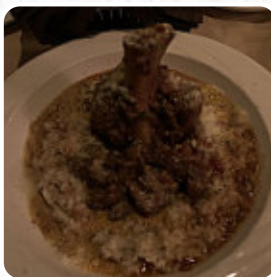




Dominics Trattoria Menu

<https://menulist.menu>

200 S Brentwood Blvd Suite 100MO 63105, Clayton, United States
(+1)3148634567 - <http://www.dominicsrestaurant.com/trattoria/>



The place from Clayton offers 237 different [menus](#) and drinks on [the menu](#) at an average \$45.1. What [User](#) likes about Dominics Trattoria:

this is our visit to the restaurant when we are in st. louis - especially when we are host or guests. noise level is so low they can actually have a conversation from one end of the table to the other. is more important that eating is top notch (and also warm service is always first advice as well. great value weinliste helps to seal the deal. [read more](#). The restaurant and its premises are wheelchair accessible and thus usable with a wheelchair or physiological disabilities, Depending on the weather conditions, you can also sit outside and have something. For

those who want to a beer after work and hang out with friends, Dominics Trattoria from Clayton is a good bar, Moreover, the drinks menu of this **gastropub** offers a good and especially comprehensive selection of beers from the region and the world that are definitely worth a try. Moreover, awaiting for you is typical Italian cuisine with tasty classics like [pizza](#) and pasta, Furthermore, the **magical treats** of this restaurant sparkle not only in the eyes of our young guests.

Dominics Trattoria Menu



Non alcoholic drinks

WATER

Soups

SOUP OF THE DAY

10 most popular

CHICKEN MARSALA \$13.3

Pizza

TRATTORIA \$7.3

Mains

SICILIAN SALAD \$11.3

Vegetarian

CAULIFLOWER \$8.5

Salad

CAESAR SALAD \$8.3

Gnocchi

GNOCCHI ALLA BOLOGNESE \$18.0

Sandwiches

FRIED FISH SANDWICH WITH FRIES \$13.5

Fish dishes

FISH OF THE DAY

A la carte

SAUTÉED FRESH SPINACH \$6.0

Chicken dishes

CHICKEN PARMIGIANA \$13.5

Zuppe - Suppen

ZUPPA DI PESCE \$27.5

Main Course

STRIP STEAK WITH FRIES \$16.0

Wine

PROSECCO, LUNETTA \$8.0

White wine

MASCHIO, PROSECCO \$30.0

Tortelloni

TORTELLONI QUATTRO FORMAGGI \$17.0

Contorni

SAUTÉED ESCAROLE WITH GARLIC AND OLIVE OIL \$6.0

Italy

TIGNANELLO, ANTINORI 2011 \$195.0

Red Wine

VILLA ANTINORI 2013 \$50.0

Whites

WHITE ZINFANDEL, BERINGER \$8.5

Dominics Trattoria Menu



White

PINOT GRIGIO, SANTA MARGHERITA 2014 \$50.0

Sauvignon Blanc

CAKEBREAD, NAPA VALLEY 2014 \$70.0

Entrees and Sides

GARLIC MASHED POTATOES \$6.0

Braised

PORK SHANK \$30.0

Famous Salads

ITALIAN ANTIPASTO \$11.8

Insalata

TOMATO ALLA CAPRESE \$8.5

Full Throttle

CHICKEN SALTIMBOCCA \$21.5

Napa

BERINGER PRIVATE RESERVE 2012 \$250.0

California Cabernet Sauvignon

ROMBAUER, NAPA VALLEY 2014 \$60.0

North Coast

JORDAN, ALEXANDER VALLEY 2012 \$100.0

Riccobono Family Favorites

VEAL JOSEPHINE \$25.5

Cabernet Sauvignon

ROMBAUER, NAPA VALLEY 2013 \$90.0

Windjammer Specialties

TENDERLOIN BROCHETTE \$16.0

Vegetable Or Hand Roll

ASPARAGUS \$8.5

Choice of (Second)

