



Weekly Specials

Monday: Half Price Shrub Cocktails and Natural Sodas
Tuesday: All Night Happy Hour 3pm-Close (Bar, Lounge & Patio)
Wednesday: Live Music at 6:30, BYO Charcuterie Boards 7, Half Price M’ucci’s Private Label Wine Bottles
Thursday and Friday: Food & Cocktail Specials
Saturday: Brunch Menu 11am-3pm
Sunday: Brunch Menu 11am-3pm

ANTIPASTI

- CALAMARI FRITTI**
Fried Calamari, Spicy Marinara, Lemon Aioli 13
- WAGYU BEEF CARPACCIO**
Thinly Sliced Wagyu Beef, Black Truffle Aioli, Fried Capers, Lemon, Cracked Pepper, Local Micro Greens 11
- SHRIMP FRITTI**
Breaded & Fried White Shrimp, Mediterranean Olives, Sweet Peppers, Red Onion, Calabrian Aioli, Pecorino 11
- BRUSCHETTA AL POMODORO**
Marinated Tomatoes, Basil, Toasted Bread, Pesto, Balsamic Reduction, Aged Parmesan 10

BUILD YOUR OWN CHARCUTERIE BOARD 12
Each Served with Roasted Olives, Toasted Bread, and EVOO
CHOICE OF 1 SALUMI, 1 FORMAGGI, 1 CONDIMENT

SALUMI
Italian Prosciutto, Spicy Salami, Genoa Salami, Pistachio Mortadella

FORMAGGI
Local Smoked Gouda, Green Chile Beamster, Fresh Mozzarella, Double Crème Brie

CONDIMENT
Seasonal Smoked Shrub Jam, Onion Mostarda, Calabrian Mustard

- MEDITERRANEAN CHICKPEA SALAD**
Pickled Cucumber, Marinated Tomatoes, Roasted Chickpeas, Local Feta, Parsley, Whole Wheat Pita, Herb Oil 8
- FRIED BRIE**
Pomegranate Reduction, Mixed Greens, Fresh Strawberries, Apples, Grilled Bread 11
- AMARO GLAZED SACKETT FARMS RIBS**
Braised Sackett Farms Ribs, Red Peppers, Italian Olives, Sweet Amaro Glaze 14

SOURDOUGH & FOCCACIA BREAD WITH BASIL OIL 4
Add a Trio of Spreads!
Smoked Shrub Jam, Garlic Butter, European Butter 4

CHARCUTERIE TOWER
Prosciutto Crudo, Calabrian Salami, Genoa Salami, Balsamic Reduction, Fresh Mozzarella, Fresh Strawberries, Green Chile Beamster, Local Smoked Gouda, Double Crème Brie, Citrus Roasted Olives, Strawberry Shrub Jam, Umbrian Olive Oil, Toasted Sourdough & Foccacia Bread 27

INSALATA & ZUPPA (HALF / WHOLE)

- SALAD ADDITIONS:** Grilled Chicken Breast 7 • Grilled Hanger Steak 8 • Pan Seared Atlantic Salmon 8 • Garlic Herbed Shrimp 7 • Grilled Asparagus 5 • Anchovy 2
- BLACK TRUFFLE ARTICHOKE BISQUE**
Artichoke Heart, Green Apple, Toasted Almond, Cream, Pecorino, Extra Virgin Olive Oil 8/15
 - CAESAR ESCAROLE**
Chopped Romaine, Escarole, Gigante Beans, Fried Capers, Caesar Dressing, Sourdough Croutons, Shaved Parmesan 8/15
 - MISTA**
Marinated Tomatoes, Spring Mix, Balsamic Vinaigrette, Tucumcari Feta 7/13
 - ITALIAN CHOPPED SALAD**
Calabrese Salami, Genoa Salami, Pistachio Mortadella, Pecorino, Marinated Tomatoes, Pickled Cucumbers, Red Onion, Spring Greens, Pecorino Vinaigrette 8/15
 - DELLA CASA**
Marinated Cucumber, Pickled Red Onion, Italian Olives, Pecorino Vinaigrette, House Lettuce Blend 8/15
 - HEIRLOOM TOMATO & BURRATA CAPRESE**
Marinated Heirloom Tomatoes, Fresh Burrata, Basil, Pesto, Umbrian Olive Oil, Balsamic, Toasted Sourdough Bread 13

ARTISAN PIZZA OR FLATBREAD

- MARGHERITA**
Burrata, Aged Mozzarella, Basil Pomodoro Sauce, Fresh Basil, Shaved Parmesan
- CALABRESE PICANTE**
Spicy Pepperoni, Calabrian Pepper Relish, Marinated Red Peppers, Basil Pomodoro Sauce, Aged Mozzarella, Oregano
- QUATTRO FORMAGGIO PROSCIUTTO & ARUGULA**
Aged Mozzarella, Parmesan, Smoked Mozzarella, Lemon Whipped Ricotta, Italian Prosciutto, Arugula, Cracked Pepper & Umbrian Olive Oil
- CARNE**
Italian Prosciutto, Genoa Salami, Italian Sausage, Pomodoro Sauce, Aged Mozzarella, Smoked Burrata
- BACON & RICOTTA PIZZA**
House Bacon, Sun-Dried Tomatoes, Whipped Ricotta, Fresh Herbs, Aged Mozzarella, Tomato Cream Sauce

