH AND CHEESE**

stuffed with spinach, mozzarella, Pecorino romano and provolone cheeses

**FILL YOUR CALZONE WITH ANY OF OUR PIZZA TOPPINGS**

### **PREMIUM TOPPINGS**



## SANDWICHES

*Hoagie rolls provided by a local bakery.*

*Served with choice of french fries, garden or caesar salad, minestrone.*

### **DOMINICK'S ITALIAN STALLION**

salami, pepperoni, mortadella, capicola, provolone, pepperoncini, red onions, Roma tomatoes, lettuce, with our house vinaigrette on a toasted hoagie roll

### **THE CAPO**

prosciutto di parma, hot soppressata, capicola, handmade fresh mozzarella, roasted red peppers, arugula, evoo, balsamic glaze on handcrafted bread

**baked parmesan-style with marinara and mozzarella:**

**DOMINICK'S FAMOUS**  
homemade meatball

**THE TRADITIONAL**  
sweet Italian sausage with peppers and onions

**EGGPLANT**  
fresh breaded eggplant

**CHICKEN**  
fresh breaded chicken breast