





DOMINICK'S

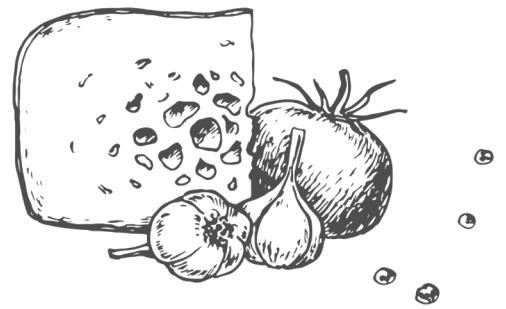


REAL ITALIAN

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

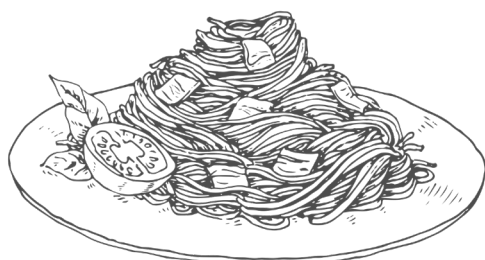
one pound of steamed clams in a garlic, lemon,
white wine butter sauce50

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:

chicken5
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, sauteed 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 sauteed
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



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

