Appetizers

Calamari
Marinated Calamari, Crispy Breading, Spicy Marinara, Garlic Aioli 13

Seafood al Forno
Bay Scallops, Blue Crab, Shrimp, Smoked Gouda, Roasted Peppers, Roasted Artichoke, Tarragon, Butter Herbed Baguette Chips 13

Fried Brie
Breaded Double Cremé Brie, Pomegranate Reduction, Apples, Strawberries, Mixed Greens, House Sourdough Bread 11

Cold Smoked Wagyu Carpaccio
Horseradish Remoulade, Fried Capers, Lime, Pickled Onion, Garlic Crackers, Olive Oil, Clint's Microgreens 11

Build Your Own Charcuterie Board 12
Choice of: 1 Salumi, 1 Formaggi, 1 Condiment

Salumi
Prosciutto, Calabrian Salami, Genoa Salami, Mortadella

Formaggi
Fresh Mozzarella, Double Cremé Brie, Green Chile Beemster, Tucumcari Smoked Gouda

Condiment
Sweet Onion Jam, Tomato Jam, Smoked Shrub Jam, Smoked Beef Butter

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All Boards Come with Bread, Umbrian Olive Oil + Garlic Roasted Olives

Meatballs + Polenta Fritti
Chianina Beef, Veal + Sackett Farm's Pork Meatballs, Fried Rosemary + Garlic Polenta, Marinara, Balsamic Reduction 10

Seared Beef Tips
Cajun Spiced Harris Ranch Beef Tips, Scallions, Creamy Polenta, Tucumcari Feta 11

Bruschetta Pomodoro
Marinated Tomatoes, Basil, Toasted Bread, Pesto, Balsamic Reduction, Aged Parmesan 10

Heirloom Tomato + Burrata Caprese
Marinated Heirloom Tomatoes, Fresh Burrata, Basil, Pesto, Umbrian Olive Oil, Balsamic, Toasted Sourdough Bread 13

Fresh Baked Sourdough, Garlic + Rosemary Focaccia served with Basil Oil 4
Add a Trio of Spreads!
Smoked Shrub Jam, Garlic Butter, Onion Mostarda 4

Charcuterie Tower
- Prosciutto Crudo, Calabrian Salami, Genoa Salami, Fresh Mozzarella,
- Fresh Strawberries, Green Chile Beemster, Local Smoked Gouda,
- Double Crème Brie, Citrus Roasted Olives, Strawberry Shrub Jam,

Umbrian Olive Oil, Toasted Sourdough, Foccacia Bread 27

Insalate e Zuppe

Additions: Grilled Chicken Breast 7 Grilled Hanger Steak 8 Sautéed Shrimp 7 Pan Seared Salmon 8 Grilled Asparagus 5

Tomato Bisque
Roasted California Plum Tomatoes, Cream, Basil, Olive Oil, House Sourdough Croutons 8 / 15

House Salad
House Lettuce Blend, Marinated Cucumber, Pickled Onions, Italian Olives, Parmesan Vinaigrette 8 / 15

Arugula + Spinach Caesar
Fresh Arugula, Spinach, Citrus Marinated Gigante Beans, Sourdough Croutons, Shaved Parmesan, Olive Oil, Lemon 8 / 15

Citrus Braised Beet + Pecan Salad
Citrus Braised Red Beets, Farro, Raspberry + Rosemary Vinaigrette, Sonoma Goat Cheese, Toasted Pecans, Fresh Arugula 8 /15

Tuscan Sausage + Potato Soup
House Italian Sausage, Sackett Farms Pork Shoulder, Braised Kale, Potatoes, Fresh Herbs, Umbrian Olive Oil, Pecorino 8 / 15

Mista Salad
Mixed Baby Greens, Marinated Tomatoes, Tucumcari Feta, Balsamic Vinaigrette 7 / 13

Blackberry + Goat Cheese Salad
Kale, Italian Greens, Toasted Walnuts, Golden Raisins, Sonoma Goat Cheese, Blackberry Shrub Vinaigrette 8 / 15

Tuscan Steak Salad
Blackberry + Goat Cheese Salad, Crispy Saltwater Potatoes, Grilled Hanger Steak 19

Artisan Pizza or Flatbread

Naturally Leavened Dough 16 Crispy Flatbread 13

Pepperoni + Green Chile
Pepperoni, Hatch Green Chile, Fresh Burrata, Aged Mozzarella, Pomodoro Sauce

Prosciutto + Smoked Mushroom
Applewood Smoked Mushrooms, Italian Prosciutto, Roasted Garlic, Fresh Herbs, Arugula, Lemon, Aged Mozzarella

