

DOM'S

ITALIA

FOCACCE

BREAD & BALSAMIC 	5.50
BREAD & OLIVE 	6.10
GARLIC BREAD 	8.50
GARLIC BREAD WITH TOMATO 	9.50
GARLIC BREAD WITH CHEESE 	10.50

ANTIPASTI

BRUSCHETTA AL POMODORO 	7.50
Toasted bread with chopped fresh tomatoes, garlic, basil, oregano and olive oil	
CAPRESE 	8.90
Sliced fresh mozzarella, tomatoes and basil oil on a bed of salad	
MINISTRONE 	6.90
Traditional mixed vegetable soup	
MILLEFOGLIE ALLA PARMIGIANA	8.90
Layers of oven baked aubergine, tomato, basil, mozzarella, parmesan cheese and thin potatoes	
GAMBERONI ALL'AGLIO	12.20
Sautéed king prawns with lemon, garlic, chilli, white wine & cream served with home-made toasted bread	
PÂTÉ	7.20
Chicken liver pâté cooked with honey and a touch of whisky served with home-made toasted bread	
COCKTAIL DI GAMBERETTI	8.90
Prawn cocktail with marie rose sauce	
CALAMARI FRITTI	9.50
Deep fried squid served with fresh lemon and tartare sauce	
COSTOLETTE DI MAIALE	9.40
Oven baked spare ribs served in a home-made barbecue sauce	
TAGLIERE MISTO sharing for 2	25.00
Chef's selection of cured Italian meats, marinated vegetables, Italian cheese, fresh baked bread	
FUNGHI DOLCELATTE	8.20
Baked mushrooms in a rich dolcelatte cheese sauce	
POLPETTE ALL'ARRABBIATA	7.90
Home-made meatballs in a rich spicy tomato sauce	
ARANCINI	8.90
Sicilian deep fried rice ball stuffed with Bolognese and mozzarella	

PIZZA

MARINARA 	10.50
Tomato, garlic and oregano (no cheese) with capers and olives	
MARGHERITA 	13.50
Mozzarella, tomato and oregano	
COTTO & FUNGHI	14.90
Mozzarella, tomato, ham and mushroom.	
ALLE VERDURE 	14.90
Mozzarella, tomato, mixed vegetables	
FIorentina 	14.90
Tomato, mozzarella, spinach and eggs	
PICCANTE	15.90
Mozzarella, tomato, pepperoni and nduja	
CALZONE 10 minutes cooking time	16.50
A folded pizza filled with mozzarella, tomato, pepperoni and mushrooms	
DOMS	16.90
Mozzarella, tomato, home-made sausage, red onion and porcini mushrooms	
DOLCEVITA	16.90
Mozzarella, fresh tomato, rocket and Parma ham	
QUATTRO FORMAGGI 	16.90
White base topped with four cheeses	
QUATTRO STAGIONI	16.50
Mozzarella, tomato, ham, mushrooms, olives and peppers	

All pizzas are garnished with oregano. If you'd prefer yours without it, please ask to a member of staff.

MAIN COURSES

BISTECCA DIANA	24.90
Sirloin steak cooked in a traditional Diana sauce	
BISTECCA AL PEPE	24.90
Sirloin steak cooked in a pepper sauce	
POLLO ALLA VALDOSTANA 	19.90
Pan fried chicken breast topped with Parma ham, mozzarella, tomato and a touch of cream	
POLLO AI FUNGHI 	19.50
Chicken breast cooked with mushrooms, white wine, dolcelatte cheese creamy sauce	
TAGLIATA RUCOLA & GRANA 	24.90
Sliced sirloin steak with caramelized onions, rocket and parmesan cheese	
POLLO MILANESE	20.10
Chicken brest covered in breadcrumbs pan fried and served with spaghetti napoli	

PASTA

	STARTER	MAIN
SPAGHETTI BOLOGNESE 	12.50	14.90
Spaghetti with a Bolognese sauce		
SPAGHETTI NAPOLI 	10.90	13.50
Spaghetti with tomato sauce		
SPAGHETTI CARBONARA	12.50	14.90
Spaghetti with pancetta, egg yolk, and cream		
PENNE ARRABBIATA 	11.90	13.90
Penne with tomato sauce, chilli and garlic		
CANNELLONI	12.50	14.90
Tubes of fresh pasta filled with meat and spinach, finished with tomato, Bolognese, béchamel and mozzarella cheese		
LASAGNA	12.50	14.90
A traditional Italian meat lasagna		
LINGUINE FRUTTI DI MARE	15.90	17.90
Linguine with king prawns, mussels, clams and squid in a white wine, garlic, chilli and tomato sauce		
GAMBERONI & ZUCCHINE	15.50	17.90
Linguine with king prawns, courgette, lemon, white wine, chilli, saffron and a touch of cream		
PACCHERI GENOVESE	13.90	16.50
Large pasta tubes with slowly cooked beef, onions, tomato and beef jus		
PACCHERI AL RAGÙ	13.90	16.50
Paccheri with home-made sausages slow cooked with wine, tomato, onions, porcini and carrots		
AGLIO OLIO & PEPERONCINO 	10.90	13.50
Spaghetti with olive oil, garlic, chilli and parsley		
PENNE VODKA & SALMONE	14.90	16.90
Penne with onions, olives, smoked salmon flakes, vodka, capers, tomato and cream sauce		

RISOTTO PRIMADONNA	14.80	16.80
Risotto cooked with chicken, mushrooms, roast peppers, red onion, tomato and béchamel sauce		
RISOTTO AL TARTUFO 	14.90	16.80
Risotto served with a blend of truffle, mushrooms and parmesan shavings		

SIDE ORDERS

CHIPS 	5.50
SAUTÉED POTATOES 	5.40
MIXED SALAD 	5.50
ROCKET & PARMESAN	6.50
SPINACH 	6.50
TOMATO & ONION SALAD 	5.90
ZUCCHINE FRITTE 	6.40

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES OR INTOLERANCES

Please note that we use parsley as garnish on all dishes. If you'd prefer yours without it, please mention this to a member of staff.



