



# Domani Star

## Lunch

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### STARTERS

**Zuppa del Giorno 12** - Today's soup

**Hummus 16**

House made roasted mushroom hummus served with sliced cucumber and carrot

**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 21**

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

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### SALADS

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

**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.

**Caprese 15**

Sliced Mozzarella and heirloom tomatoes drizzled with balsamic reduction

**Insalata Fresca 15**

Mixed greens dressed in our raspberry vinaigrette topped with goat cheese, sweet white corn, and blueberries – a true taste of summer!

**Rucola 15**

Baby arugula dressed in our citrus vinaigrette topped with sliced avocado, cucumber, feta, and house roasted red peppers. Drizzled with balsamic reduction.

### 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.

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### BEVERAGES

Coke, Diet Coke, Sprite - 3

Homebrewed Iced Tea - 3

Coffee - 3

Hot tea - 3

Espresso - 4

Cappuccino - 6

### SAVE ROOM FOR DESSERT

Chocolate Cake

Bread pudding

Tiramisu

Chocolate Pudding

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