



HOUSE MADE BREADS

M'tucci's Bread — \$15

Warm, thick-cut slices of M'tucci's signature house-made bread.

**Choice of Basil Olive Oil or Butter*

Rosemary Cornbread — \$25

Aromatic rosemary cornbread served with a bright, tangy berry shrub jam. A rustic-sweet pairing.

8" Olive Oil Bread — \$45

Thick olive oil cake served with a berry shrub jam for a vibrant, fruity finish.

APPETIZERS

Marinated Bell Pepper Bruschetta (20 pieces) — \$40

Sweet, slow-simmered tomato jam and bright, aromatic fresh basil with marinated bell peppers, served atop warm, hand-crafted M'tucci's Artisan bread. A rich and beautifully balanced bite that highlights simple ingredients prepared with care.

Fried Shrimp — \$50

Marinated shrimp, lightly breaded and fried to a golden crisp, served with a bright, spicy calabrian aioli. Savory, vibrant, and irresistible.

Smoked Mozzarella Bruschetta (20 pieces) — \$40

Velvety smoked Mozzarella layered with a sweet, slow-simmered Tomato Jam and bright, aromatic fresh Basil, served atop warm, Hand-Crafted M'tucci's artisan Bread. A rich and beautifully balanced bite that highlights simple ingredients

Bruschetta Pomodoro (20 pieces) — \$40

Basil and garlic marinated tomatoes piled onto toasted M'tucci's bread, finished with shaved parmesan, grated pecorino, a drizzle of balsamic reduction, and extra-virgin olive oil. Fresh, vibrant, and classically Italian.

Arancini de Formaggio (20 Pieces) — \$40

Golden fried cacio e pepe arancini made with parmesan and cracked black pepper, served with spicy marinara. Crispy on the outside, creamy and cheesy on the inside, a crowd-pleasing classic.

Shrimp Cocktail — \$40

Chilled, seasoned shrimp served with zesty cocktail sauce and fresh lemon wedges. Clean, bright, and refreshing.

Chianina Meatballs (20 Pieces) — \$40

Hand-crafted meatballs made from M'tucci's Chianina Beef, Sackett Farms Pork, and veal, simmered in a rich roasted San Marzano tomato sauce. Tender, flavorful, and deeply comforting.

Charcuterie Board — \$50 **without the bread**

A generous assortment of Italian prosciutto, calabrese salami, and M'tucci's Italian-style ham paired with Tucumcari smoked gouda, Italian baby parmesan, fresh mozzarella, and creamy brie. Served with strawberries, herb and garlic roasted Italian olives, smoked shrub jam, basil-marinated tomatoes, and slices of M'tucci's artisan bread. A beautifully curated spread of savory, sweet, and smoky flavors.

SALADS

Mista Salad — \$40

A fresh mix of greens tossed with fragrant basil marinated tomatoes, and creamy Tucumcari feta, finished with M'tucci's house-made balsamic vinaigrette. Bright, simple, and beautifully balanced.

Grilled Vegetable Salad — \$45

A hearty salad of house greens topped with roasted red peppers, grilled corn, and asparagus, finished with goat cheese crumble and M'tucci's creamy lemon vinaigrette. Colorful and deeply flavorful.

Caesar Salad — \$45

Crisp chopped romaine layered with shaved parmesan and house-made croutons, all dressed in M'tucci's classic Caesar dressing. A timeless favorite with bold, savory flavor

House Salad — \$45

A blend of house greens topped with marinated cucumbers, pickled red onions, and Italian olives, served with M'tucci's parmesan vinaigrette. Fresh, tangy, and full of texture.

M'tucci's Catering

 Gluten Free

 Vegetarian

 Vegan

Items portioned to yield 10 servings



PASTAS

*All Pastas can be made Gluten-Free except for Lasagnas and Penne & Meatballs

-  **Pasta Giardino — \$88**
Sautéed tomatoes, mushrooms, artichokes, and heirloom spinach tossed with penne pasta in a rich gorgonzola and white-wine and nut-free pesto cream sauce. A vibrant, vegetable-forward dish with layers of savory flavor.

*Add Shrimp or Chicken — \$113

-  **Penne Arrabiata — \$83**
Penne pasta in a bold, spicy San Marzano tomato sauce with garlic, fresh basil, and basil-infused olive oil. Fiery and deeply satisfying.

*Add Sausage or Chicken — \$93

Penne Alla Crema di Porcini — \$98

Pan-seared chicken with sautéed shiitake and button mushrooms, scallions, and penne pasta, all tossed in a parmesan-porcini cream sauce. Earthy and beautifully balanced.

Five Pork Bolognese — \$98

A slow-braised Heritage pork ragù made with red wine, San Marzano tomatoes, fresh herbs, and pecorino, tossed with penne pasta. Rich, hearty, and flavorful.

Bianco Bolognese — \$95

Milk-braised Sackett Farms pork shoulder slow-cooked with house pancetta, fresh herbs, lemon, and pecorino, served over penne pasta. Packed with flavor, bright and aromatic.

Chipotle Chicken Penne — \$93

Pan-seared chicken tossed with sautéed mushrooms and red onions in a light, smoky chipotle cream sauce, tossed with penne pasta. Comforting with a subtle Southwestern kick.

- **M'tucci's Florentine Lasagna- \$100**

Thick layers of spinach, mushrooms, ricotta, and mozzarella baked into a comforting, creamy lasagna with classic Italian flavors and a rustic, homestyle finish.

