



Mr. Dominic's on Main

AT THE GREEN LANTERN INN

Antipasto

Clams

- Little Neck Clams Steamed (12ea.) 10
- Little Neck Clams Zuppa (12ea.) 12
- Clams Casino (6ea.) 9

Tripe 10

Calamari

- Salad 9 In Sauce 10 Fried 12
- Fried Sicilian Style 14

Arancini (beef or spinach) 9

Escarole

- Sauteed 8 With Beans 10
- With Sausage & Beans 11

Cold Antipasto

- Salami, Italian ham, provolone, olives, pepperoncini, tomatoes, hard boiled egg & artichoke hearts 11

Stuffed Peppers

- Hot cubanelle pepper with ricotta cheese filling 7

Hot Antipasto

- Shrimp Scampi (2) Clams Casino (2)
- Artichoke French (2) & Fried Calamari 15

Eggplant Parmigiana 9

Artichoke Hearts French

- Egg battered, sautéed in a lemon butter Sherry wine sauce 10

Portobello Mushrooms

- Sautéed 8 With Escargot 10

Zuppa & Insalata

Soup du Jour

- Cup 3
- Bowl 5

New England Clam Chowder

(Friday Only)

- Cup 4
- Bowl 6

House Salad 4

- Dressings - Italian, French, Russian, Peppercorn Parmigiana Poppy Seed, Ranch, Honey Dijon, Raspberry Vinaigrette
- Creamy or Crumbled Blue Cheese add 1.50

Homemade Pasta All Dinners include House Salad.

Gnocchi

- Homemade ricotta dumplings 18

Lasagna

- With four cheeses, ground beef & sausage 18

Ravioli

- Four Cheese filling 14
- Veal & Spinach 16
- Lobster Meat with Rosé Sauce 18

Manicotti

- With four cheese filling 17

Manicotti Elizabeth

- Baked with mozzarella cheese & mushrooms 19

Pasta Dinners All Dinners include House Salad. *Choice of Capellini, Ziti, Linguine or Rigatoni.

Sauces*

- Marinara or Tomato Sauce 13
- With (2) Meatballs 16
- With (1) Sausage 15
- Vodka Rosé Sauce 16
- Meat Sauce 16

Fettuccini Alfredo 17

- With Broccoli 19 With Chicken 21
- With Shrimp 23

Stuffed Shells

- Cheese 14
- With Meat Sauce 15

Baked Ziti

- With mozzarella cheese 15

Calvaruso*

- Egg whites, ricotta cheese, peas & light cream 17

Ziti

- With broccoli, olives, garlic & oil 16

Pesto Sauce*

- Fresh basil, pine nuts, garlic & oil 17

Parmigiana*

- Eggplant with tomato sauce & baked with mozzarella 16

Clam Sauce*

- Chopped clams with red or white sauce 18

Tortellini

- Cheese filled in a light cream sauce 17

Puttanesca*

- Anchovies, olives, capers & marinara sauce 17

Aglio*

- Garlic & oil sauce 14
- With anchovies 16

Pollo & Vitello Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad *Served with Salad only

Cutlet

Breaded with tomato sauce or
lemon wedge

Chicken 16 Veal 19

Scampi*

Sautéed chicken scampi style on a bed
of fettuccini alfredo 22

Dominic

Sautéed with mushrooms, black
olives, artichoke hearts in a Sherry
wine sauce

Chicken 20 Veal 23

Saltimbocca

Sautéed with Greek olives, prosciutto,
mushrooms & red wine on a
bed of escarole

Chicken 21 Veal 24

Marsala

Sautéed with mushrooms &
Marsala wine

Chicken 19 Veal 22

Parmigiana

With tomato sauce & baked with
mozzarella cheese

Chicken 18 Veal 21

Cacciatore

Chicken, peppers, onions, mushrooms
in a marinara sauce 20

Iachine

Sautéed with red peppers in a garlic &
oil sauce

Chicken 19 Veal 22

**topped with Crumbled Blue Cheese add 1.50

Armando

Sautéed with artichoke hearts, red
peppers & mozzarella cheese
in a wine sauce

Chicken 21 Veal 24

Marciano

Sautéed with prosciutto, mushrooms,
artichoke hearts in a wine sauce

Chicken 21 Veal 24

Piccata

Sautéed with white wine, lemon,
capers & broccoli

Chicken 20 Veal 23

Theresa

French style & shrimp scampi in a
Sherry wine sauce

Chicken 23 Veal 26

French

Egg battered, sautéed in a lemon butter
Sherry wine sauce

Chicken 20 Veal 23

Joseph

Sautéed with shrimp, greens in a
Dijon mustard wine sauce

Chicken 21 Veal 24

Romano

Sautéed with broccoli, mushrooms &
mozzarella cheese in a lemon white
wine sauce

Chicken 20 Veal 23

Pesce Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad *Served with Salad only

Beer Battered Fish Fry

With French fries & coleslaw 14
(Friday Only)

Haddock French (Friday Only)

Egg battered, sautéed in a lemon butter
Sherry wine sauce 19

Haddock Marinara 17 (Friday Only)

Haddock Scampi (Friday Only)

With Aglio & white wine sauce 17

Pasta Josephine*

Shrimp, mussels, scallops, fresh &
sun-dried tomatoes with garlic & oil
over linguine 27

Calamari over Linguine*

In a marinara sauce 18

Seafood Plate

Scallops (3), Shrimp Scampi (2), Clams
Casino (2) & Fried Calamari 24

Shrimp Scampi on Linguine*

Butterflied shrimp in a white wine
& garlic butter sauce 23

Sautéed Frog Legs

With peppers & mushrooms 20

Green Lip Mussels*

Garlic & oil or marinara sauce
over linguine 20

Pasta Louie*

Shrimp, little neck clams, sun-dried
tomatoes in a basil tomato sauce
over linguine 25

Shrimp Fra Diavlo*

Hot or mild style in a marinara sauce
over linguine 22

Ziti Soprano*

Spicy with shrimp, cherry peppers &
Aglio 22

Salmon or Swordfish

Grilled, Blackened or Cajun 22

Sea Scallops

Beer battered or broiled 24

Beer Battered Shrimp 22

Coldwater Lobster Tails

6 oz. or 12 oz. Market Price

Bistecca Choice of (2) Capellini, Ziti, Linguine, Rigatoni, Potato, Vegetable or Salad

Angus Strip Steak (16 oz.) 28

Braciolo

Rolled pork tenderloin filled with egg,
Italian ham, provolone cheese, topped
with tomato sauce & mozzarella 23

Angus Filet Mignon (10 oz.) 31

Sliced Tenderloin

Sautéed with mushrooms &
Marsala wine 34

**topped with Crumbled Blue Cheese add 1.50

Pork Chop

Grilled 19

Marsala 23

Saltimbocca 24



18% Gratuity will be added with parties of 6 or more — Outside desserts will be subject to a \$10 plate charge