



Catering Menu



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Domingo's Italian Deli
Behind The Kitchen





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ANTIPASTO PLATTERS

SMALL 12"
CHOOSE COMBO OF 6 OPTIONS BELOW
\$59.99

MEDIUM 16"
CHOOSE 7
\$79.99

LARGE 18"
CHOOSE 7
\$99.99



FAVORITE OPTIONS

| | | |
|------------------|---|---|
| COLD CUTS | <ul style="list-style-type: none"> ◆ Salame (Dry or Genova) ◆ Mortadella ◆ Capicola ◆ Ham ◆ House Pepperoni | <ul style="list-style-type: none"> ◆ Pastrami ◆ Roast Beef ◆ Corned Beef ◆ Roasted Turkey (Rotisserie, Smoked or Maple-Honey) |
| CHEESE | <ul style="list-style-type: none"> ◆ Provolone ◆ Swiss ◆ American (white or yellow) ◆ Mozzarella ◆ Cheddar | <ul style="list-style-type: none"> ◆ Pepper ◆ Jack ◆ Smoked Gouda ◆ Muenster |
| SPECIALS | <ul style="list-style-type: none"> ◆ Marinated Artichokes ◆ Marinated Mushrooms ◆ Caponata (eggplant salad) ◆ Potato Salad ◆ Pasta Salad (Primavera or Checca) | <ul style="list-style-type: none"> ◆ Marinated Garbanzo Beans ◆ Giardiniera ◆ Pepperoncini ◆ Cornichons ◆ Pickles |
| OLIVES | <ul style="list-style-type: none"> ◆ Dry Sicilian (w/chili flakes) ◆ Colossal Cracked-Green ◆ Cerignola ◆ Castelvetro | <ul style="list-style-type: none"> ◆ Greek ◆ Kalamata ◆ Nostralina Pitted |

GOURMET PLATTERS

UPGRADE ANTIPASTO PLATTERS WITH CHOICES BELOW

Small \$59.99+\$5 per substitution Medium \$79.99+\$7 per substitution Large 99.99+\$9 per substitution



| | | |
|------------------|---|---|
| COLD CUTS | <ul style="list-style-type: none"> ◆ Prosciutto di Parma ◆ Coppa Secca (mild or spicy) ◆ Imported Mortadella ◆ Soppressata (sweet or spicy) | <ul style="list-style-type: none"> ◆ Toscano Salame ◆ Reggio Emilia ◆ Salametti secchi ◆ Bresaola (Cured Filet of Beef) |
| CHEESE | <ul style="list-style-type: none"> ◆ Imported Sharp Provolone ◆ Fior di Latte Mozzarella (caprese spears or sliced) | <ul style="list-style-type: none"> ◆ Gorgonzola ◆ Asiago ◆ Fontina |
| SPECIALTY | <ul style="list-style-type: none"> ◆ Stuffed Cherry Peppers ◆ Grilled Artichokes Hearts ◆ Baby Artichokes (grilled & marinated) | <ul style="list-style-type: none"> ◆ Calamari & Baby Shrimp Salad ◆ Goat Cheese filled Peppers |

PREMIUM OPTIONS EACH SUBSTITUTION

\$59.99+\$8 per substitution

\$79.99+\$10 per substitution

\$99.99+\$12 per substitution



| | | |
|------------------|---|--|
| COLD CUTS | <ul style="list-style-type: none"> ◆ Prosciutto San Daniele ◆ Speck (Smoked Prosciutto) | <ul style="list-style-type: none"> ◆ Bresaola (Punta D'anca) ◆ Culatello di Zibello |
| CHEESE | <ul style="list-style-type: none"> ◆ Caciotta di Tartufo (Truffle cheese) ◆ Burrata Mozzarella ◆ Fresh Bufala Mozzarella | <ul style="list-style-type: none"> ◆ Caciotta di Pistacchio (Pistachio cheese) ◆ Stracchino ◆ Caciotta Calabrese (Spicy cheese) |

