



WEEKLY SPECIALS

Monday: Daily Lunch Special, \$5 Shrubs & \$6 Charcuterie Boards

Tuesday: Daily Lunch Special & Half Price Bottles of *Mtucci's* Private Label Wines

Wednesday: Daily Lunch Special

Thursday: Daily Lunch Special

Friday: Daily Lunch Special

Saturday: Brunch Menu Until 3pm

Sunday: Brunch Menu Until 3pm & Smoked Half Rack of Sackett Farms Ribs, House Slaw, Mashed Potatoes, House BBQ Sauce – 18

ANTIPASTI

CHARCUTERIE BOARDS

Served with Olive Oil, Maldon Sea Salt,
Fresh *Mtucci's* Bread

"BOARD A"

Prosciutto, Fresh Mozzarella, Roasted Olives,
Onion Mostarda 11

"BOARD B"

Mtucci's Herb Roasted Ham, Local Smoked Gouda,
Roasted Olives, Tomato Jam 11

"FAMILY BOARD"

Prosciutto Crudo, Calabrian Salami, Prosciutto Cotto,
Tomato Caprese, Balsamic Reduction, Young
Parmesan, Smoked Local Gouda, Colonnata Butter,
Citrus Roasted Olives, Rotating Shrub Jam,
Mtucci's Bread 25

CALAMARI FRITTI

Fried Calamari, Roasted Garlic Aioli,
Spicy Marinara 13

🍷🍷 CAPRESE CLASSICA

Marinated Tomatoes, Fresh Mozzarella, Balsamic
Reduction, Sea Salt, Fresh Basil, Olive Oil 9

FRIED BRIE

Crispy Brie Cheese, Apples, Strawberries,
Mixed Greens, Grilled Bread,
Pomegranate Glaze 10

🍷🍷 BRUSCHETTA POMODORO

Marinated Tomatoes, Basil,
Grilled Baguette, Shaved Aged Parmesan 8

🍷🍷 GRIGLIATA MISTA

Grilled Garlic Polenta, Asparagus, Artichoke,
Portabella, Pesto Aioli, Roasted Peppers 9

CAPICOLLA & ROSEMARY FRYBREAD

Mtucci's Smoked & Shaved Spicy Pork Shoulder,
Burrata, Roasted Sweet Pepper Relish,
Italian Frybread, Porcini &
Blackberry Shrub Reduction 10

SAFFRON MUSSELS*

Fresh Totten Inlet Mussels, Marinated Tomatoes,
Caramelized Onions, Garlic, Fresh Herbs,
Saffron Cream Brodo 13

MEATBALLS AL FORNO

Four Fresh House Meatballs, Roasted Marinara,
Fresh Mozzarella, *Mtucci's* Baguette, Roasted Garlic 9

LUNCH ENTREES*

GRILLED ATLANTIC SALMON

Grilled Fresh Salmon, Crispy Salt Water Potatoes,
Sautéed Green Beans, Porcini-Blackberry Gastrique,
Local Micro Greens 26

GRILLED HANGER STEAK

Cold Smoked Herb Rubbed Hanger Steak,
Garlic Seared Green Beans, Crispy Saltwater
Potatoes, Porcini-Blackberry Shrub Gastrique,
Grilled Lemon 25

RISOTTO CARNAROLI DI PESCE

Aged Carnaroli Rice, Mussels, Asparagus
Sautéed Shrimp, Salmon, Saffron-Dijon Brodo,
Tomatoes, Basil 23

CHICKEN MILANESE BURRATA

Crispy Lightly Breaded Chicken, *Mtucci's* Spicy
Marinara, Creamy Mozzarella, Cacio e Pepe 19

🍷🍷 EGGPLANT PARMESAN

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

🍷 = GLUTEN FREE

🍷🍷 = VEGETARIAN

30 MINUTE LUNCH

CHOOSE ANY SOUP OR SALAD
& ANY LUNCH ENTREE FOR \$16

Includes a *Mtucci's* Signature Lemon Ricotta Cookie

SOUP & SALAD

🍷🍷 HOUSE

House Lettuce Blend, Marinated Cucumbers, Pickled
Onions, Italian Olives, Parmesan Vinaigrette

🍷🍷 MISTA

Baby Artisan Greens, Tomatoes, Basil, Feta,
Balsamic Dressing

GRILLED CAESAR

Grilled Romaine Hearts, Shaved Parmesan,
Grilled House Croutons, Caesar Dressing

🍷🍷 FARRO & BEET SALAD

Baby Greens, Farro, Roasted Golden Beets,
Roasted Red Onions, Gorgonzola, Candied Pecans,
Garlic Mustard Vinaigrette