Red Chile + Bacon
Ogaz Farms Red Chile, House Bacon, Herbed Mushrooms, Roasted Garlic, Spinach

Margherita
Fresh Burrata, Aged Mozzarella, Pomodoro Sauce, Fresh Basil, Umbrian Olive Oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Some Items May Contain Bones

22 Percent Gratuity Will be Added to Parties of 8 or Larger

Vegetariano
From the Garden

Eggplant Parmesan
Crispy Eggplant Medallions, M'tucci's Marinara, Fresh Burrata, Creamy Pecorino Spaghettini 17

Applewood Smoked Portobello
Herb Roasted Button Mushrooms, Spinach, Farro Risotto, Smoked Mushrooms, Roasted Red Pepper, Sherry, Porcini Cream 17

Mushroom + Goat Cheese Ravioli
House Made Ravioli, Roasted Button + Portabello Mushrooms, Kale, Red Onion, Red Chile Cream Sauce, Toasted Pistachios 19

Carne Rossa
From the Land

Spaghettini + Meatballs
Chianina Beef + Sackett Farm's Pork + Veal Meatballs, M'tucci's Marinara, Basil, Pecorino 18

Five Pork Bolognese
Slow Braised Heritage Pork Ragu with Red Wine, M'tucci's Marinara, Rigatoni, Fresh Herbs, Pecorino 19

Sausage Rigatoni
Italian Sausage, Sautéed Mushrooms, Burrata, Fresh Basil, Roasted Tomato Cream Sauce, Rigatoni Pasta 19

Capicola Carbonara
Applewood Smoked Pork Shoulder, Italian Prosciutto, Red Onion, Fresh English Peas, Sage, Linguine, Cream, Pecorino 19

Wagyu Beef Ravioli
Dan Morgan Farms Wagyu, Agave Braised Root Vegetables, Caramelized Onions, Spinach, Sherry Beef Brodo, Five Cheese Ravioli 23

Grilled Pork Chop Piccata
Marinated Sackett Farm's Bone-in Pork Loin, Creamy Polenta, Garlic Seared Green Beans, Sweet Peppers, Lemon Caper Butter Sauce 24
Additional Pork Chop +9

Cold Smoked Hanger Steak
Harris Ranch Hanger, Crispy Saltwater Potatoes, Garlic Sautéed Green Beans, Sweet Peppers, Barrel Aged Blackberry Reduction 27

14 Oz New York Strip
USDA Prime New York Strip, Grilled Asparagus, Roasted Garlic Mashed Potatoes, Smoked Beef Butter 45

Pollo
From the Farm

Chicken Milanese
Lightly Breaded Chicken Breast, M'tucci's Spicy Marinara, Melted Burrata Cheese, Creamy Pecorino, Spaghettini 19

Pappardelle Porcini Pasta
Pan Seared Chicken Breast, Wild Mushrooms, Scallions, Porcini Cream Sauce, Pecorino 18

Chicken Scallopini
Lightly Floured Pan Seared Chicken Breast, Basil Marinated Tomatoes, Scallions, Spaghettini Pasta, Capers, Tucumcari Feta, Lemon Beurre Blanc 19

Red Chile + Garlic Marinated Chicken
Marinated Grilled Chicken, Crispy Eggplant Medallion, Sweet Pepper, Baby Yukon Potatoes, Arugula, Ogaz Farms Red Chile 19

Pesce
From the Sea

Salmon Florentine
Pan Seared Atlantic Salmon, Pesto, Spinach, Mushroom, Marinated Tomatoes, Farro Risotto 26

Lobster + Prosciutto Ravioli
Coldwater Lobster + Wild Blue Crab Filled Ravioli, Sautéed Shrimp, Marinated Tomatoes, Hatch Green Chile, Lobster Cream Sauce 33

Wild Lump Crab + Atlantic Salmon Cake
Pan Seared Blue Crab and Salmon Cakes, Hash of Crispy Saltwater Potatoes, Peppers, Asparagus Sweet Corn, Horseradish Remoulade
2 for 24
3 for 29

Pan Seared Fish
Fresh Fish of the Day, Garlic Roasted Mashed Potatoes, Roman Artichoke, Sautéed Arugula, Roasted Tomatoes, Lemon Caper Butter Sauce MARKET PRICE

Contorni

Crispy Saltwater Potatoes 7 | Garlic Mashed Potatoes 7 | Truffle Pecorino Fries 7 | Creamy Rosemary Polenta 8
Grilled Asparagus 7 | Porcini Mushroom Farro Risotto 9 | Garlic Sautéed Green Beans 7 | Pasta Cacio e Pepe 9

