



WEEKLY SPECIALS

Monday: \$5 Shrubs & Natural Sodas & \$6 Charcuterie Boards
Tuesday: Rotating Chef Special & Half Price Bottles of M'tucci's Private Label Wines
Wednesday: (Available after 5pm) 3 Course Prix Fixe Menu with Pairings – \$31
Friday: Rotating Chef Special MP
Saturday: Brunch Menu Until 3pm
Sunday: Brunch Menu Until 3pm & All Day Happy Hour (Bar Dine-In Only)

ANTIPASTI

CHARCUTERIE BOARDS

Served with Olive Oil, Maldon Sea Salt,
Fresh Sourdough Bread

"BOARD A"

Prosciutto, Smoked Gouda, Roasted Olives,
Onion Mostarda 12

"BOARD B"

Mortadella, Green Chile Beamster
Roasted Olives, Tomato Jam 12

CHARCUTERIE TOWER

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



BRUSCHETTA POMODORO

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

MEATBALLS AL FORNO

Four Meatballs, Roasted Marinara,
Fresh Mozzarella, Baguette, Roasted Garlic 9



GRIGLIATA MISTA

Grilled Roasted Garlic Polenta, Asparagus, Artichoke,
Portabella, Pesto Aioli, Red Pepper Relish 9

FRIED BRIE

Mixed Greens, Fresh Strawberries, Apples, Grilled Bread,
Pomegranate Reduction 11

CRAB CAKES

Fresh Crab Cakes, Panko, Arugula & Spinach Salad,
White Balsamic Vinaigrette, Garlic Aioli, Capers 19

FRESH MUSSELS

Roasted Red Pepper Relish, Herbed Garlic Butter,
White Wine, Toasted Sourdough Bread 13

WAGYU BEEF CARPACCIO

Morgan Farms Wagyu, Chimichurri, Creamy
Burrata, Arugula, Capers, Crispy Leeks 11

CALAMARI FRITTI

Fried Calamari, Roasted Garlic Aioli, Lemon,
Spicy Marinara 13

INSALATA + ZUPPA (HALF/WHOLE)

SALAD ADDITIONS: Grilled Chicken Breast 7 • Grilled Hanger Steak* 8 • Grilled Atlantic Salmon* 8 • Sautéed Shrimp* 7
Grilled Asparagus 5 • Anchovies 2



POTATO LEEK BISQUE

Yukon Gold Potatoes, Cream, Crispy Leeks,
Crème Fraiche 8/15

MANHATTAN CLAM CHOWDER

Fresh Clams, House Bacon, Tomato-Wine Brodo,
Fresh Herbs, Yukon Gold Potatoes 8/15



MISTA SALAD

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



PEAR & CRANBERRY SALAD

White Wine Braised Pear, Cranberries, Baby Greens,
Candied Pecans, Whipped Ricotta, Pickled Red Onions,
White Balsamic Vinaigrette 8/15



ROASTED BEET SALAD

Baby Greens, Marinated Golden Beets, Gorgonzola,
Roasted Red Onions, Candied Pecans,
Garlic Mustard Vinaigrette 8/15



HOUSE

Marinated Cucumbers, Pickled Red Onions, 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

GRILLED CAESAR

Grilled Romaine Hearts, Shaved Parmesan, Grilled Croutons,
Caesar Dressing 8/15

PANE AL FORNO

DOUGH OPTIONS (Choose One): Artisan Pizza Dough 16 • Crispy Italian Flatbread 13



MARGHERITA

Burrata, Aged Mozzarella, Basil Pomodoro Sauce, Fresh Basil, Shaved Parmesan



FUNGHI

Roasted Portabella, Roasted Garlic-Porcini Pâté, White Truffle Oil, Fresh Mozzarella

MEATBALL & SPICY BACON

Meatballs, Spicy Bacon, Aged Mozzarella Cheese, Roasted Red Peppers



GENOVESE

Basil Pesto, Italian Sun-Dried Tomatoes, Roasted Garlic, Artichokes, Aged Mozzarella

Tableside Dining Experience - Available After 4PM

DALLA FORMA - CHEF'S TABLE SIDE PASTA FOR TWO

Prepared at Your Table in an Aged Italian Cheese Wheel, Cacio e Pepe, Spaghettini, Fresh Cracked Pepper, Extra Virgin Olive Oil 43
Enhancements (Per Person) Hanger Steak* 8 Grilled Chicken Breast 7 Sautéed Shrimp* 7 Grilled Asparagus 5 Grilled Portabello Mushroom 4 Red Pepper Relish 3

POLLO

CHICKEN MILANESE BURRATA

Crispy Lightly Breaded Chicken, Spicy Marinara,
Melted Creamy Mozzarella, Cacio e Pepe 19