M'tucci's Bolognese Lasagna- \$105

A hearty lasagna layered with M'tucci's signature bolognese, ricotta, and mozzarella. Slow-simmered, rich, and deeply satisfying.

Penne & Meatballs — \$99

Penne pasta served with M'tucci's Chianina Beef, Sackett Farms Pork, and veal meatballs finished with basil and a robust marinara sauce.

HOUSE SPECIALTIES

*Served with your choice of Mashed Potatoes, Grilled Asparagus, Garlic Sautéed Green Beans or Creamy Polenta

-  **House Made Braised Italian Sausages — \$90**
Slow-braised Italian sausages simmered in a rich red-wine tomato sauce, infused with herbs and deep, savory flavor. Comforting, rustic, and full of classic Italian flavors.

-  **Eggplant Parmesan — \$105**
Crispy pecorino-crust eggplant layered with M'tucci's fresh mozzarella and finished with our house marinara. A comforting Italian classic with a perfect balance of texture and richness.

Chicken Milanese Burrata — \$115

Lightly breaded, fried chicken breast topped with melted house-made burrata and finished with spicy marinara. A delicious twist on a traditional Milanese, combining crisp, creamy, and bold flavors.

-  **Roasted Pork Loin -- \$115**

Lightly smoked, herb-rubbed sliced pork loin finished with a silky dijon lemon butter sauce.

-  **Bistecca Italiano — \$120**
Tender grilled beef medallions finished with a rich balsamic reduction. A rustic Italian preparation that highlights the natural flavor of the beef.

-  **Chicken Griglia — \$110**
Grilled chicken breast topped with shaved lemons, Italian olives, and a bright, savory caper-lemon chicken brodo. Light, aromatic, and full of citrusy flavor.

-  **Pan Seared Salmon — \$120**
Herb-rubbed Atlantic salmon pan-seared to a crisp, golden finish, drizzled with a balsamic reduction, and served with a grilled lemon. Flavorful, bright and balanced.

-  **Applewood Smoked Portobello Mushroom — \$85**

-  A hearty Applewood-smoked portobello mushroom brushed with balsamic vinaigrette. Earthy and smoky flavors make this a Vegan favorite.

*Choice of Grilled Asparagus or Garlic Sautéed Green Beans

M'tucci's Catering

 Gluten Free

 Vegetarian

 Vegan

Items portioned to yield 10 servings



SIDES



Garlic Mashed Potatoes — \$40

Creamy, whipped potatoes blended with roasted garlic for a smooth, savory, and comforting classic side.



Creamy Polenta — \$40

Slow-cooked polenta finished with butter and parmesan. Warm, rich, and beautifully smooth.



Garlic Sautéed Green Beans — \$40

Fresh green beans sautéed with garlic and olive oil until crisp-tender. Bright, aromatic, and full of flavor.



Pasta with choice of M'tucci's Sauce — \$55

Penne pasta served with your choice of M'tucci's house-made alfredo, nut-free pesto, or roasted marinara. Simple, comforting, and customizable.



Grilled Asparagus — \$40

Tender asparagus spears lightly seasoned and grilled topped with Maldon Sea Salt.

INDIVIDUAL DESSERTS

Desserts are produced in a facility that contains nuts
Please call for availability
10 servings per order

House Made Cookies — \$16

A selection of freshly baked cookies made in-house. Choose from bright lemon ricotta, rich dark chocolate, or classic peanut butter. Simple and always a guest favorite.

Seasonal Cannoli — \$50

Crispy prosecco-infused cannoli shells filled with a seasonal ricotta cream. Light, sweet, and balanced with a touch of Italian tradition.

Twinkie D'Italia — \$55

A playful Italian-style seasonal sponge cake filled with a white chocolate cream and topped with candied pecans. A delightful, indulgent twist on the Twinkie.

Tiramisu — \$50

Marsala-soaked ladyfingers encased in M'tucci's mascarpone mousse, finished with a dusting of cocoa powder and topped with a delectable espresso meringue. Silky, airy, and unmistakably classic.

CAKES

12 Slices per cake

8" Tiramisu Cake — \$65

Layers of M'tucci's mascarpone mousse and marsala-soaked Ladyfingers, dusted with Cocoa Powder, served with Espresso Meringues. A true Italian classic.

DESSERT PLATTERS

Bite-sized pieces

Chef Brianna's Dessert Platter — \$60

A rotating selection of handcrafted sweets curated by M'tucci's Executive Pastry Chef, Brianna. An elegant assortment that highlights seasonal flavors and the creativity of our pastry kitchen.

Chef Brianna's Deluxe Dessert Platter — \$80

An indulgent assortment of miniature desserts crafted by Executive Pastry Chef Brianna, featuring a rotating selection of house-made sweets. A refined showcase of pastry technique and creativity.

GLUTEN FREE & VEGAN DESSERTS

10 servings per order



Gluten Free Cheesecake — \$70

A rich and creamy gluten-free cheesecake made with rice and almond flour, served with your choice of caramel, chocolate, or seasonal berry compote. Smooth, indulgent, and thoughtfully crafted for gluten-free guests.

**Contains Nuts*



Fresh Fruit Tarts — \$70

Delicate tarts filled with coconut crème and topped with seasonal berries. Light, vibrant with natural sweetness.



Gluten Free



Vegetarian



Vegan

M'tucci's Catering

Items portioned to yield 10 servings