

Welcome to Domani Star



For 26 years Domani Star 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'll 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* 21 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 melted 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.

SALAD

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.

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 Verduce 32 - Linguine tossed with lump crab meat and scallops, sauteed zucchini, caramelized onions, sweet white corn, and grape tomatoes. Served in our white wine and garlic sauce topped with baby arugula and balsamic reduction

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 Meatballs- 8

Penne alla Bolognese 28 Penne tossed with our homemade beef + veal ragu. Maybe not as “red” as you're used to, but this recipe has survived for over 25 years – trust us.

Fra Diavolo 32 Linguine tossed with sautéed shrimp, lump crab, and sliced asparagus served in our signature smoked and **spicy** plum tomato sauce.

Lasagna della Casa* 25 Handmade 3 cheese lasagna (mozzarella, parmesan, and ricotta) layered with our plum tomato sauce. Served with vegetable. Add Bolognese sauce – 6

MEAT + FISH

Salmon 33 Grilled filet of Wester Ross salmon served over Mediterranean white bean salad with baby arugula and citrus vinaigrette.

Vitello Milanese 34 Crispy veal medallions topped with a salad of mixed greens, fresh mozzarella, and grape tomatoes. Dressed in our citrus vinaigrette. Topped with balsamic reduction.

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.

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.

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.