

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 9 Tonight's soup as listed on our specials' menu

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.

Bruschetta* Grilled bread, rubbed with garlic, and drizzled with extra virgin olive oil
Add tomatoes and herbs – 10 Add tomatoes, herbs, and mozzarella – 12

Mozzarella alla Milanese* 14 Crispy breaded mozzarella drizzled with balsamic reduction. Served with baby arugula dressed in our citrus vinaigrette and topped with parmesan.

Polenta e Gorgonzola 14 Crispy polenta cake served in gorgonzola + rosemary cream.

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

Polpettine dei Bacaro di Venezia* 18 Five of Domani Star's signature crispy beef & veal meatballs served with basil, lemon, & parmesan

Antipasti alla Toscana 19 Mozzarella, manchego, house-roasted red peppers, hot sopressata, house-cured balsamic onions, and mixed italian olives.

SALAD

Insalata Mela 14 Baby arugula topped with sliced honeycrisp apples, roasted squash, toasted pumpkin seeds, cheddar cheese, and dried cranberries. Dressed in our maple vinaigrette.

Insalata Pera 14 Mixed greens with poached pears, dried cranberries, roasted beets, toasted pecans, and blue cheese. Dressed in our honey thyme vinaigrette.

Insalata 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 in our homemade balsamic vinaigrette topped with parmesan.

PASTA

Fazzoletti con Carne 28 Homemade fazzoletti pasta (little handkerchiefs) tossed with slow cooked boneless short rib, asparagus, kabocha squash, and mozzarella. Served in an aromatic braising jus. Topped with breadcrumbs and parmesan.

Linguine Autunno 28 Linguine tossed with sautéed scallops in a white wine and garlic sauce with sundried tomatoes, roasted brussel sprouts, and roasted kabocha squash.

Rotini Purgatory 28 Rotini tossed with crisp pancetta and braised beef served in our plum tomato sauce served a la carbonara tossed with caramelized onions, fresh parsley, and 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 20 years – trust us.

Lasagna della Casa* 24 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 31 Sautéed filet of Lemon Sole served in a white wine and garlic sauce infused with cranberry and fresh dill. Served with whipped potatoes and a vegetable.

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.

Salmon 32 Grilled filet of wester ross salmon served over stewed cannellini beans with sautéed broccoli rabe, roasted garlic, and sundried tomatoes.

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 32 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” 26 Sautéed chicken breast topped with fresh mozzarella, sweet sausage, sauteed button mushrooms, **spicy** cherry peppers, and caramelized onions. Served in white wine + aromatics 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.