PAPPARDELLE ALLA CREMA DI PORCINI

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

CHIPOTLE CHICKEN PASTA

Roasted Chicken, Sautéed Mushrooms, Red Onions,
Chipotle Cream Sauce, Campanelle Pasta, Feta 19

GRILLED CHICKEN & RICE

Marinated Harissa Chicken Thigh, Mushroom,
Caramelized Onion, Roasted Butternut Squash, Mushroom
Risotto, Tucumcari Feta 19

VEGETARIANO



ARTICHOKE RAVIOLI

Mushroom, Caramelized Onion, Crispy Leek,
Gorgonzola-Thyme Cream Sauce, Calabrian Oil 23



PASTA ALL'ARRABIATA

Spicy Pomodoro Sauce, Garlic, Basil, Sheep's Milk Cheese,
Basil Olive Oil, Burrata, Campanelle Pasta 17



EGGPLANT PARMESAN

Crispy Eggplant Medallions, Marinara Sauce, Melted Creamy Mozzarella, Cacio e Pepe 17

PESCI*

PASTA GIARDINO

Seared Shrimp, Artichoke Hearts, Sautéed Mushrooms,
Tomatoes, Spinach, Pesto Cream Sauce, Gorgonzola,
Campanelle Pasta 19



PAN SEARED FISH

Fresh Fish of the Day, Roasted Artichoke,
Sautéed Arugula, Mashed Potatoes,
Lemon-Caper Butter Sauce MARKET PRICE

GRILLED ATLANTIC SALMON

Crispy Salt Water Potatoes, Sautéed Broccolini, Lemon,
Balsamic Reduction, Clint's Micro Greens 26

MUSSELS & SPAGHETTINI*

Fresh Totten Inlet Mussels, Heirloom Tomatoes, Red
Onions, Spaghettini, Capers, Lemon Pesto Cream Sauce 23

CRAB & BUTTERNUT SQUASH

Herb Roasted Butternut Squash, Green Chile & Leek Pureé,
Crab Arancini, Local Microgreens, Pine Nuts, Fresh Crab 26

CARNE ROSSA*

SPAGHETTINI & MEATBALLS

Chianina Beef, Heritage Pork & Veal Meatballs,
Basil, Marinara, Spaghettini, Pecorino 18

FIVE PORK BOLOGNESE

Slow Roasted Sackett Farms Pork, Fresh Herbs,
Red Wine Tomato Cream Sauce, Rigatoni Pasta 19

CUT OF THE DAY

Chef's Choice House Cut, Garlic Herb Rub,
Grilled Asparagus, Crispy Cracked Salt Potatoes,
Grilled Lemon, Balsamic Reduction MARKET PRICE



GRILLED HARRIS RANCH HANGER STEAK

Cold Smoked Herb Rubbed Hanger Steak, Grilled Broccolini,
Roasted Garlic Mashed Potatoes, Grilled Lemon,
Chimichuri 27



BRAISED ITALIAN SAUSAGE & POLENTA

Heritage Pork Italian Sausage, Sautéed Spinach,
Red Wine Tomato Sauce, Creamy Garlic Polenta, Pecorino 19



SACKETT FARMS PORK LOIN SALTIMBOCCA

Bone-in Pork Loin, Prosciutto, Sautéed Broccolini,
Roasted Garlic Mashed Potatoes, Apple Chutney 24

CONTORNI



GRILLED BREAD PLATE 4

Fresh Bread, Basil Olive Oil
Add A Set of Spreads!
Sweet Onion Jam, Garlic Butter, Smoked Fruit Jam 4



SAUTÉED ARUGULA, GARLIC, OLIVE OIL 6



GARLIC MASHED POTATOES 7



GRILLED ASPARAGUS 7



TRUFFLE FRENCH FRIES 7



GARLIC SAUTÉED SPINACH 6



CACIO E PEPE 9



CREAMY RISOTTO 9



CREAMY GARLIC & ROSEMARY POLENTA 8



ROASTED VEGETABLE MEDLEY 7

SAUTÉED BROCCOLINI, LEMON 7

CHEF/PARTNER: ALBERTO SILVA

SOUS-CHEF: AARON TRUJILLO

EXECUTIVE PASTRY CHEF: BRIANNA DENNIS



=VEGETARIAN



=GLUTEN FREE

Italian Gluten Free Pasta Available Upon Request

At M'tucci's Restaurants, we pride ourselves on preparing everything from scratch and sourcing the highest quality ingredients. We are happy to accommodate most dietary restrictions and needs.

We take precautions to accommodate any allergy and dietary restrictions. We use Eggs, Fish, Shellfish, Milk, Tree-nuts, Wheat & Soy

*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.

