



Welcome to Domani Star!

For 25 years the Domani Star family has valued quality food served consistently well. This means our sauces are stewed on our own stoves, our dressings are whisked by hand, our desserts are made in house, and everything is made to order.

You’ve stepped into our home and, in true Italian fashion, you’re going to be well fed and treated like family. We hope you enjoy!

STARTER

Zuppa 12 Tonight’s soup as listed on our specials’ menu

Cosa Nuova* 15 Crispy eggplant rollatini stuffed with fresh herbed ricotta. Served over light, fresh plum tomato sauce alongside citrus-dressed baby arugula. Topped with parmesan.

Polpettine dei Bacari di Venezia* 18 Five of Domani Star’s signature crispy beef & veal meatballs served with fresh basil, lemon wedges, & parmesan

Bruschetta* 12 Grilled bread, rubbed with garlic, topped with tomatoes and basil and drizzled extra virgin olive oil Add mozzarella – 3

Mozzarella alla Milanese* 15 Crispy breaded mozzarella drizzled with balsamic reduction. Served with baby arugula dressed in our citrus vinaigrette and topped with parmesan.

Polenta 15 Crispy polenta cake served in gorgonzola + rosemary cream sauce

Calamari* 16 Lightly dusted, crispy fried fresh calamari served with our plum tomato sauce.

Antipasti alla Toscana 21 Mozzarella, manchego, house-roasted red peppers, hot sopressata, house-cured balsamic onions, and mixed italian olives.

SALAD

Caprese 15 Sliced tomatoes and fresh mozzarella drizzled with balsamic reduction and topped with fresh basil

Insalata Mista 15 Chopped romaine hearts topped with with sliced avocado, feta cheese, and pineapple pico de gallo. Dressed in our citrus vinaigrette.

Giardino Estivo 15 Mixed greens topped with sliced nectarines, goat cheese, toasted almonds, and fresh mint. Dressed in our honey-thyme vinaigrette.

Insalata Caesar 13 Chopped romaine hearts dressed in our classic, homemade dressing and tossed with homemade croutons and parmesan cheese.

Insalata della Casa 10 Mixed greens in our homemade balsamic vinaigrette topped with parmesan.

PASTA

Linguine Aglio 29 Linguine tossed with sautéed scallops, caramelized onion, crisp pancetta, and grape tomatoes. Served in white wine and garlic sauce topped with baby arugula and drizzled with balsamic reduction

Pesto della Mamma 29 Linguine tossed with homemade pesto (contains almonds) topped with grilled shrimp, fresh Genovese basil, and shredded parmesan.

Linguine fra Diavolo 29 Linguine tossed with sautéed shrimp, lump crab, and sliced asparagus served in our signature smoked and **spicy** plum tomato sauce.

Rigatoni della Casa 26 Rigatoni tossed with our homemade vodka sauce and short rib. Topped with fresh basil, parmesan, and fresh mozzarella

Spaghetti alla Caprese 22 Spaghetti served in our homemade plum tomato sauce topped with fresh Mozzarella and basil. [Add Polpettine Meatballs- 28](#)

Penne alla Bolognese 26 Penne tossed with our homemade Bolognese sauce. Maybe not as “red” as you’re used to, but this recipe has survived for over 25 years – trust us.

Lasagna della Casa* 25 Handmade 3 cheese lasagna (mozzarella, parmesan, and ricotta) layered with our plum tomato sauce. Served with vegetable. [Add Bolognese sauce \\$4](#)

MEAT + FISH

Lemon Sole 32 Sauteed filet of Lemon Sole with citrus, sliced grape tomatoes, and fresh basil. Served with whipped potatoes and a vegetable.

Salmon 33 Blackened filet of wester ross salmon topped with pineapple pico de gallo and sliced avocado with a vegetable and whipped potatoes.

Vitello Melanzana 34 Grilled veal medallions layered with fontina and crispy eggplant topped with plum tomato + citrus sauce. Served with homemade spaetzle and a vegetable.

Filet 45 Two petite 4oz center cut filets, grilled to your liking, and topped with house made garlic butter. Served with whipped potatoes and a vegetable.

Bronzino 33 Grilled mediterranean sea bass served simply yet deliciously with brown butter, fresh lemon, capers, and parsley. Alongside whipped potato and a vegetable.

Pollo alla Scarpariello “Poppy’s Chicken” 27 Sautéed chicken breast topped with fresh mozzarella, sweet sausage, sauteed button mushrooms, **spicy** cherry peppers, and caramelized onions. Served in aromatic gravy alongside whipped potato and a vegetable.

Vitello alla Vodka 34 Crispy veal layered with tomatoes and fontina cheese. Served alongside spaghetti with EVOO and baby spinach. Topped with our homemade vodka-blush sauce.