ROMAN CLASSICS

- APPETIZERS**

 - CACIO E PEPE ARANCINI**
Breaded Carnaroli Rice Balls, Pepe Nero Burrata, Pecorino Cream Sauce, Umbrian Olive Oil 9
 - ZUPPA DI CECI**
Roasted Chickpeas, Fresh Herbs, Organic Tomatoes, Spinach, Pecorino, Cracked Pepper, Basil, Extra Virgin Olive Oil 8/15
- ENTREES**

LINGUINE ALLA GRICIA
Braised Pork Belly, Fresh Herbs, Linguine, Pecorino Cream Sauce, Soft Egg Yolk, Young Parmesan & Fresh Cracked Pepper 19

ARTICHOKE RAVIOLI GIARDINO
Roasted Artichoke Ravioli, Mediterranean Braised Tomatoes, Artichoke, Caramelized Onions, Pesto Cream, Basil, Lemon & Pecorino 21
- SALSICCIA E PEPERONCINO PASTA**
Italian Ground Sausage, Braised Pork & Tomato Brodo, Toasted Chili Flakes, Fresh Basil, Campanelle Pasta. 18

WAGYU BEEF RIGATONI
Dan Morgan Farms Wagyu, Roasted Mushrooms, Garlic, Braised Escarole, Pork Pancetta, Red Wine Cream Sauce, Rigatoni Pasta 23

GIARDINO (FROM THE GARDEN)

- PASTA TARTUFO**
Truffle & Wild Mushroom Sugo Finto, Homemade Spaghettini, Fresh Herbs, Cracked Pepper, Truffle Bread Crumbs 17
- GNOCCHI DI PANE**
Seared Sourdough Gnocchi, Sauteéd Broccolini, Red Onions, Mushrooms, Pecorino, Roasted Garlic, Lemon Butter, Burrata, Parsley Oil 17
- EGGPLANT PARMESAN**
Crispy Eggplant Medallions, Marinara Sauce, Melted Creamy Mozzarella, Cacio e Pepe Linguine 17
- PASTA ALL'ARRABIATA**
Red Pepper Flakes, Garlic, Roasted Tomato Sauce, Campanelle Pasta, Fresh Burrata, Smoked Parsley Oil 17

MACELLERIA (BUTCHERSHOP)

- 5 PORK BOLOGNESE**
Slow Roasted Sackett Farms Pork, Red Wine Tomato Cream Sauce, Rigatoni, Fresh Herbs, Pecorino 19
- SPAGHETTINI & MEATBALLS**
Chianina Beef, Veal, & Sackett Farms Pork Meatballs, Roasted Marinara Sauce, Basil, Spaghettini, Pecorino 18
- HARRIS RANCH HANGER STEAK**
Half Pound Cold Smoked Hanger Steak, Grilled Asparagus, Crispy Salt Water Potatoes, Salsa Verde 27
- CHICKEN ALLA MILANESE CON BURRATA**
Crispy Breaded Chicken Breast, Melted Creamy Mozzarella, Spicy Marinara, Cacio e Pepe Linguine 19
- PECORINO BLACK PEPPER CRUSTED NY STRIP**
10oz Crusted NY Strip, Garlic Whipped Mash Potatoes, Seared Broccolini, Bacon Calabrian Fonduta 33
- HERB MARINATED FRIED CHICKEN**
Crispy Bone-In Chicken Thighs, Braised Greens, Seared Potatoes, Fresh Herbs, Lemon Caper Butter Sauce, Marinated Tomatoes, Feta 19
- APPLEWOOD SMOKED PORK SHANK**
Black Pepper & Herb Rubbed Smoked Pork Shank, Roasted Tomato Hummus, Chickpeas, Wine Braised Greens, Whole Wheat Pita, Clint’s Farms Local Micro Greens 29

L'OCEANO (THE OCEAN)

- PAN SEARED SALMONE**
Marinated Atlantic Salmon, Fresh Herb Potatoes, Broccolini, Salsa Rossa, Clint’s Farms Local Micro Greens 26
- LOBSTER RAVIOLI AGLIO E OLIO PASTA**
White Clams, Shrimp, Garlic, Red Pepper Flakes, Parsley, White Wine Lemon Cream Sauce, House Made Lobster Ravioli, Cracked Pepper 31
- PAN SEARED FISH**
Fresh Fish Of The Day, Garlic Whipped Mashed Potatoes, Roasted Artichoke, Sautéed Greens, Lemon Caper Butter Sauce MP

CONTORNI (SIDES)

- ROSEMARY POLENTA 8**
- GARLIC WHIPPED POTATOES 7**
- CACIO E PEPE RISOTTO 9**
- ROASTED ARTICHOKEs 7**
- PECORINO ASPARAGUS 7**
- SEARED BROCCOLINI 9**
- CRISPY SALT WATER POTATOES WITH PECORINO 7**
- CACIO E PEPE PASTA 9**

EXECUTIVE CHEF/PARTNER: DAMIEN LUCERO SOUS CHEF: ADAN DIAZ EXECUTIVE PASTRY CHEF: BRIANNA DENNIS

Parties of 7 or more are subject to a 22% gratuity. Additional gratuity is welcomed.

