

APPETIZERS

CALAMARI

Marinated Calamari, Crispy Breeding,
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 Crémé Brie,
Pomegranate Reduction, Apples, Strawberries,
Mixed Greens, House Sourdough Bread 10

CRISPY SHRIMP DIAVOLO

Lightly Breaded Shrimp, Sweet Bell Peppers,
Spicy Calabrian Beurre Blanc 12

BUILD YOUR OWN CHARCUTERIE BOARD 11

Choice of 1 Salumi, 1 Formaggi, 1 Condiment

SALUMI

Prosciutto, Calabrian Salami,
Prosciutto Cotto, Genoa Salami

FORMAGGI

Fresh Mozzarella, Parmesan,
Tucumcari Smoked Gouda,
Double Crémé Brie

CONDIMENT

Caramelized Onion Mostarda,
Tomato Jam, Smoked Shrub Jam,
House Caponata
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All Boards Come with
Bread & 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, Balsamic Reduction,
Garlic, Shaved Aged Parmesan,
House Sourdough Bread 8

TOMATO CAPRESE

Fresh Mozzarella, Vine Ripened Tomatoes, Basil,
Olive Oil, Balsamic Reduction 9

FRESH BAKED SOURDOUGH, GARLIC + ROSEMARY FOCACCIA SERVED WITH BASIL OIL 4

Add a Trio of Spreads!

Smoked Shrub Jam, Garlic Butter, Onion Mostarda 4

THE FAMILY SIZED CHARCUTERIE BOARD

- Prosciutto Crudo, Calabrian Salami, Prosciutto Cotto, Tomato Caprese,
- Balsamic Reduction, Reggiano, Smoked Local Gouda,
- Double Crème Brie, Citrus Roasted Olives, Fresh Strawberries,
Seasonal Fruit Jam, Toasted Bread 26

INSALATE E ZUPPE

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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

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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

SAUSAGE & MEATBALL

House Italian Sausage & Meatballs, Marinated Red Pepper & Green Chile Peperonata, Italian Olives, Aged Mozzarella, Pecorino,
Umbrian Olive Oil

MARGHERITA

Fresh Burrata, Marinated Tomatoes, 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'ucci's Marinara, Fresh Burrata, Creamy Pecorino Spaghetтини 17



APPLEWOOD SMOKED PORTOBELLO

Herb Roasted Button Mushrooms, Spinach, Orzo Pasta, Farro, Porcini Cream, Roasted Eggplant, Roasted Red Pepper 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'ucci's Marinara, Basil, Pecorino 18

FIVE PORK BOLOGNESE

Slow Braised Heritage Pork Ragu with Red Wine, M'ucci's Marinara, Rigatoni, Fresh Herbs & Pecorino 19

SAUSAGE RIGATONI

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

CAPICOLLA 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, Lemon Caper Butter Sauce 24
Additional Pork Chop +9

PORCINI & COFFEE RUBBED HANGER STEAK

Cold Smoked & Grilled Herb Marinated Hanger Steak, Crispy Saltwater Potatoes, Grilled Asparagus, Red Chile Gravy 26



14 OZ PRIME NEW YORK STRIP

Apple Cider & Honey Braised Green Beans & Peppers, Roasted Garlic Mashed Potatoes, Herbed Smoked Beef Tallow Butter 45

POLLO
FROM THE FARM

CHICKEN MILANESE

Lightly Breaded Chicken Breast, M'ucci's Spicy Marinara, Melted Burrata Cheese, Creamy Pecorino, Spaghetтини 19

PAPPADELLE 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, Spaghetтини Pasta, Capers, Tucumcari Feta, Lemon Beurre Blanc 19

RED CHILE & GARLIC MARINATED CHICKEN

Marinated Grilled Chicken, Warm Farro & Orzo Salad, Roasted Eggplant, Roasted Tomatoes, Spinach, Ogaz Farms Red Chile 19

PESCE
FROM THE SEA

SALMON AL LIMONE

Pan Seared Atlantic Salmon, Fresh English Peas, Orzo, Scallions, Lemon Butter Sauce, Tucumcari Feta 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	2 for 24
Sweet Corn, Horseradish Remoulade	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 Rosemarry Polenta 8



Lemon & Basil Orzo Salad 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 & 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 & 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