EGGPLANT PARMIGIANO \$10.0

Pasta Platter with Meat or Fish

PENNE ALLA BOLOGNESE \$14.3

Main courses

CALAMARI

LASAGNE

Seafood

FRIED SQUID \$12.0

LINGUINE WITH CLAMS \$15.3

Side dishes

FRESH ASPARAGUS \$7.0

SCAMPI

Dominics Trattoria Menu



Starters & Salads

RISOTTO

SHRIMP

Pollo

CHICKEN ALLA CREMA WITH MUSHROOM AND ARTICHOKES \$21.5

CHICKEN MARSALA WITH MUSHROOMS AND PEPPERS \$21.5

Wine by the Glass

MALBEC, TRIVENTO \$8.5

MERLOT, RED ROCK \$8.5

Other Reds

ALBERTI MALBEC 2014 \$30.0

THE SEVEN DEADLY ZINS ZINFANDEL 2013 \$45.0

California Chardonnay

JORDAN, RUSSIAN RIVER VALLEY 2013 \$65.0

CAKEBREAD, NAPA VALLEY 2013 \$140.0

Other Whites Wines

WATER BROOK CHARDONNAY WASHINGTON 2012 \$35.0

RIESLING, SCHLOSS VOLLRADS GERMANY 2013 \$40.0

Restaurant Category

ITALIAN

DESSERT

Vitello

VEAL MILANESE PAN FRIED IN OLIVE OIL \$25.0

VEAL FONTINA SAUTÉED IN A WHITE WINE MUSHROOM SAUCE \$25.5

VEAL CHOP BROILED IN A BORDELAISE SAUCE \$36.5

French White

ALBERT BICHOT MACON VILLAGES 2012 \$35.0

DOMAINE DES CHAZELLES, 2012 \$40.0

LOUIS JADOT, POUILLY FUISSE, 2014 \$60.0

Appetizers

TOASTED RAVIOLI \$9.0

CHICKEN BROCHETTE \$21.0

BEEF TENDERLOIN CARPACCIO \$12.3

GRILLED PORTOBELLO WITH PROSCIUTTO AND CHEESE \$10.3

Pesce

GRILLED SALMON WITH CAPERS AND DILL BUTTER \$27.5

GRILLED RAINBOW TROUT WITH TOASTED ALMONDS \$27.5

SCAMPI WITH GARLIC DIJON SAUCE \$28.0

TILAPIA LIGHTLY BREADED, IN A WHITE WINE LEMON SAUCE OVER SPINACH \$26.0

Veneto

VALPOLICELLA ALLEGRINI 2014 \$35.0

AMARONE DELLA VALPOLICELLA, BOLLA 2010 \$80.0

Dominics Trattoria Menu

AMARONE DELLA
VALPOLICELLA, TOMMASI 2012 \$135.0

AMARONE DELLA
VALPOLICELLA, BERTANI 2006 \$240.0

Meritage

CA'DE CALLE ARGENTINA 2012 \$35.0

Y3 TAUREAU NAPA VALLEY 2013 \$43.0

BLUE ROCK BABY BLUE SONOMA
2014 \$50.0

SITO MORECO, LANGHE (BY
GAJA) 2013 \$110.0

Bordeaux

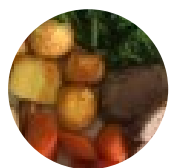
BARONS DE ROTHSCHILD 2013 \$35.0

FLEU DE REIGNAC 2008 \$45.0

LASSEGUE ST. EMILLION GRAND
CRU 2012 \$55.0

CHATEAU ST. GEORGES 2008 \$63.0

*These types of dishes are
being served*



LAMB

LAMB CHOPS

SALAD

DESSERTS

Merlot

PROVENANCE, NAPA VALLEY
2012 \$82.0

ESTANCIA, CENTRAL COAST 2012 \$30.0

ROMBAUER, CARNEROS 2012 \$60.0

STAGS LEAP NAPA VALLEY 2013 \$65.0

NORTHSTAR, COLUMBIA 2008 \$90.0

Red Burgundy

ALBERT BICHOT BOUGOGNE 2012 \$35.0

DOMAINE THEVENOT LE BRUN
HAUTES BOURGOGNE 2013 \$40.0

DOMAINE BART BOURGOGNE
2011 \$67.0

LOUIS JADOT, NUITS SAINT
GEORGES 2010 \$95.0

MICHELOT-NUITS ST. GEORGES LES