DAILY SPECIALS, DINE-IN ONLY
Monday $5 Personal Charcuterie Boards + 1/2 Price M'tucci's Wine Bottle
Tuesday Half Price Pizzas + Flatbreads
Wednesday $5 Shrub Cocktails
Monday - Friday Happy Hours from 3p-6p + 8p-Close!!
Saturday + Sunday Brunch 11a - 3p

We proudly source our pork from Sackett Farms, our Chianina Beef from the Tuscan Cattle Company. The naturally leavened breads, pizza dough, fresh pasta,cured meats, shrub vinegars and jams are all from M'tucci's Provisions. Fresh fish flown in by Above Sea Level. Coffee and espresso from Lavazza. Olive oil from Sogno Toscana. Imported meats and cheese from Perfecto Foods. We take precautions to accommodate any allergy and dietary restrictions. We use Eggs, Fish, Shellfish, Milk, Treenuts Wheat and Soy. Please inform your server if you have any food sensitivities.

= Vegetarian
= Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Some Items May Contain Bones

EXECUTIVE CHEF/PARTNER: JOHN EIDSON SOUS CHEF: JUAN CAMPOS EXECUTIVE PASTRY CHEF: BRIANNA DENNIS

White ✣ Bubbles ✣ Rosé

BY THE GLASS

Mirucci Bianco **Sauv Blanc/Pinot Gris/Grüner Veltliner -** *Columbia Valley, WA*	9 I 36
Terlato **Pinot Grigio -** *Fruili, IT*	11 I 44
Villa Pozzi **Moscato -** *Sicily, IT*	9 I 36
Mionetto **Prosecco DOC Brut-** *Veneto, IT*	9 I 36
Gruet **Sparkling Rosé -** *Albuquerque, NM*	14 I 56
Mirucci Sparkling **Chardonnay/Pinot Noir -** *Albuquerque, NM*	9 I 36
Côté Mas Rosé **Rose Aurora -** *Languedoc, FR*	9 I 53 liter
La Crema **Sauvignon Blanc -** *Sonoma Coast, CA*	12 I 48
Tormaresca **Chardonnay -** *Puglia, IT*	10 I 40
Castello Del Poggio **Lambrusco -** *Piedmont, IT*	9 I 36

HALF BOTTLE

La Crema, **Chardonnay -** *Sonoma Coast, CA*	28
Whitehaven, **Sauvignon Blanc -** *Malborough, NZ*	29
Santa Margherita, **Pinot Grigio -** *Alto Adige + Valdadige, IT*	32
Vietti, **Moscato d'Asti -** *Piedmont, IT*	31
Adriano Adami 'Garbél' Brut Prosecco **Glera** DOC - *Veneto, IT*	29
La Scolca Gavi, **Cortese -** *Peidmont, IT*	29

Red

BY THE GLASS

Mirucci Rosso **Sangiovese/Barbera -** *Paso Robles, CA*	9 I 36
Alexander Valley **Merlot -** *Sonoma, CA*	11 I 44
Llama **Malbec -** *Mendoza, Argentina*	10 I 40
Frescobaldi **Chianti DOCG -** *Tuscany, IT*	13 I 52
Vigneti del Sole **Montepulciano d'Abruzzo -** *Abruzzo, IT*	10 I 40
Mirucci Teroldego **Teroldego -** *Lodi, CA*	9 I 40
Stemmari **Nero D' Avola -** *Sicily, IT*	10 I 40
Elouan **Pinot Noir -** *Northern Region, OR*	12 I 48
Mirucci Guisseppe **Cabernet Sauvignon -** *Nappa Valley, CA*	15 I 60
Alexander Valley Sin Zin **Zinfandel/Petite Syrah -** *Sonoma, CA*	12 I 48

HALF BOTTLE

Château Greysac **Merlot/Cabernet Sauvignon/Cabernet Franc -** *Médoc, Bordeaux, FR*	35
E. Guigal Côtes du Rhône Rouge **Syrah/Grenache -** *Rhône Valley, FR*	27
Freak Show **Cabernet Sauvignon -** *Lodi, CA*	26
Jaffurs Wine Cellars **Syrah -** *Santa Barbara, CA*	34
Beronia **Tempranillo -** *Rioja, SP*	26