Vegan



Vegetarian



Gluten Free

GLUTEN FREE OPTIONS AVAILABLE AT AN EXTRA 2.50

ANY EXTRA TOPPING START FROM 2.00

SOFT DRINK

DRAUGHT SODA	2.50
DRAUGHT DRINK Coke/Diet Coke/Lemonade	3.50
BOTTLED DRINK 200ml Coke/Diet Coke/Coke Zero/7Up/Fanta/Tonic	4.20
SAN PELLEGRINO ORANGE	4.20
J20 Orange & Passion Fruit/Apple & Mango/Apple & Raspberry	4.20
APPLETISER Apple Juice	4.20
JUICE Orange/Cranberry/Apple/Pineapples	4.00
WATER Acqua Panna Still/San Pellegrino Sparkling	4.50
HOT WATER Served with lemon	2.00

BEERS

PERONI	4.90
PERONI GLUTEN FREE	5.40
PERONI 0% ALCOHOL	4.20
CORONA	4.90
BUDWEISER	4.50
CIDER BULMERS	5.10
MORETTI	4.90
	HALF PINT
DRAUGHT MORETTI	3.60 6.80

COCKTAILS

PORNSTAR MARTINI Vanilla vodka, passion fruit, lemon, sugar and prosecco	10.50
MOJITO White rum, mint, lime and sugar	10.50
APEROL SPRITZ Aperol, prosecco and soda	10.50
CHAMBORD N°5 Chambord, vodka, cranberry juice, fresh lime and passion fruit	11.50
NEGRONI Campari, gin, sweet vermouth and fresh orange juice	12.00
MIMOSA A refreshing orange twist with prosecco	9.50
STRAWBERRY & PEACH DAIQUIRI White rum, peach schnapps and strawberry	10.50
TEQUILA SUNRISE Tequila, orange juice and grenadine over ice	10.50
ESPRESSO MARTINI Vodka, coffee liqueur and espresso	10.50

RED WINES

	175ml	250ml	bottle
HOUSE RED	7.80	9.00	24.50
MERLOT A medium bodied wine made from the Merlot	8.90	9.95	30.50
CHIANTI A medium bodied dry wine produced in Tuscany, the main grape is usually Sangiovese	8.90	10.70	33.80
MONTEPULCIANO DI ABRUZZO This wine is made from Montepulciano wine grape. His taste have a pepper and spice notes	8.90	9.95	30.50
PRIMITIVO Full bodied dry red made from Negramaro grape			36.00
AMARONE A full bodied wine made from a blend of Corvine, Rondillena and Molinari grapes			80.50
BAROLO Austere, robust, rich, caressing and lingering wine			72.00

ROSÉ WINES

	175ml	250ml	bottle
PINOT GRIGIO BLUSH A dry medium bodied rosé wine from Veneto region	8.90	10.20	30.50
ZIFANDEL ROSÉ A sweet fruity rosé wine made from the Zifandel grape variety	8.90	10.20	30.50

SPARKLING WINES

	125ml	bottle
PROSECCO A dry sparkling wine from the Veneto (Italy) made from the Glera grape variety	9.50	36.00
PROSECCO ROSÈ A dry sparkling wine from the Veneto (Italy) made from the Glera grape variety		40.00
MOËT & CHANDON A champagne made from a blend of Chardonnay, Pinot Noir and Pinot Meunier grapes varieties		84.90
LANSON ROSÉ A delicate rosé made from Pinot Noir, Chardonnay and Pinot Meunier grapes		82.90

WHITE WINES

	175ml	250ml	bottle
HOUSE WHITE	7.80	9.00	24.50
PINOT GRIGIO A light dry wine from Veneto (Italy) made from the Pinot Grigio grape	8.90	10.20	30.50
SAUVIGNON BLANC A light to medium bodied wine made from the Sauvignon Blanc grape	8.95	10.20	32.00
CHARDONNAY A golden yellow light and dry wine from Veneto (Italy) made from a blend of various grapes, the principle of being the Chardonnay	8.70	10.20	29.50
GRILLO This Sicilian white grape variety makes a fresh, light white wine with nutty, fruit-driven flavours that include lemon and apple			36.00
FALANGHINA A fresh dry wine from the Campania region of Southern Italy made from Falanghina grapes			36.00

GAVI A fragrant dry wine from the Piemonte region of Northen Italy made from Cortese grape	42.00
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FRASCATI A dry fruity wine made fro Trebbiano, Greco and Malvasia grapes.	38.00
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A PASSION FOR FOOD

Dom's Italia brings authentic Italian food to the heart of Manchester city centre. Select your **traditional favourites** from our main menu, or opt for something a little different off our specials board which is changed on a regular basis to reflect the **fresh seasonal ingredients** that are **sourced locally**.

Our doors are always open, seven days a week 12pm until late. The team here at Dom's are always happy to make your **dining experience 5 star**.