VAUCRAINS 2003

Varieta Di Carne

HOMEMADE SALSICCIA WITH
WHITE BEANS AND ESCAROLE \$21.0

TENDERLOIN BROCHETTE IN AN
OLIVE OIL, BUTTER, GARLIC
SAUCE OVER WILD RICE \$32.0

FILET IN A RED WINE MUSHROOM
SAUCE \$32.0

TENDERLOIN MONTE CARLO
WITH BRANDY CREAM SAUCE \$32.0

14 OZ. STRIP SIRLOIN SICILIANA
OR AMERICANA \$33.0

Dishes are prepared with

SPINACH \$8.5

HALIBUT

SCALLOPS

EGG

SHRIMP SCAMPI

Pinot Noir

CA'MOMI NAPA VALLEY 2012 \$36.0

RODNEY STRONG, RUSSIAN
RIVER 2013 \$40.0

CHALONE MONTEREY 2013 \$43.0

LA CREMA MONTEREY 2013 \$47.0

Dominics Trattoria Menu



ROBERT SINSEY 2012	\$67.0
CAKE BREAD ANDERSON VALLEY 2014	\$110.0

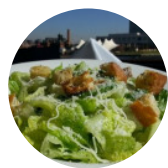
Champagne / Sparkling

ROTARI, BRUT N.V. ITALY	\$35.0
MUMM NAPA, BRUT NAPA VALLEY	\$50.0
SCHRAMSBERG, NORTH COAST	\$75.0
PERRIER-JOUET GRAND BRUT FRANCE	\$90.0
VEUVE CLICQUOT, BRUT N.V. FRANCE	\$100.0
MOET CHANDON, DOM PERIGNON 2006 FRANCE	\$360.0

Half-Bottle Selection

SONOMA CUTRER 2014 RUSSIAN RIVER	\$20.0
PINOT NOIR, MARTIN RAY 2014 RUSSIAN RIVER	\$25.0
PINOT GRIGIO, SANTA MARGHERITA, 2013	\$25.0
MERLOT, RUTHERFORD HILL 2009 NAPA	\$25.0
MALBEC, ALBERTI 2013 ARGENTINA	\$25.0
BARBARESCO, SORI' PAITIN 2011	\$47.0

Salads



TRATTORIA SALAD	\$6.8
CAESAR SALAD	\$7.3
CAULIFLOWER SALAD WITH FETA CHEESE, WALNUTS, OLIVES AND PEPPERS	\$11.3
POACHED SALMON SALAD WITH DILL DRESSING	\$14.0

CAESAR SALAD WITH GRILLED CHICKEN AND GARLIC HERBED CROUTONS	\$14.0
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CHICKEN SALAD WITH GRAPES, WALNUTS, APPLES, DRIED CRANBERRIES	\$14.0
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DOMINIC'S ITALIAN SALAD WITH SALAMI AND CHEESE	\$11.3
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JACKIE'S CHOPPED SALAD	\$11.3
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Antipasto

SMOKED TROUT AND SALMON	\$14.0
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STEAMED MUSSELS OR CLAMS	\$13.3
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CARPACCIO WITH ONIONS, CAPERS, AND PARMIGIANO	\$12.8
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SHRIMP ELEGANTE IN A WHITE WINE LEMON CREAM SAUCE	\$13.3
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PORTOBELLO AND PEPPERS	\$10.3
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CANNELLONI BAKED WITH MARINARA AND BÉCHAMEL SAUCE	\$9.8
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EGGPLANT AND SHRIMP IN A CAJUN CREAM SAUCE	\$13.5
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PIZZA MIA: YOUR CHOICE OF TOPPING

