



Domani Star

Lunch

STARTERS

Zuppa del Giorno 9 - Today’s soup

Antipasti alla Toscana 19

Mozzarella and manchego cheeses, house roasted red peppers, hot sopressata, house-cured balsamic pearl onions, and mixed Italian olives

Mozzarella alla Milanese 14

Crispy breaded mozzarella drizzled with balsamic reduction. Served with baby arugula dressed in our citrus vinaigrette and topped with parmesan.

Cosa Nuova 14

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

Calamari 16

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

Polpettine dei Bacaro di Venezia 18

Crispy beef and veal meatballs. Topped with basil and parmesan. Served with lemon wedges.

SALADS

Feel free to add chicken 6, salmon 9, or shrimp 8 to any of our salads.

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

Insalata Mista 15 Romaine chopped with sliced avocado, feta cheese, and pineapple pico de gallo. Dressed in our citrus vinaigrette.

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

Caesar 12 Chopped romaine hearts dressed in our classic homemade dressing and tossed with homemade croutons and parmesan cheese.

Insalata della Casa 9 Mixed greens dressed in our balsamic vinaigrette. Topped with parmesan.

CLASSICS

BLT 14

Baguette topped with applewood smoked bacon, sliced tomatoes, baby arugula, siracha aioli and homemade avocado spread, Served with French fries. Add a fried egg - \$2

Panini alla “Sud Philly” 15

Crispy breaded chicken breast served on a baguette with sautéed broccoli rabe, provolone cheese, and roasted garlic aioli. Served with french fries.

Pollo alla Milanese 20

Crispy chicken breast served under mixed greens with fresh mozzarella and grape tomatoes dressed in our citrus vinaigrette. Drizzled with balsamic reduction.

Pollo alla Parmesan “Chicken Parm” 20

Crispy chicken breast layered with fresh mozzarella. Served over spaghetti with our house plum tomato sauce. Topped with parmesan.

Lasagna della Casa 15

Handmade 3 cheese lasagna (mozzarella, parmesan, and ricotta) layered with our plum tomato sauce. Served with a side salad of mixed greens with tomatoes and parmesan. Dressed in our citrus vinaigrette. Add Bolognese sauce \$5

Eggplant Parm 17

Crispy eggplant layered with mozzarella, ricotta, and parmesan cheeses and our homemade plum tomato sauce. Served with a side salad of mixed greens with tomatoes and parmesan. Dressed in our citrus vinaigrette.

Spaghetti alla Caprese 18

Spaghetti served in our plum tomato sauce topped with basil and fresh Mozzarella. Add our signature meatballs \$9

Penne alla Bolognese 24

Our homemade Bolognese sauce. Maybe not as “red” as you are used to, but this recipe has survived for over 20 years – trust us.

BEVERAGES

- Coke, Diet Coke, Sprite - 3
- Homebrewed Iced Tea - 2
- Coffee - 2
- Hot tea - 2
- Espresso - 5
- Cappuccino - 6

SAVE ROOM FOR DESSERT

- Chocolate Cake
- Bread pudding
- Tirimisu
- Chocolate Pudding

For your safety, please alert your server of any food allergies