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



WINE LIST



SPARKLING & ROSÉ

Mucci's SPARKLING BY GRUET <i>New Mexico</i>	9	36
Segura Viudas Sparkling Brut Rosé Cava, <i>Spain</i>	9	36
Mionetto Prosecco <i>Veneto, Italy</i>	10	40
Atlantique Cabernet Franc Rosé <i>Loire Valley, France</i>	10	40

SEMI - SWEET & SWEET

Luccio Moscato D'Asti <i>Piedmont, Italy</i>	9	36
Chateau Ste Michelle Riesling <i>Columbia Valley, Washington</i>	9	36

WHITE

Mucci's BIANCO <i>Columbia Valley, Washington</i>	9	36
Montefresco Pinot Grigio <i>Veneto, Italy</i>	9	36
Broadbent Vinho Verde <i>Vinho Verde, Portugal</i>	10	40
Abuelo Cayo Tempranillo Blanco <i>Rioja, Spain</i>	11	44
La Crema Sauvignon Blanc <i>Sonoma County, California</i>	12	48
Satellite Sauvignon Blanc <i>Marlborough, New Zealand</i>	11	44
La Crema Chardonnay <i>Monterey, California</i>	12	48
Tormaresca Chardonnay <i>Puglia, Italy</i>	10	40

REDS

Mucci's ROSSO <i>Paso Robles, California</i>	9	36
Mucci's TEROLDEGO <i>Lodi, California</i>	9	36
Underwood Pinot Noir <i>Oregon</i>	10	40
Anciano Valdepeñas Garnacha <i>Valencia, Spain</i>	12	48
Los Conejos Malditos Tempranillo <i>Castilla, Spain</i>	10	40
Cusumano Syrah Terre Siciliane <i>Sicily, Italy</i>	11	44
Llama Malbec <i>Mendoza, Argentina</i>	10	40
Vigneti del Sole Montepulciano <i>Abruzzo, Italy</i>	10	40
Frescobaldi 'Castiglioni' Chianti <i>Tuscany, Italy</i>	12	48
Franco Serra Langhe Nebbiolo <i>Piedmont, Italy</i>	12	48
Chateau Ste Michelle Indian Wells Cabernet Sauvignon <i>Columbia Valley, Washington</i>	11	44
Ramos Reserva <i>Alentejano VR, Portugal</i>	13	52
Justin Cabernet Sauvignon <i>Paso Robles, California</i>	16	64
GIUSEPPE’S TRIBUTE, CABERNET SAUVIGNON RESERVE BY Mucci's <i>Napa Valley, California</i>	15	60
Caymus Cabernet Sauvignon (1 Liter) <i>Napa Valley, California</i>	29	175

Michele Magnien Coteaux de Bourguignons <i>Burgundy, France</i>	80
Kermit Lynch Cotes du Rhone Cypress Cuvée <i>Rhone, France</i>	48
Arcanum Il Fauno <i>Tuscany, Italy</i>	70
King Estate Pinot Noir <i>Willamette Valley, Oregon</i>	60
Château Musar Jeune Rouge Bekaa Valley, Lebanon.....	59
Château Greysac <i>Bordeaux, France</i>	80
Bedrock Wine Co. Cabernet <i>Sonoma, California</i>	75
Los Vascos Cabernet Sauvignon RSV <i>Colchagua Valley, Chile</i>	60
Masi Costasera Amarone <i>Veneto, Italy</i>	120
Suzor “Wanderer’ Gamay <i>Willamette Valley Oregon</i>	82
Opus One '21 <i>Napa Valley, California</i>	450

NON-ALCOHOLIC BEVERAGES

Mucci'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

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

ALL UNDER
100 CALORIES

RISHI HOT TEA 4

ENGLISH TEA ° EARL GREY

CHAMOMILE ° PEPPERMINT

BLUEBERRY HIBISCUS

YUZU PEACH GREEN TEA

ZERO PROOF COCKTAILS: 9

Bella Fresca Liquid Alchemist Tamarindo Syrup,
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

FRESH HOUSEMADE LEMONADE 4

ITALIAN CREAM SODA 5

SAN BENEDETTO PEACH TEA 3

SAN PELLIGRINO MINERAL WATER 4

AQUA PANNA STILL WATER 4

LAVAZZA CAFE

SUPER CREMA ESPRESSO 4

REGULAR / DECAF COFFEE 4

SUPER CREMA CAPPUCCINO 5

SUPER CREMA LATTE 5

FRESH BREWED ICED BLACK TEA 3

JUICES 4

APPLE, CRANBERRY, ORANGE, GRAPEFRUIT

SAN PELLIGRINO CIAO FLAVORED

SPARKLING WATER 4

CHERRY, BLOOD ORANGE, PEACH, LIME