Chardonnay

CHAMISAL, CENTRAL COAST 2012 (STAINLESS STEEL UNOAKED)	\$30.0
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LAGUNA RUSSIAN RIVER VALLEY 2013	\$35.0
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SIMI RUSSIAN RIVER VALLEY 2012	\$37.0
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STERLING, NAPA VALLEY 2013	\$47.0
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BERINGER PRIVATE RESERVE NAPA VALLEY 2013	\$50.0
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STAG'S LEAP KARIA, NAPA VALLEY 2013	\$55.0
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J VINEYARDS RUSSIAN RIVER VALLEY 2013	\$56.0
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Dominics Trattoria Menu



DREAM DEFERRED, WALLA WALLA 2013 \$82.0

Wines by the Glass

CHAMPAGNE, KORBEL \$9.0
RIESLING, BLUFELD \$8.5
PINOT GRIGIO, ANTERRA \$8.5
CHARDONNAY, SAN MAURICE \$8.5
SAUVIGNON BLANC, WING SPAN \$9.0
MONTEPULCIANO, ORIZZONTI \$8.5
CHIANTI, BELLOSGUARDO \$8.5
PINOT NOIR, WING SPAN \$9.0
CABERNET, SAN MAURICE \$9.0

Starters

VEAL PICATTA \$25.0
CHICKEN ALLA PARMIGIANA \$21.5
STEAMED MUSSELS OR CLAMS \$13.3
SHRIMP SCAMPI, OLIVE OIL, LEMON, AND GARLIC \$16.8
GRILLED SALMON IN A CAPER SAUCE \$16.3
VEAL MILANESE \$14.5
VEAL FONTINA, WILD MUSHROOMS, AND WHITE WINE SAUCE \$15.0
CHICKEN JOSEPHINE LIGHTLY BREADED SALTIMBOCA STYLE \$13.5
SALSICCIA WITH PEPPERS AND ONIONS OVER RISOTTO \$14.0
ITALIAN CHEESEBURGER WITH FRIES \$12.5