🍷🍷 POTATO LEEK BISQUE

Yukon Gold Potatoes, Cream, Crispy Leeks,
Crème Fraiche

🍷🍷 ROASTED CORN & POTATO CHOWDER

Roasted Sweet Corn, Yukon Potatoes, Crispy
Sackett Farms Chicharrones, Smoked Jalapeño
Relish

🍷🍷 SAUSAGE AND WHITE BEAN SOUP

Mtucci's Italian Sausage, Gigante Beans, Pecorino
Brodo, Braised Greens, Local Micro Greens

LUNCH ENTREES

All Entrees are Served as a Lunch Portion

🍷🍷 CRISPY EGGPLANT PARMESAN

Crispy Eggplant Medallions, Marinara Sauce,
Creamy Mozzarella, Creamy Pecorino Spaghettoni

CHICKEN MILANESE BURRATA

Lightly Breaded Chicken Breast, *Mtucci's* Spicy
Marinara, Creamy Mozzarella Cheese,
Creamy Pecorino Spaghettoni

SPAGHETTINI & CHIANINA MEATBALLS

Chianina Beef, Heritage Pork & Veal Meatballs,
Basil, *Mtucci's* Marinara, Spaghettoni, Pecorino

CHIPOTLE CHICKEN PASTA

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

🍷🍷 PASTA ALL'ARRABIATA

Spicy San Marzano Tomato Sauce, Garlic, Basil,
Sheep's Milk Cheese, Basil Oil, Campanelle Pasta

CRISPY ITALIAN FLATBREAD

Choice of Margherita, Meatball & Spicy Bacon,
Funghi, Genovese

PASTAS*

(Gluten Free Pasta Available By Request)

SPAGHETTINI & MEATBALLS

Chianina Beef, Heritage Pork & Veal Meatballs,
Basil, *Mtucci's* Marinara, Spaghettoni, Pecorino 18

🍷🍷 PASTA ALL'ARRABIATA

Spicy San Marzano Tomato Sauce, Garlic, Basil,
Sheep's Milk Cheese, Basil Olive Oil,
Mtucci's Campanelle Pasta 16

SACKETT FARMS PORK & RICOTTA RAVIOLI

Sackett Farms Pork & Ricotta Filled Ravioli, Braised
Pork Shoulder, Sweet Pepper Relish, Lemon Corn
Cream Sauce, Local Micro Greens, Basil Oil 23

CHIPOTLE CHICKEN PASTA

Roasted Chicken, Sautéed Mushrooms, Red Onions,
Chipotle Cream Sauce, Campanelle, Feta 18

FIVE PORK BOLOGNESE

Slow Braised Savory Heritage Pork Ragu, Tomato,
Red Wine, Fresh Herbs, Rigatoni Pasta 18

PAPPARDELLE ALLA CREMA DI PORCINI

Pan Seared Chicken Breast, Wild Mushrooms, Green
Onions, Pecorino, Porcini Cream Sauce, Ribbon
Pasta 17

SOURDOUGH GNOCCHI

House Made Gnocchi, Roasted Carrots, Red Onion,
Sweet Corn, Gorgonzola-Thyme Cream Sauce, Arugula,
Basil Oil 19

PASTA GIARDINO

Seared Shrimp, Artichoke Hearts, Sautéed Mushrooms,
Tomatoes, Spinach, Pesto Cream Sauce,
Mtucci's Campanelle, Gorgonzola 19

CONTORNI

🍷🍷 GARLIC SEARED GREEN BEANS 6

🍷🍷 GRILLED ASPARAGUS 7

🍷🍷 ROASTED VEGETABLE MEDLEY 7

🍷🍷 CACIO E PEPE 9

TRUFFLE FRENCH FRIES 7

🍷🍷 GRILLED BREAD PLATE 3

Mtucci's Fresh Bread, Basil Olive Oil
Add A Set of Spreads!

Colonatta Butter, Smoked Shrub Jam, Garlic Butter 4

🍷🍷 SAUTÉED ARUGULA, GARLIC & OLIVE OIL 6

🍷🍷 SAUTÉED SPINACH & GARLIC 6

🍷🍷 CREAMY GARLIC POLENTA 8

🍷🍷 CREAMY MUSHROOM RISOTTO 9

🍷🍷 SAUTÉED GNOCCHI, BUTTER, PARMESAN 12

INSALATA & ZUPPA

(HALF / WHOLE)

🍷🍷 POTATO LEEK BISQUE

Yukon Gold Potatoes, Cream, Crispy Leeks,
Crème Fraiche 7/13

🍷🍷 SAUSAGE AND WHITE BEAN SOUP

Mtucci's Italian Sausage, Gigante Beans,
Pecorino Brodo, