



Executive Chef: Rick DeHerder  
 Chef de Cuisine: Mikel Seaman

## Appetizers

- BRUSCHETTA** ..... \$8  
 Choose one:  
 Roasted tomatoes, fresh mozzarella, and basil.  
 or  
 Mushroom and cream duxelle with fresh mozzarella.
- SMOKED DUCK BREAST** ..... \$8  
 Crispy smoked duck breast with baby carrots and spinach.
- SEARED SCALLOPS** ..... \$9  
 Over oyster mushrooms, corn and bacon.  
 Finished with a scallop essence and chives.
- FRESH STEAMED MUSSELS** ..... \$9  
 In a white wine butter sauce with tomato and basil.
- ANTIPASTO** ..... \$9  
 Fresh mozzarella, tomatoes, basil, prosciutto, salami, artichoke hearts, roasted red peppers, and calamata olives. Served with assorted cheeses.
- SMOKED SALMON CHEESECAKE** ..... \$9  
 Made with Gruyere cheese and served with toast-points.
- TARETARE** ..... \$9  
 Ahi Tuna with soy, lime and chives.  
 and  
 Steak with red onion, mustard and capers.  
 Served with grilled bread.

## Insalata

- Add chicken/shrimp...\$3
- CAESAR** ..... \$7  
 Domenic's in-house version of the classic recipe with fresh croutons and parmesan.  
 Side ..... \$3
- MEDITERRANEAN** ..... \$7  
 Feta crumbles, romaine, red peppers, red onion, cucumbers, and calamata olives.  
 Side ..... \$3
- DOMENIC'S HOUSE** ..... \$7  
 Tossed with a lemon vinaigrette and candied almonds.  
 Side ..... \$3
- TUSCAN BREAD** ..... \$7  
 Bread and spring greens tossed with fresh mozzarella, extra virgin olive oil, and tomatoes.
- SPINACH & BASIL** ..... \$8  
 Spinach and basil combined with a balsamic sherry vinaigrette.

## Soups

- SOUP DU JOUR** ..... \$5  
 Chef's soup of the day

At Domenic's, we thrive on providing one of the finest dining experiences in Fort Collins. Great food, spirits, service and ambience are staples of our success. With a small kitchen that only accommodates two chefs, we appreciate your patience while we prepare a meal you are sure to enjoy. So sit back and enjoy what has become Domenic's.

## Entrées

- BRACIOLE** ..... \$15  
 Prosciutto, roasted garlic, and fresh mozzarella rolled in tender flank steak and braised in marinara. Served with garlic-whipped potatoes.
- DUCK BREAST** ..... \$19  
 Chef's daily creation.
- SALMON** ..... \$16  
 Grilled salmon over a rice cake with an Asian glaze and green onions.
- VEAL CUTLETS** ..... \$16  
 Served over mashed potatoes, with a sage lemon butter and brussel sprouts.
- CHICKEN AL MATTONE** ..... \$16  
 Pan roasted half chicken with potatoes and root vegetables. Served in a chicken broth.
- FILET** ..... \$31  
 Chef's daily creation.
- CHICKEN FRANCHISE** ..... \$15  
 Sauteed chicken medallions in a lemon beurre blanc. Served with spaghetti and marinara.
- SEARED TUNA** ..... \$19  
 Chef's daily creation.
- MAHI MAHI** ..... \$16  
 Served over braised fennel with prosciutto and balsamic.
- LASAGNA BOLOGNESE** ..... \$13  
 Italian sausage and beef, layered between pasta, ricotta, and mozzarella.  
 Served with broccoli.
- ARABIATA: (ANGRY PASTA)** ..... \$13  
 Penne pasta in a red chili tomato sauce with fresh basil and prosciutto.
- SORRENTO** ..... \$12  
 Fresh mozzarella, tomato, basil and olive oil with spaghetti.
- OPEN-FACED RAVIOLI** ..... \$12  
 Filled with seasonal squash, mushrooms and baby spinach. Topped with a Parmesan cheese sauce.
- LAMB SHANK** ..... \$19  
 Served with brown buttered potato gnocchi and carrots.
- SEAFOOD PASTA** ..... \$15  
 Seared scallops and shrimp over pasta with a parmesan cream sauce and basil.

*\*Please no substitutions.*



### *Beverages*

- Sodas..... \$1.50
- Coffee/Tea..... \$2.25
- Espresso..... \$2.25

### *Kids Menu*

- Macaroni and Cheese.....\$4
- Personal Pizza..... \$5
- Spaghetti..... \$4

### *Happy Hour*

- Martinis (off list)..... \$5
- Odell's Drafts..... \$2
- Call Drinks..... \$4



130 South Mason  
Fort Collins, CO 80525



902 West Drake Road  
Fort Collins, CO 80526

### *Pizzas*

When we say pizza, we mean business! Our dough is made fresh daily right here. Our sauce is made from the best tomatoes, herbs and spices that the world has to offer. Our cheeses are 100% all dairy and hand shredded daily. These brick oven pizzas take longer to cook, but are well worth the wait.

### *Soppers*

#### MEATS

Meatballs, Italian sausage, ham, chicken, anchovies, pepperoni, Italian salami

#### VEGGIES

Mushrooms, onion, green pepper, roasted red pepper, broccoli, fresh garlic, green or black olives, pepperoncini

#### FRUIT

Pineapple, tomato

	Small 10"	Large 16"
Cheese Pizza .....	\$9	\$12
Any one item.....	\$10	\$14
Any two items.....	\$12	\$16
Any three items .....	\$14	\$18
Any four items .....	\$16	\$20
Pizza Specialties .....	\$18	\$22

### *Pizza Specialties*

#### THE ZEUS

The god of pizza – pepperoni, meatballs, Italian sausage, Italian salami, ham, tomatoes and black olives, topped with feta cheese and sprinkled with fresh garlic.

#### WHITE LIGHTNING

No red stuff found here – olive oil, garlic and special seasoning sauce, topped with mozzarella and feta cheese, with your choice of three items, bring you a lighter way to experience a good thing.

#### MARGHERITA

The original pizza. Made with marinara, fresh mozzarella. Delicate and beautiful. . . \$13/\$19