

ITALIAN RESTAURANT AND LOUNGE

an Arcobasso family tradition continues...

There are many avenues pursued by people who enter into and ultimately choose the food service profession as their life's career. Some begin in entry level positions such as a waitress, bartender or busser working part time while in school, planning a career in another field. They eventually succumb instead to their love of the food industry.

Others are born into it by virtue of it being the family business and, surprisingly, their training can begin at entry level too! Their work experience generally includes food preparation, bartending, bussing tables, as well as acquiring management skills necessary to restaurant operation. It doesn't mean they don't have to work as hard; they usually work harder. The advantage to having the support and encouragement of an established family business is that there is considerably less trial and error to finding a successful formula, not to mention the built in labor pool you have to draw from.

Mark Arcobasso, owner of Domenico's Italian Restaurant and Lounge in Jefferson City, fits the above scenario to a "T". With wife, Vicki, the Arcobasso family tradition is more than two decades old, and begins with Mark's father, Joe, and the first "Domenico's" in St. Louis, which was named after grandfather Domenico "Nick" Arcobasso. The Arcobasso dynasty, which includes Mark's three sisters and two brothers, along with founder Joe, has formed a Missouri miniconglomerate made up of: (in order of year of establishment: Domenico's in Florissant (1978); Concetta's in St. Charles (1985); Domenico's at the Lake of the Ozarks (1988); and Jefferson City's own Domenico's, which Mark opened in 1991. The Arcobasso family success in the food business has been extended into the retail trade with production of their own recipe salad dressings, including their extremely popular house Creamy Italian. Arcobasso Foods, which manufactures and distributes the family salad dressings, was founded in 1987, in St. Louis.

The following menu is available for luncheon banquets or off-premise catered lunch. These items are a sampling of what we have to offer. Please advise us if there are any special requests that we may assist you with to make your function more enjoyable. For your customized orders, call Mark at 893-5454.



Catering available for lunch and dinner

3702 W. Truman Blvd.
Jefferson City, MO
(573) 893-5454
www.domenicosjeffcity.com



domenicos

*Lunch Banquet & Catering Menu
By Reservation Only*



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APPETIZERS

Priced per person

Mini meatballs ~ Baked and served with Bechamel Sauce

Toasted Ravioli ~ A classic served with marinara

Cajun Shrimp ~ Sautéed with Cajun seasoning

Bruschetta ~ Roma tomatoes marinated with fresh garlic, basil, balsamic vinegar and olive oil and served with parmesan toasted focaccia bread

Vegetable Tray ~ Assorted veggies with dip

Sautéed Mushrooms ~ A generous portion, sautéed with fresh garlic, finished with white wine

Cold Boiled Shrimp ~ Served with cocktail sauce

Chicken Wings ~ Buffalo or Cajun

Cheese Tray ~ Assorted cheese cubes served with crackers

LUNCH ENTREES

\$10.75 per person.

*Served with salad and pasta
or wild rice & bread and butter*

Almond Roughy ~ Select fillet of orange roughly basted with drawn butter and topped with seasoned bread crumbs, toasted almonds and white wine lemon and butter sauce

Arco Burger ~ Lightly breaded beef patty, charbroiled, topped with provol cheese and our white wine lemon and butter sauce

Chicken Alexander ~ Charbroiled, served in a cream sauce with fresh mushrooms, broccoli, green pepper and red onion

Chicken Parmesan ~ Lightly breaded and topped with marinara, provol and parmesan cheeses

Chicken Piccata ~ Charbroiled, topped with fresh mushrooms, provol cheese and our white wine lemon and butter sauce

Chicken Marsala ~ Charbroiled, topped with fresh mushrooms and Marsala wine sauce

Chicken Milano ~ Charbroiled, topped with fresh mushrooms, broccoli and peas in a rich cream sauce, served on a bed of mostaccioli noodles

Chicken Tomas ~ Charbroiled, topped with provol cheese, fresh mushrooms, broccoli and our white wine lemon and butter sauce, seasoned with garlic and red cracked pepper

Veal Piccata ~ Topped with fresh mushrooms, provol cheese and our white wine, lemon and butter sauce

LUNCH PASTAS

\$12.75 per person.

*All pasta entrees served with salad,
bread and butter*

Baked Mostaccioli ~ Topped with a meatball, two cheeses and baked

Cannelloni ~ Two tubular noodles stuffed with beef, chicken and veal, topped with red sauce and provol cheese

Carrillini ~ A variety of fresh vegetables, seasoned with fresh garlic and basil, tossed with cheese filled tortellini

Chicken Fettuccine ~ Charbroiled chicken breast served on a bed of fettuccine in a rich white cream sauce

Lasagna ~ Noodles layered with rich meat sauce, topped with three cheeses, then baked

Mannicotti ~ Two tubular noodles stuffed with seasoned ricotta cheese and baked in a bed of our red sauce and topped with provol cheese

Pasta Con Broccoli ~ Mostaccioli and broccoli in a cream sauce with a touch of garlic

Spinach & Artichoke Lasagna ~ Layered with artichoke hearts, fresh spinach and a white cream sauce, topped with three cheeses and baked

Tortellini ~ Donut shaped pasta stuffed with Ricotta cheese in a cream sauce with snowcrab meat and peas

An 18% gratuity (\$50 minimum) will be added to all in-house banquets and a 15% service charge will be applied to all catered functions. Tax and service charges are not included in price.