Beer

DRAFTS 7

Steel Bender Lloyd's 3 O'Clock *Kolsch*
Peroni Nastro Azzurro *Italian Pale Lager*
La Cumbre Slice of Hefen *Hefeweizen*
Rotating Tap *Ask Your Server or Bartender*
Bow & Arrow *Easy Cactus' Amber Lager*
Santa Fe NMX Standard *Blonde Ale*
Marble Red *American Red Ale*
Modelo Especial *Pilsner Style Lager*

Teddy Roe's Policy by Steel Bender *Juicy IPA*
Steel Bender Skull Bucket *American IPA*
Santa Fe Brewing 7k *West Coast IPA*
Steel Bender Manana *Hazy IPA*
Santa Fe Brewing Nut Brown *English Brown Ale*
Second Street Boneshaker *Amber(Gluten Removed)*
Sandia Rotating *Cider*
La Cumber 'Beer' *Pilsner Style Lager*

BOTTLES 6

Bud Light
Coors Light
Corona Extra
Michelob Ultra
Heineken 0.0 Non-Alcoholic

TALL BOYS 8

Guinness
Marble Brewery Cerveza

NON-ALCOHOLIC BEVERAGES

M'tucci's Zero-Proof Cocktails 9

NOT SO APEROL SPRITZ
Mionetto Alcohol Removed Sparkling, Mionetto Apertivo, Sparking Water, Orange Swath

BELLA FRESCA: *Liquid Alchemist Tamarindo, Fresh Lime Juice, Grapefruit Sparkling Soda Cane Sugar, Tajin Rim*

RASPBERRY NOJITO: *Fresh Mint, Cane Syrup Raspberry Syrup, Fresh Lime Juice, Sparkling Water*

PEACH PLEASE! *Peach & Vanilla Syrup, Cream, Sparkling Water, Served 'Up' in a Martini Glass*

HEE-HAW (NOT YOUR AVERAGE MULE!)
Blackberry Shrub, Fresh Lime Juice, Gosling's Ginger Beer

NOMOSA
Mionetto Alcohol Removed Sparkling, Choice of Orange, Cranberry, Grapefruit or Shrub

FRENCH 75ISH
Empress 1908 0.0 Indigo, Mionetto Alcohol Removed Sparkling, Fresh Lemon Juice, Cane Sugar

Acqua Panna Still Water 4

San Pelligrino Sparkling Mineral Water 4

San Pelligrino Ciao Mineral Water 4

Fresh Housemade Lemonade 4

Italian Cream Soda 5

Bottled Peach Tea 4

Fountain Drink 4

Fresh Brewed Iced Black Tea 4

Juices: Apple, Cranberry, Orange, Grapefruit 4

Lavazza Coffee: Espresso, Regular, Decaf 4

Lavazza Super Crema Latte or Cappuccino 5

Hot Tea by Rishio 4

M'tucci's Zero-Proof All Natural Sodas: 9

Sparkling San Pellegrino, House Shrub Syrup, Fresh Lime Combine for a Crisp, Bright, Lightly Tart & Naturally Refreshing N/A Soda.

ALL UNDER 100 CALORIES

- Blackberry
- Blueberry-Raspberry
- Pineapple-Rosemary
- Strawberry-Basil
- Barrel-Aged Blackberry

M'tucci's Restaurants: Come, Let Us Restore You

The term "restaurant" finds its roots in the French word "restaurer," which means 'to restore. The French introduced restaurants in the aftermath of the French Revolution when chefs were left jobless (circa 1789). In their pursuit of sustenance, chefs embarked on opening their own establishments to serve the general public. (Interestingly, the White Horse Tavern in Rhode Island, founded in 1673, could contest the French claim to being the pioneers of restaurants.)

Established in 2013, M'tucci's Restaurants were founded with a clear objective - to provide our Guests with a home away from home, where they are embraced as friends. A place where they visit routinely, reuniting with old companions and forging new connections, confident in the knowledge that they will be looked after. Sometimes, a simple home-cooked meal just won't suffice.

Within our chef-driven establishments, we strive to make personal connections, hoping for mutual familiarity. Day in and day out, we craft Italian cuisine using only the finest ingredients.
Our purpose at M'tucci's is to cater to you. We strive for nothing less than your contentment and delight. When we inquire about your experience, we genuinely want to know. Our forte lies in crafting delectable dishes that invoke a sense of well-being, complemented by beverages that are alluring and irresistible in their own right. So, relax and relish the moment.

Join us to experience the essence of La Dolce Vita.

GM/OPERATING PARTNER: ERNEST NUNEZ ASST. MGR: MICHAEL LAWS BAR MGR: BERNADETTE AGUILAR EVENTS MGR: SHELLEY COVEY