VEGETABLE, CHEESE & CRACKER PLATTER [V]

| | | | |
|--|-------------|-------------|-------------|
| <ul style="list-style-type: none"> ❖ Carrots, celery, broccoli, cauliflower & radishes ▶ with cubed provolone, cheddar & swiss [V] ▶ with chunked sharp provolone & Gouda [V] ▶ with chunked Parmigiano Reggiano & Fontina [V] ▶ with Taleggio, Grana Padano & Asiago [V] | (serves 10) | (serves 15) | (serves 25) |
| ◆ Served with homemade crostini and breadsticks. | \$49.99 | \$69.99 | \$89.99 |
| | \$59.99 | \$79.99 | \$99.99 |
| | \$69.99 | \$89.99 | \$109.99 |
| | \$79.99 | \$99.99 | \$119.99 |

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

SANDWICH TRAYS

❖ Assorted Finger Sandwiches

TRADITIONAL OPTIONS

♦Two dozen minimum, mix a maximum of 2 choices per dozen

*Gluten free option +\$10.00 per two dozen (24 hour notice required)

Bread Options ▶

PRICE PER DOZEN

| | ROMANO CHEESE BREADSTICK | MINI ROLL OR CIABATTA |
|---|--------------------------------|-----------------------------|
| ▶The Dom (classic or spicy) | \$24.99 | \$32.99 |
| ▶Dry Salame or Genoa Salame & Provolone | \$24.99 | \$32.99 |
| ▶Capicola & Provolone | \$24.99 | \$32.99 |
| ▶Mortadella & Provolone | \$24.99 | \$32.99 |
| ▶Black Forest Ham & Swiss | \$24.99 | \$32.99 |
| ▶Turkey & Provolone or Jack (Rotisserie, Smoked or Maple-Honey) | \$25.99 | \$34.99 |
| ▶Albacore Tuna Salad (light mayo, olives, pickles & pepperoncini) | \$26.99 | \$34.99 |
| ▶Grilled Eggplant & Smoked Mozzarella (olive oil & balsamic)[V] | \$26.99 | \$34.99 |
| ▶Caprese (Fior di latte fresh mozzarella, tomatoes & basil)[V] | \$24.99 | \$32.99 |
| ▶Prosciutto & Fresh Mozzarella (olive oil, tomatoes & basil) | \$29.99 | \$36.99 |
| ▶Pastrami & Swiss | \$29.99 | \$36.99 |
| ▶Roast Beef | \$29.99 | \$36.99 |
| PREMIUM OPTIONS ♦Two dozen minimum, mix a maximum of 2 choices per dozen | ROMANO CHEESE BREADSTICK | MINI ROLL OR CIABATTA |
| ▶Prosciutto di Parma & Sharp Provolone | \$36.99 | \$44.99 |
| ▶Calabrese Salame & Asiago | \$36.99 | \$44.99 |
| ▶Speck & Provola | \$36.99 | \$44.99 |
| ▶Bresaola & Fontina | \$36.99 | \$44.99 |
| ▶Toscano Salame & Havarti | \$36.99 | \$44.99 |

All Sandwich Trays & Subs include (on bread or on side)...

Mayonnaise, mustard, lettuce, tomatoes, onions & Italian dressing. *Pickles & pepperoncini extra charge +\$1.99 per foot/Dozen

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION



SUPER SUBS

❖RING SANDWICHES

♦Choice of chips or mixed relish in center

(16" Round Party Sub serving 6-8 people)



| | |
|---|---------|
| ▶ Italian Sub (Classic or Spicy) | \$44.99 |
| ▶ Salame & Provolone | \$44.99 |
| ▶ Ham & Swiss | \$44.99 |
| ▶ Caprese (Fior di latte fresh mozzarella, tomatoes & basil)[V] | \$44.99 |
| ▶ Turkey & Provolone (Rotisserie, Smoked or Maple-Honey) | \$49.99 |
| ▶ Roast Beef & Cheddar | \$49.99 |
| ▶ Prosciutto Crudo & Fresh Mozzarella (alla Caprese) | \$54.99 |

❖MEGA PARTY SUBS 2feet-8feet long (serving 5 people per foot)

PRICE PER FOOT

| | |
|--|---------|
| ▶ Italian Sub (Salame, capicola, mortadella, cotto salame & provolone) | \$22.99 |
| ▶ Spicy Italian (Hot salame & ham, sopressata, mortadella & provolone) | \$22.99 |
| ▶ Caprese (Fior di latte fresh mozzarella, tomatoes & basil)[V] | \$22.99 |
| ▶ Turkey & Cheese (Thumann's Smoked or Maple-Honey +\$2/foot) | \$23.99 |
| ▶ Ham & Cheese (Thumann's Maple Glaze or Black Forest +\$2/foot) | \$22.99 |
| ▶ Roast Beef & Cheese (Tender house marinated beef) | \$27.99 |
| ▶ Veggie (Artichokes, mushrooms, let/tom/onions/pkls & peperoncini)[V] | \$24.99 |
| ▶ Albacore Tuna Salad (with light mayo, olives, pickles & pepperoncini) | \$27.99 |
| ▶ Prosciutto di Parma (add fresh mozzarella or sharp aged provolone +\$5/foot) | \$29.99 |
| ▶ Speck & Provola (Smoked prosciutto & smoked mozzarella) | \$32.99 |
| ▶ Bresaola, Arugula & Reggiano (add black truffle spread +\$10/foot) | \$34.99 |

❖Precut Fee of \$10 per sub

❖Deposit of \$10 per board



[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

COLD APPETIZERS



❖Bruschetta

Freshly chopped and served with our homemade crostini

- ▶ Classic (Roma tomatoes, basil, garlic & parmigiano)[V]
- ▶ Special (Roma tomatoes, basil, garlic & Parmigiano, pitted Sicilian Nostralina olives)[V]

Servings 10-12

\$29.99

\$34.99

❖Fresh Mozzarella

Fior di Latte, Bufala and Burrata

- ▶ Caprese (Fior di Latte, tomatoes, basil, olive oil & balsamic)[V] [GF]
- ▶ Caprese Skewers (cherry tomatoes, basil & olive oil)[V][GF]
- ▶ Bufala & Marinated eggplant (imported Bufala)[V] [GF]
- ▶ Burrata & Roasted Peppers (olive oil, garlic & herbs)[V] [GF]

\$39.99

\$39.99

\$39.99

\$45.99



❖Prosciutto Crudo

Cured: Di Parma, San Daniele & Culatello

- ▶ Prosciutto di Parma & Melon (sliced melon individually wrapped)[GF]
- ▶ Prosciutto di Parma & Mozzarella (wrapped fresh mozzarella)[GF]
- ▶ Prosciutto di Parma & Breadsticks
- ▶ Prosciutto San Daniele & Figs [GF]
- ▶ Culatello & Dried Olives (Prized leg & spicy dry olives)[GF]

\$39.99

\$39.99

\$39.99

\$45.99

\$45.99



HOT APPETIZERS

Servings 10-12



Hot Artichoke & Spinach Dip [V]

Marinated artichokes, sauteed spinach with cream, parmigiano & mozzarella

Served in a shepherd's loaf with homemade bread & crostini assortment

\$39.99

Grilled Vegetables in Balsamic Herb Marinade [V] [GF]

Locally sourced seasonal vegetables

\$59.99



Stuffed Mushrooms [V]

Romano, garlic, bread crumbs, white wine & herbs

\$34.99



Cocktail Meatballs & Sausage

- ▶ Beef Meatballs w/house marinara or arrabiata (100% Beef)
- ▶ Chicken Meatballs w/house marinara or arrabiata
- ▶ Pork or Chicken Sausage w/house marinara & peppers [GF]

\$17.99

\$19.99

\$19.99

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

INSALATE/SALADS

Servings ► 9-12 15-18 20-24



► **Antipasto Salad** [GF]

Mixed greens, olives, garbanzos, artichokes, giardiniera, cheese, salami & house vinaigrette.

► **Caesar Salad** [V]

Classic Caesar salad with Romaine lettuce, parmigiano, croutons & house Caesar dressing.

► **Greek Salad** [V] [GF]

Romaine, feta cheese, olives, tomatoes, cucumbers & house balsamic dressing.

► **Pear, Gorgonzola & Candied Walnut** [V] [GF]

Mixed greens, sliced pear, crumbled Gorgonzola, candied walnuts & house balsamic dressing.

► **Bresaola, Rucola e Parmigiano** [GF]

Thinly sliced tender beef bresaola on a bed of arugula with shaved parmigiano, lemon & olive oil.

► **Carciofi Salad** [V] [GF]

Marinated quartered artichokes on mixed greens, shaved parmigiano, walnuts & lemon-olive oil dressing.

► **Rucola Californiana** [V] [GF]

Arugula and diced avocados with chopped roma tomatoes, sliced almonds & house balsamic dressing.

► **Calamari & Shrimps Salad**

Perfectly marinated calamari and baby shrimps over a bed of butter lettuce with house lemon dressing.

♦ **ADD GRILLED CHICKEN** (To any above salads)



| | 9-12 | 15-18 | 20-24 |
|---|---------|---------|---------|
| ► Antipasto Salad [GF] | \$35.99 | \$49.99 | \$69.99 |
| ► Caesar Salad [V] | \$35.99 | \$49.99 | \$69.99 |
| ► Greek Salad [V] [GF] | \$35.99 | \$49.99 | \$69.99 |
| ► Pear, Gorgonzola & Candied Walnut [V] [GF] | \$39.99 | \$59.99 | \$79.99 |
| ► Bresaola, Rucola e Parmigiano [GF] | \$45.99 | \$69.99 | \$89.99 |
| ► Carciofi Salad [V] [GF] | \$45.99 | \$69.99 | \$89.99 |
| ► Rucola Californiana [V] [GF] | \$39.99 | \$59.99 | \$79.99 |
| ► Calamari & Shrimps Salad | \$45.99 | \$69.99 | \$89.99 |
| ♦ ADD GRILLED CHICKEN (To any above salads) | \$19.99 | \$29.99 | \$39.99 |

ANTIPASTO CASE

Servings ► 9-12 15-18 20-24



► **Pasta alla Checca Salad [V]**

Roma tomatoes, garlic, basil & EVOO

► **Tortellini al Pesto [V]**

Cheese tortellini, house pesto sauce & EVOO

► **Marinated Mushrooms [V] [GF]**

Stone-ground herbs, EVOO & house vinegar blend

► **Fire-Roasted Red Bell Peppers [V] [GF]**

Garlic, stone-ground herbs & EVOO

► **Marinated Artichokes (Quartered) [V] [GF]**

Stone-ground herbs, EVOO & house vinegar blend

► **Artichokes (Whole-Grilled) [V] [GF]**

Stone-ground herbs, EVOO & white wine vinegar

► **Artichoke Hearts (Grilled) [V] [GF]**

Broiled with EVOO, dill & seasoning

► **Caponata [V] [GF]**

Sautéed eggplant, tomatoes, onions, olives, capers, pine nuts, EVOO & vinegar

► **Potato Salad [V] [GF]**

Hand-cut potatoes, seasoned carrots, peas & mayo

► **Tuna Salad [GF]**

White albacore tuna, celery, olives, pepperoncini, pickles & light mayo

► **Brussel Sprouts [V] [GF]**

Stone-roasted brussel sprouts with pistachios & EVOO

► **Calamari & Baby Shrimp Salad [GF]**

Red onions, celery, fresh parsley, lemon & EVOO

► **Cauliflower Salad [V] [GF]**

Broiled florets with sliced almonds, spices & EVOO

| Servings ► | 9-12 | 15-18 | 20-24 |
|--|---------|---------|---------|
| ► Pasta alla Checca Salad [V] | \$34.99 | \$49.99 | \$65.99 |
| ► Tortellini al Pesto [V] | \$39.99 | \$59.99 | \$69.99 |
| ► Marinated Mushrooms [V] [GF] | \$39.99 | \$59.99 | \$69.99 |
| ► Fire-Roasted Red Bell Peppers [V] [GF] | \$39.99 | \$59.99 | \$69.99 |
| ► Marinated Artichokes (Quartered) [V] [GF] | \$39.99 | \$59.99 | \$69.99 |
| ► Artichokes (Whole-Grilled) [V] [GF] | \$44.99 | \$64.99 | \$79.99 |
| ► Artichoke Hearts (Grilled) [V] [GF] | \$44.99 | \$64.99 | \$79.99 |
| ► Caponata [V] [GF] | \$44.99 | \$64.99 | \$79.99 |
| ► Potato Salad [V] [GF] | \$34.99 | \$49.99 | \$65.99 |
| ► Tuna Salad [GF] | \$49.99 | \$69.99 | \$89.99 |
| ► Brussel Sprouts [V] [GF] | \$34.99 | \$49.99 | \$65.99 |
| ► Calamari & Baby Shrimp Salad [GF] | \$49.99 | \$69.99 | \$89.99 |
| ► Cauliflower Salad [V] [GF] | \$34.99 | \$49.99 | \$65.99 |

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

CLASSIC PASTAS & GUILT-FREE OPTIONS



FiberPasta®

| FIBERPASTA vs AVERAGE PASTA | | |
|------------------------------|------------|------------------|
| Per Serving 3.5 oz (100g) | FiberPasta | Average Pasta |
| NET CARBS | 41g | 70g |
| FIBER | 15g | 4g |
| PROTEIN | 15g | 12g |
| SUGAR | 0g | 4g |
| GLYCEMIC INDEX | 23 | 42 |

Servings ► 9-12 15-18 20-24

► Spaghetti & Meatballs [GF option available]

House marinara sauce and grated Romano cheese

► Fettuccine Alfredo [V]

House butter-cream sauce with parmigiano

► Penne al Forno [V] [GF option available]

Tomato sauce & cream, mozzarella & parmigiano

► Orecchiette alla Bolognese

House 100% pure beef ragù

► Rigatoni alla Checca [V]

Chopped tomatoes, garlic, basil, parmigian & EVOO

► Fusilli Arrabbiata [V] [GF option available]

Spicy tomatoes sauce, garlic & parmigiano

► Rigatoni Puttanesca [V]

Tangy tomatoes sauce with olives and capers

► Gnocchi [V] [GF option available]

Home-made potato dumpling with the choice of:
Marinara sauce, Bolognese sauce, Pesto, Pink sauce

♦ Add grilled chicken

(Fettuccine Alfredo, Rigatoni alla Checca, Fusilli Arrabbiata)

❖ GUILT-FREE OPTIONS

Low Carbs/Zero Sugar/High Fiber

► FIBER PASTA Spaghetti & Chicken Meatballs

100% Lean chicken meatballs & house marinara sauce

► FIBER PASTA Penne Arrabbiata [V]

Spicy tomatoes sauce, garlic & light parmigiano

► FIBER PASTA Fusilli with Pesto & Grilled Chicken

Homemade Pesto with chopped grilled lean chicken

| | 9-12 | 15-18 | 20-24 |
|--|---------|----------|----------|
| Spaghetti & Meatballs | \$42.99 | \$64.99 | \$79.99 |
| | +12.00 | +18.00 | +25.00 |
| Fettuccine Alfredo | \$42.99 | \$64.99 | \$79.99 |
| Penne al Forno | \$42.99 | \$64.99 | \$79.99 |
| | +12.00 | +18.00 | +25.00 |
| Orecchiette alla Bolognese | \$42.99 | \$64.99 | \$79.99 |
| Rigatoni alla Checca | \$42.99 | \$64.99 | \$79.99 |
| Fusilli Arrabbiata | \$42.99 | \$64.99 | \$79.99 |
| | +12.00 | +18.00 | +25.00 |
| Rigatoni Puttanesca | \$47.99 | \$74.99 | \$85.99 |
| Gnocchi | \$47.99 | \$67.99 | \$79.99 |
| | +12.00 | +18.00 | +25.00 |
| Add grilled chicken | \$19.99 | \$29.99 | \$39.99 |
| FIBER PASTA Spaghetti & Chicken Meatballs | \$64.99 | \$89.99 | \$109.99 |
| FIBER PASTA Penne Arrabbiata [V] | \$54.99 | \$79.99 | \$94.99 |
| FIBER PASTA Fusilli with Pesto & Grilled Chicken | \$69.99 | \$104.99 | \$134.99 |

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

PASTA SPECIALTIES



❖ LASAGNA

► **Lasagna della Casa** [GF option available]

100% beef, ricotta, mozzarella & Romano

► **Lasagna Spinach Marinara** [V]

Spinach, ricotta, mozzarella & Romano

► **Lasagna Mixed Veggie Medley** [V]

Italian veggies, fresh ricotta, mozzarella & parmigiano

❖ NOVELTY

► **Mostaccioli all'Amatriciana**

Pancetta, tomatoes, chili flakes & Romano

► **Penne alla Norma** [V] [GF option available]

Eggplant, tomatoes, onions, garlic & ricotta salata

► **Gnocchi alla Sorrentina** [V] [GF option available]

Homemade potato dumplings, fresh tomatoes, fresh mozzarella, parmigiano & basil.

❖ **RAVIOLI** ♦ **Marinara** [V] or ♦ **Bolognese**

► **Beef, cheese, spinach-cheese or chicken**

► **Sausage or short rib ravioli option**

► **Squash or pumpkin ravioli option** [V]

► **Alfredo, pesto or pink sauce option**

♦ [GF] **GLUTEN-FREE OPTION** (only Cheese Ravioli)

❖ **TORTELLINI** ♦ **Marinara** [V] or ♦ **Bolognese**

Beef, cheese or Tricolor cheese

❖ **STUFFED SHELLS** ♦ **Marinara** [V] or ♦ **Bolognese**

Fresh ricotta & mozzarella

❖ **MANICOTTI** ♦ **Marinara** [V] or ♦ **Bolognese**

Fresh ricotta & mozzarella

► **Alfredo, pesto or pink sauce option**

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

Servings ► 9-12 15-18 20-24

| | | |
|----------------------|----------------------|----------------------|
| \$49.99 +12.00 | \$69.99 +18.00 | \$84.99 +25.00 |
| \$49.99 | \$69.99 | \$84.99 |
| \$49.99 | \$69.99 | \$84.99 |
| \$49.99 | \$69.99 | \$84.99 |
| \$49.99 +12.00 | \$69.99 +18.00 | \$84.99 +25.00 |
| \$49.99 +12.00 | \$69.99 +18.00 | \$84.99 +25.00 |
| \$49.99 +12.00 | \$69.99 +18.00 | \$84.99 +25.00 |
| \$49.99 +12.00 | \$69.99 +18.00 | \$84.99 +25.00 |
| \$49.99 24 pieces | \$69.99 36 pieces | \$84.99 48 pieces |
| \$49.99 24 pieces | \$69.99 36 pieces | \$84.99 48 pieces |
| +5.00 | +8.00 | +10.00 |

PIATTI PRINCIPALI/MAIN ENTREES

Servings ► 9-12 15-18 20-24



❖ BEEF

► Homemade meatballs

100% beef meatballs in marinara sauce

► Spezzatino Genovese [GF]

Neopolitan stew of onion puree & beef

► Beef Braciolo [GF]

Rolled beef with prosciutto, garlic, Romano, in marinara sauce

❖ VEAL

❖ Veal Marsala

Cutlets with butter, mushrooms & Marsala wine

❖ Veal Piccata

Cutlets browned with lemon juice-caper sauce

❖ Veal Saltimbocca [GF]

Pounded & grilled veal with imported prosciutto, fresh sage in a butter-wine sauce

❖ PORK

► Sausage & peppers [GF]

♦ Choice of mild, sweet or spicy

Sautéed bell peppers & onions in marinara sauce

► Pork tenderloin Moresco [GF]

Sage, pancetta, sundried tomatoes & cream

► Porchetta [GF]

Roasted pork loin with peppers, onion & garlic



| | 9-12 | 15-18 | 20-24 |
|--------------------------------|---------|----------|----------|
| ► Homemade meatballs | \$35.99 | \$53.99 | \$69.99 |
| ► Spezzatino Genovese [GF] | \$49.99 | \$65.99 | \$99.99 |
| ► Beef Braciolo [GF] | \$69.99 | \$104.99 | \$134.99 |
| ❖ Veal Marsala | \$69.99 | \$104.99 | \$134.99 |
| ❖ Veal Piccata | \$69.99 | \$104.99 | \$134.99 |
| ❖ Veal Saltimbocca [GF] | \$69.99 | \$104.99 | \$134.99 |
| ► Sausage & peppers [GF] | \$44.99 | \$69.99 | \$84.99 |
| ► Pork tenderloin Moresco [GF] | \$49.99 | \$74.99 | \$94.99 |
| ► Porchetta [GF] | \$64.99 | \$89.99 | \$109.99 |

PIATTI PRINCIPALI/MAIN ENTREES

Servings ► 9-12 15-18 20-24

❖CHICKEN

►Chicken meatballs

Homemade chicken meatballs with marinara sauce

►Chicken sausage Fra Diavolo [GF]

Sautéed in tomatoes, garlic & red chilies

►Pollo alla Checca [GF]

Grilled chicken, chopped tomatoes & garlic

►Chicken Parmigiana

Breaded cutlets, marinara, mozzarella & parmigiano

►Chicken Piccata

Cutlets browned with lemon juice-caper sauce

►Chicken Marsala

Cutlets with butter, mushrooms & Marsala wine

►Involtini di Pollo [GF]

Rolled thin chicken breast stuffed with prosciutto, olive tapenade in a butter-wine sauce

❖EGGPLANT PARMIGIANA

►Classic Eggplant Parmigiana [V]

Crispy Eggplant, mozzarella cheese, marinara sauce

►Grilled Eggplant Parmigiana [V] [GF]

Grilled Eggplant, mozzarella cheese, marinara sauce

| | 9-12 | 15-18 | 20-24 |
|---------------------------------------|---------|----------|----------|
| ►Chicken meatballs | \$39.99 | \$59.99 | \$79.99 |
| ►Chicken sausage Fra Diavolo [GF] | \$39.99 | \$59.99 | \$79.99 |
| ►Pollo alla Checca [GF] | \$64.99 | \$99.99 | \$124.99 |
| ►Chicken Parmigiana | \$69.99 | \$104.99 | \$134.99 |
| ►Chicken Piccata | \$69.99 | \$104.99 | \$134.99 |
| ►Chicken Marsala | \$69.99 | \$104.99 | \$134.99 |
| ►Involtini di Pollo [GF] | \$69.99 | \$104.99 | \$134.99 |
| ►Classic Eggplant Parmigiana [V] | \$59.99 | \$89.99 | \$119.99 |
| ►Grilled Eggplant Parmigiana [V] [GF] | \$59.99 | \$89.99 | \$119.99 |

BRICK OVEN PIZZA

All our pizzas are made with Italian 00 flour. Our pizza sauce is made with San Marzano tomatoes, garlic, parmigiano, salt, pepper & 100% Extra Virgin Olive Oil



❖ PIZZA

▶ MARGHERITA [V]

Our classic with homemade pizza sauce, mozzarella & basil

▶ PEPPERONI

Homemade pizza sauce, mozzarella, house-cured pepperoni

▶ CALABRESE

Homemade pizza sauce, pepper Jack cheese, spicy soppressata Calabrese salame

▶ MEATBALL

Homemade Bolognese sauce, mozzarella, homemade 100% beef meatballs & parmigiano

▶ DELLA CASA

Homemade pizza sauce, house-cured pepperoni, homemade sausage, mozzarella & parmigiano

▶ OTTIMO

Homemade pizza sauce, Asiago cheese, Prosciutto di Parma & basil

▶ PREFERITA

Fresh ricotta, mozzarella, parmigiano, Prosciutto di Parma, garlic & arugula

▶ VEGETARIANA [V]

Provola, grilled eggplant, roasted red bell peppers, homemade pesto sauce

▶ BIANCA [V]

Homemade Alfredo sauce, mozzarella, parmigiano, spinach & garlic

| | 12 slices 18" round pan | 24 slices Full Pan |
|--|----------------------------|-----------------------|
| | \$19.99 | \$29.99 |
| | \$24.99 | \$39.99 |
| | \$29.99 | \$44.99 |
| | \$29.99 | \$44.99 |
| | \$29.99 | \$44.99 |
| | \$32.99 | \$47.99 |
| | \$29.99 | \$44.99 |
| | \$29.99 | \$44.99 |
| | \$29.99 | \$44.99 |

CRISPY BITES



❖ ARANCINI (Stuffed rice balls)

- ▶ Marinara, fresh ricotta, parmigiano & mozzarella [V]
- ▶ Bolognese (beef), parmigiano & mozzarella

❖ RAVIOLI FRITTI [V]

Homemade cheese-filled ravioli served with house marinara sauce

❖ POTATO CROQUET (Panzarotti Napoletani)

Potato dumplings filled with imported Italian ham & mozzarella

❖ SCAGLIOZZI - CRISPY POLENTA [GF]

Served with the choice of:

- ▶ Marinara sauce [V]
- ▶ Bolognese sauce
- ▶ Arrabbiata sauce [V]

❖ PASTA QUICHE - FRITTATA DI PASTA (12 slices per quiche)

Pasta pie made with fresh pasta, eggs baked in single portion

Served with house Marinara sauce

Choice of:

- ▶ Cheese: mozzarella, scamorza, parmigiano [V]
- ▶ Bolognese sauce with fresh mozzarella
- ▶ Imported prosciutto cotto & mozzarella