Italian White Wines

GAVI, ARALDICA 2014 PIEDMONT \$30.0

VERDECA, FEUDI DI GUAGNANO 2013 \$30.0

GRECO, MASTRO \$32.0

SOAVE PIEROPAN 2014 \$33.0

PINOT GRIGIO, BANFI 2014 \$35.0

VILLA ANTINORI BIANCO 2014 \$35.0

GAVI, MASERA 2014 \$35.0

PINOT GRIGIO TOMMASI 2014 \$40.0

CHARDONNAY, BRAMITO ANTINORI 2014 \$40.0

CHARDONNAY, FELSINA SISTRI 2012 \$50.0

Cabernet Sauvignon

FRANCISCAN, NAPA VALLEY 2014 \$38.0

JOSH, SONOMA COUNTY 2014 \$35.0

RODNEY STRONG, SONOMA COUNTY 2013 \$40.0

BERINGER KNIGHTS VALLEY 2013 \$57.0

SIMI LANDSLIDE ALEXANDER VALLEY 2012 \$70.0

MOUNT VEEDER, NAPA VALLEY 2013 \$75.0

SEQUOIA GROVES, NAPA VALLEY 2012 \$80.0

STAG 'S LEAP VINEYARD ARTEMIS NAPA VALLEY 2013 \$100.0

CAYMUS, NAPA VALLEY 2013 \$145.0

CHIMNEY ROCK, NAPA VALLEY 2013 \$150.0

SILVER OAK NAPA VALLEY 2011 \$200.0

Italian Red Wines

MONTEPULCIANO D' ABRUZZO DE LUCA, 2008 \$45.0

BARBERA D' ALBA, BATASIOLO 2012 \$30.0

Dominics Trattoria Menu



BARBERA D' ALBA SILVIO GRASSO 2013	\$32.0
BARBERA D' ALBA, RIOFAVA 2010	\$35.0
BARBERA D' ALBA, LA SPINETTA 2011	\$50.0
BARBARESCO, PRODUCTTORI 2012	\$70.0
BARBARESCO, VIE ERTE 2011	\$100.0
BARBARESCO, PRODUCTTORI PORA 2011	\$110.0
BAROLO, RIOFAVA 2011	\$75.0
BAROLO, BATASIOLO 2011	\$100.0
BAROLO, MICHELE CHIARLO CEREQUIO 2011	\$180.0
BAROLO, DAGROMIS (BY GAJA) 2010	\$190.0

Toscana

CHIANTI CLASSICO, RUFFINO RISERVA DUCALE 2012 (TAN LABEL)	\$45.0
CHIANTI CLASSICO, MONSANTO 2012	\$55.0
CHIANTI CLASSICO, RUFFINO RISERVA DUCALE 2011 (GOLD LABEL)	\$75.0
ROSSO DI MONTALCINO, PODERE LA VIGNA 2010	\$40.0
ROSSO DI MONTALCINO, BANFI 2011	\$45.0
ROSSO DI MONTALCINO, CAPARZO 2013	\$50.0
BRUNELLO DI MONTALCINO, IL PALAZZONE 2009	\$95.0
BRUNELLO DI MONTALCINO, CASANOVA DI NERI 2011	\$100.0
BRUNELLO DI MONTALCINO, ANTINORI 2009	\$135.0
LAGONE, 2011	\$30.0

TOMMESI ROMPICOLLO 2013	\$30.0
JORCHE PRIMITIVO DI MANDURIA 2011	\$35.0
IL DUCALE 2012	\$45.0
DULCAMARA 2012	\$83.0
LUPICAIA, MADELANA 2000	\$190.0
SOLAIA, ANTINORI 2007	\$325.0

Pasta



NAKED PASTA	\$13.0
FETTUCCHINE ALFREDO	\$16.3
CAPELLINI WITH TOMATO AND BASIL	\$14.8
RICOTTA RAVIOLI ALLA MARINARA	\$16.0
LINGUINE ESCAROLE IN OLIVE OIL, GARLIC AND RED PEPPER	\$16.3
PENNETTE PRIMAVERA WITH FRESH VEGETABLES	\$16.0
LINGUINE CLAMS WITH WHITE WINE, OLIVE OIL AND GARLIC	\$19.0
PAPPARDELLE AMATRICIANA WITH SALSICCIA	\$18.0
LOBSTER RAVIOLI IN A BRANDY CREAM SAUCE	\$19.5
LINGUINE PESCE WITH A WHITE WINE SEAFOOD SAUCE	\$19.5
RISOTTO WITH WILD MUSHROOM AND SPINACH	\$17.5
SPAGHETTI WITH MEATBALLS	\$18.0
CAPELLINI TOMATO BASIL	\$11.5
FULL CANNELLONI	\$16.3
LINGUINE ESCAROLE, SAUTÉED WITH GARLIC AND OLIVE OIL	\$12.8
RAVIOLI DI RICOTTA ALLA MARINARA	\$12.8

Dominics Trattoria Menu



**LOBSTER RAVIOLI IN BRANDY
CREME SAUCE** \$15.3

**RISOTTO WITH WILD
MUSHROOMS AND SPINACH** \$12.8

PENNE ALLA PRIMAVERA \$12.8

**FETTUCCINI ALFREDO WITH
GRILLED CHICKEN** \$15.0

Dominics Trattoria Menu



Dominics Trattoria

200 S Brentwood Blvd Suite
100MO 63105, Clayton, United
States

Opening Hours:
Monday 17:00-20:30
Tuesday 17:00-20:30
Wednesday 17:00-20:30
Thursday 17:00-20:30
Friday 17:00-21:00
Saturday 17:00-21:00

Made with menulist.menu