Vegetarian
Gluten Free
Consuming raw or under-cooked 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. We take precautions to accommodate any allergy and dietary restrictions, but we use Eggs, Fish, Shellfish, Milk, Tree Nuts, Mushrooms, Wine, Wheat & Soy. Please Inform your server if you have any food sensitivities.



WINE

Wine listed in each category, lightest to boldest

Sweet / Semi Sweet	glass	bottle
Villa Pozzi Moscato <i>Sicily, Italy</i>	10	40
Sparkling		
Muccis SPARKLING WINE BY GRUET <i>New Mexico</i>	9	36
Mionetto Avantgarde Prosecco DOC Treviso Brut <i>Prosecco, Italy</i>	10	40
Rosé		
Cote Mas ‘Aurore’ Rosé <i>Languedoc, France</i>	10	50(L)
White		
Muccis BIANCO <i>Columbia Valley</i>	9	36
Montefresco Pinot Grigio <i>Veneto , Italy</i>	9	36
Evolúció Tokaj Furmint <i>North Hungary, Hungary</i>	10	40
La Crema Sauvignon Blanc <i>Sonoma, California</i>	12	48
Abuelo Cayo Tempranillo Blanco <i>Alta, Rioja Spain</i>	12	48
Riva De La Rosa Verdicchio di Matelica <i>Marche, Italy</i>	10	40
Tormaresca Chardonnay IGT <i>Puglia, Italy</i>	10	40
Bread & Butter Chardonnay <i>Napa Valley, California</i>	10	40
Red		
Muccis ROSSO <i>Paso Robles, California</i>	9	36
Banshee Pinot Noir <i>Sonoma County, California</i>	13	52
Frescobaldi, Castiglioni Chianti Classico DOCG <i>Tuscany, Italy</i>	11	44
Zingara Montepulciano d'Abruzzo <i>Abruzzo, Italy</i>	12	48
Muccis TEROLDEGO <i>Lodi, California</i>	9	36
Belasco Family "Llama" Malbec <i>Mendoza, Argentina</i>	10	40
Sterling Vintners Merlot <i>Napa Valley , California</i>	10	40
Sheehan Dolcetto Paolo DeAndrea <i>Deming, New Mexico</i>	15	60
Montecillo Reserva Tempranillo <i>Rioja, Spain</i>	12	48
Cusumano Syrah <i>Sicily, Italy</i>	12	48
Justin Cabernet Sauvignon <i>Paso Robles, California</i>	16	64
Muccis GIUSEPPE’S TRIBUTE, CABERNET SAUVIGNON RESERVE, 2019 <i>Rutherford, California</i>	15	60

By the Bottle Red	
Buil & Giné Joan Giné Priorat <i>Northern Spain</i>	90
Santi Amarone della Valpolicella Classico <i>Veneto, Italy</i>	135
Wagner Family Red Schooner Transit Red Blend <i>South Australia , Australia</i>	70
Antinori Pian delle Vigne Rosso Di Montalcino <i>Tuscany, Italy</i>	85
Hartford Zinfandel <i>Russian River Valley, California</i>	99
Bonanza Cabernet Sauvignon by Caymus Vineyards <i>California</i>	70
Opus One Overture <i>Napa Valley, California</i>	260
Opus One <i>Napa Valley, California</i>	450

NON-ALCOHOLIC BEVERAGES

Muccis

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

- BLACKBERRY
- BLUEBERRY-RASPBERRY
- PINEAPPLE-ROSEMARY
- STRAWBERRY-BASIL

ZERO PROOF COCKTAILS: 9

BELLA FRESCA *Liquid Alchemist Tamarindo Syrup, Fresh Lime Juice, Simple Syrup, Fever Tree Grapefruit Soda, Tajin Rim*

RASPBERRY NOJITO *Fresh Mint, Raspberry Syrup, Fresh Lime Juice, Soda 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, Goslings Ginger Beer*

- Kombucha 7

10oz Urban Mama 505 Kombucha

Torani Italian Cream Soda 5

Cherry | Peach | Strawberry | Vanilla | Raspberry

Fresh Brewed Iced Tea 4

Fountain Drinks 4

Dr. Pepper | Coke Zero | Sprite | Coke | Root Beer

Juices 4

Cranberry | Apple | Pineapple | Orange

- San Pellegrino Sparkling Water 4

Aqua Panna Still Water 4

Housemade Fresh Lemonade 4

San Benedetto Peach Tea 4

Ciao Flavored Sparkling Water 4

Blood Orange | Peach | Lime

- Lavazza Coffee 4

Tierra Regular | Tierra Decaf
Gran Filtro Espresso

Lavazza Gran Filtro Cappuccino 5

Lavazza Gran Filtro Latte 5

Hot Tea by Rishi 4

English Tea | Earl Grey | Chamomile
Jade Cloud Green | Peppermint