Per Dozen

\$29.99

\$32.99

\$14.99

\$32.99

\$14.99

\$34.99

\$34.99

\$34.99

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

FRESH BAKED BREAD/PANETTERIA

Baked daily on premises

❖ **CIABATTA** classic Italian [V]

▶ Mini

▶ Regular

❖ **ITALIAN ROLL** soft [V]

▶ Mini (classic dinner roll)

▶ Regular (classic sandwich roll)

❖ **ROMANO CHEESE SOFT BREADSTICK** [V]

▶ Regular

▶ Mini

❖ **ROSETTE** Rosemary Roll [V]

❖ **SPECIALS**

▶ **ITALIAN LONG LOAF** [V]

▶ **PROSCIUTTO CRUDO LOAF**

▶ **CALABRIAN CHILI LOAF** [V]

▶ **GARLIC BREAD LOAF** [V]

▶ small

▶ large

▶ **SUPREMO**

▶ Homemade Pepperoni

▶ Eggplant [V]

▶ **FOCACCIA** (size: 9"X13")

▶ Rosemary [V]

▶ Fresh Tomatoes & Oregano [V]

▶ Olives [V]

▶ **ROTINI**

▶ Prosciutto Crudo

▶ Homemade Pepperoni

[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION



Servings ▶

| Each | Dozen |
|-------|-------|
| 0.75 | 8.99 |
| 2.99 | 29.99 |
| 0.65 | 6.99 |
| 0.99 | 9.99 |
| 1.25 | 11.99 |
| 0.85 | 8.99 |
| 0.85 | 8.99 |
| 3.99 | |
| 14.99 | |
| 9.99 | |
| 7.99 | |
| 12.99 | |
| 16.99 | |
| 16.99 | |
| 11.99 | |
| 11.99 | |
| 11.99 | |
| 2.99 | 25.99 |
| 2.99 | 25.99 |

DESSERTS/DOLCI

Made from scratch fresh to order



► TIRAMISU

- ▶ small (serves 10-12 people)
- ▶ large (serves 20-24 people)

► TORTA DELLA NONNA One cake serves 12 people

► CANNOLI

Filled with fresh whipped ricotta, chocolate chips and pistachios

- ▶ small (per dozen)
- ▶ large (per dozen)

► CHOCOLATE-COVERED CANNOLI (per dozen)

► SFOGLIATELLE

Shell-shaped pastry filled with sweet ricotta cream

- ▶ small (per dozen)
- ▶ large (per dozen)

► LIMOCELLO CAKE (serves 10-12 people)

► BISCOTTI Italian Cookies

- ▶ Chocolate Chips & Almonds (per dozen)
- ▶ Anice & Almonds (per dozen)
- ▶ Orange & Chocolate Chips (per dozen)

► FRESH FRUIT PLATE Seasonal availability [GF]

- ▶ small (serves 12 people)
- ▶ large (serves 24 people)

❖ SEASONAL (Inquire for additional information)

- PASTIERA
- STRUFOLI
- ZEPPOLE
- BABBA'
- SFOGLIATELLA FROLLA



| |
|-------|
| 49.99 |
| 79.99 |
| 44.99 |
| 25.00 |
| 35.00 |
| 39.00 |
| 25.00 |
| 35.00 |
| 45.00 |
| 9.99 |
| 9.99 |
| 9.99 |
| 49.99 |
| 79.99 |



[V] VEGETARIAN OFFERING [GF] GLUTEN-FREE OPTION

Thank you for choosing **Domingo's Italian Deli** for your event.

Our Catering Menu has been specially designed and priced for added value and variety. Prices and menu items are subject to change at any time without notice.

Cancellation Policy: All cancellations must be received **48 hours** prior to the event directly to Domingo's Italian Deli.

Failure to notify Domingo's Italian Deli about any cancellations will incur the following:

- **0 – 12 Hour notice – Charged 100% of Event Invoice**
- **12 – 24 Hour notice – Charged 50% of Event Invoice**

Delivery fees: Free with a minimum order of \$150. Orders under \$150, will incur a delivery charge of \$25



- * [GF] Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas.
- * Our store offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.



Classic Italian Recipes Just Like Nonna Used to Make...
Buon Appetito

