

Dominic's
At The Harbor,
Oceanside

"WELCOME TO THE HARBOR!"

Buon Appetito



A Touch of Italy in Oceanside

268 Harbor Drive South Oceanside, California 92054

Phone: 760.754.1881

DINNER MENU

Our meals are served ala carte

Dinner served after 4pm

Hours: 11am to 9:30pm, Seven days a week!

AntiPasti (appetizers)

Calamari Fritti	10.95
Fried baby squid served with homemade marinara sauce and lemon wedge	
Mozzarella alla Marinara	10.95
Fried mozzarella cheese served with homemade marinara sauce	
Bruschetta	11.95
Diced fresh tomato, basil, garlic and olive oil served with crostini bread	
Funghi Ripieni	12.95
Mushroom caps stuffed with breadcrumbs, pine nuts and currants topped w/mozzarella and a butter cream sauce	
Cozze Saltate	14.45
New Zealand mussels sauteed with marinara sauce, garlic and wine	

Insalate (salad)

Verde	7.75
Side w/ich entree	4.00
Romaine lettuce, carrots, garbanzo beans and homemade croutons	
Cesare	9.95
Romaine lettuce tossed in our chef's Caesar dressing with homemade croutons	
Antipasto Italiano	12.25
Salami, mortadella, ham, provolone cheese, olives and tomato	
Mediterranea	12.25
Red onion, artichoke hearts, fresh tomato, feta cheese and black olives, served with a balsamic vinaigrette	
Caprese	12.45
Sliced tomato, fresh mozzarella, fresh basil, extra virgin olive oil and balsamic vinegar	
Cesare con Pollo	12.45
Romaine lettuce tossed in our chef's Caesar dressing with grilled chicken and homemade croutons	
Spring Mix Salad	7.95

Zuppa del Giorno (soup of the day)

Wedding Soup or Clam Chowder

Cup 6.50 Bowl 8.50

Homemade Breadsticks	4.50
with Marinara sauce	5.00

Panini (sandwiches)

Pollo	9.95
Breaded chicken breast, marinara sauce & mozzarella cheese	
Vegetarian	9.95
Assorted seasonal vegetables, mozzarella cheese & tomato sauce	
Polpetta	9.95
Homemade meatballs & tomato sauce	
Melanzane	9.95
Breaded eggplant, marinara sauce & mozzarella cheese	
Italiano	9.95
Ham, mortadella, salami, cheese, onions, lettuce, tomato, Italian dressing	
Salsiccia	9.95
Homemade Italian sausage, onions, green pepper, marinara sauce	
Roast Beef	9.95
Served with green pepper and onion	
Pollo Grigliato	9.95
Skinless chicken breast grilled w/pesta, mozzarella, lettuce & tomato	
Buffalo	10.95
Buffalo mozzarella cheese, prosciutto, fresh basil & tomato	

Le Pasta (pasta) Served with fresh baked breadsticks (Add Chicken to any dish for \$4.50; Add Shrimp for \$6.00)

Cappellini al Pomodoro Angel hair pasta with fresh basil, tomato & fresh garlic	13.75
Ravioli Ripieni Stuffed with cheese or beef	14.75
Penne al Arrabiata Spicy red tomato sauce with fresh basil	14.75
Fettuccini Alfredo White cream sauce	15.45
Lasagna Baked layers of pasta, meat sauce, ricotta & mozzarella	15.45
Spaghetti con Salsiccia (sausage) With marinara sauce	15.45
Spaghetti con Polpetta (meatball) With marinara sauce	15.45
Penne al Forno Baked with ricotta cheese and mozzarella	15.45
Tortellini al Pesto Cheese filled pasta rings with fresh basil sauce	15.45
Spaghetti Vecchio Stile Sliced eggplant, mushroom, basil and tomato sauce	15.45
Fettuccini Primavera White cream sauce with seasonal vegetables	16.45
Linguini alla Vongole Baby clams with fresh garlic and a touch of cream (red or white)	16.45
Spaghetti Carbonara Canadian bacon, onion, egg and cream	19.45
Penne al Salmone Penne pasta tossed with grilled salmon & homemade cream sauce	19.45
Fettuccini Pescatore Calamari, shrimp, scallops and green lio mussel (red or white)	21.45
Spaghetti alla Dominic Shrimp, zucchini, fresh basil and garlic	21.45
Miramonte Shrimp, scallops, sundried tomatoes & asparagus in red cream sauce	21.45
Ravioli Portabella Arrabiata	17.45
Ravioli Portabella alla Marsala	18.45
Spaghetti Bolognese with meat sauce	15.45
Children's Pasta Spaghetti, penne or ravioli with Marinara or meat sauce	8.95

Gourmet Pizza

Individual 9" Pizza \$13.45 - Small 12" Pizza \$17.95
Medium 14" Pizza \$20.95 - Large 16" Pizza \$22.95

Margarita Tomato sauce, oregano, pecorino cheese, sliced tomatoes, and fresh basil
Bruschetta Oil, garlic, basil, oregano, and tomato
Vegetarian Broccoli, onions, mushrooms, sun-dried tomatoes, eggplant, and sauce
Roasted Garlic Chicken Roasted garlic, grilled chicken, and onions
BBQ Chicken Barbecued chicken, roasted garlic, and sliced red onion
Bianca Ricotta cheese, mozzarella cheese, pecorino cheese, and olive oil
Capricciosa Prosciutto, artichoke hearts, sundried tomatoes, and broccoli
Rosemary Garlic Chicken Roasted chicken, rosemary, fresh garlic and potato

Bibite E Caffè (beverages & coffee)

Coke, Diet Coke, Sprite, Root Beer	1.85
Pitcher of Soda	7.00
Tropical Brewed Iced Tea or Lemonade	2.50
Milk	2.50
Sparkling Mineral Water (Pellegrino) or Panna (non-carbonated)	3.75
American Coffee (regular or decaf)	2.25
Caffee Latte or Cappuccino (served hot or iced)	3.75
Caffee Mocha (served hot or iced)	4.00
Hot Herbal Tea	2.50

Melanzane (eggplant) Served with pasta and vegetables

Melanzane alla Parmigiana Slices of breaded eggplant baked with homemade tomato sauce & mozzarella	15.45
Melanzane Florentine Slices of breaded eggplant rolled with ricotta, spinach & mozzarella	15.45

Il Pollo (chicken) Served with pasta and vegetables

Pollo Alfredo Chicken breast sautéed in Alfredo sauce	18.45
Pollo Piccata Chicken breast sautéed in lemon, white wine and capers	18.45
Pollo Marsala Chicken breast sautéed in a fresh mushroom and marsala wine sauce	18.45
Pollo alla Parmigiana Chicken breast baked with mozzarella cheese and homemade marinara sauce	18.45
Pollo Rosmarino Chicken breast sautéed in lemon and white wine	18.45
Pollo Cardofoini Chicken breast sautéed in white wine & butter, with mozzarella and artichoke hearts	18.45
Pollo Cacciatore Chicken breast baked with onion, green peppers and olives	17.45

Il Vitello (veal) Served with pasta and vegetables

Vitello Marsala Veal cutlets sautéed with fresh mushrooms and marsala wine	20.45
Vitello alla Parmigiana Breaded veal cutlets baked with mozzarella cheese and homemade tomato sauce	20.45
Vitello Piccata Veal cutlets sautéed with lemon and white wine	20.45
Vitello Cardofoini Veal sautéed in white wine and butter with bacon, mozzarella and artichoke hearts	20.45

Il Pesce (seafood)

Salmon Rosmarino Grilled Atlantic Salmon w/ white wine & rosemary, served with potato & vegetables	21.45
Shrimp Fra Diavolo Shrimp sautéed with olive oil, garlic, onion, basil and red pepper (spicy!)	21.45
Mahi Mahi alla Puttanesca Kalamata olives, onions, chopped tomatoes, garlic and wine	21.45
Halibut alla Puttanesca Garlic, red onion sliced tomatoes thyme or rosemary and wine	21.45

Create-Your-Own Pizza

Choice of Crust: Original or Thin Style

Toppings: Pepperoni, Canadian Bacon, Italian Sausage, Meatball, Black Olive, Bell Pepper, Fresh Mushroom, Pineapple, Fresh Tomato, Onion, Anchovy, Fresh Garlic, Jalapeño, Eggplant, Artichoke Hearts

	Slice 9"	Personal 12"	Small 14"	Medium 16"	Large
	6 slices	8 slices	10 slices	12 slices	
Cheese	3.75	9.95	11.95	13.75	15.95
1 Topping	3.95	10.95	13.15	15.25	17.55
2 Toppings	n/a	11.95	14.35	16.75	19.15
3 Toppings	n/a	12.95	15.55	18.25	20.75
4 Toppings	n/a	13.95	16.75	19.75	22.25
Special	14.95	17.95	20.95	22.95	
Pepperoni, fresh mushrooms, bell peppers, onions, Canadian Bacon and black olives					
Calzone (stuffed pizza)	12.45	14.95	16.95	18.95	
Mozzarella and ricotta cheese plus any one topping of your choice					
Extra topping	1.50	1.75	2.00	2.50	
(calzones only!)					

*By-the-slice available in cheese or pepperoni only!



Art of Josephina
Fine Art Photography

Artist - Statement - Bio



Josephina DiSilva

"I photograph what I see or imagine I'm seeing, not necessarily what is there. I am a visual artist pursuing color, rhythm and geometries. For me, the camera and print process is interchangeable with pen, paintbrush and keyboard."

A self taught photographer of 30 thirty years, Josephina prints conventional and unconventional images in variety: on canvas, archival matte, film, silver gelatin, or whatever serves the image.

From her debut exhibition in Greece, Josephina has been reviewed as distinctively unique. "My Crete, my Milatos..." the internationally famous exhibit was filmed, broadcast and displayed at Heraklion Municipal Andron on Crete, Greece. "Photographing nature, color and geometries is empowering. Through the mythology of structures, I seek narratives woven through lives and culture, seeing the world as poetically seductive."

Josephina's education includes CSU Northridge where she majored in Art and Creative Writing, completed coursework in music at UCLA, and general studies at Missouri Southern College, and Abstract Painting with internationally acclaimed artist, Annie Wharton. Josephina's images have been printed and filmed in many publications and venues. Art of Josephina is now based in Southern California near Oceanside.

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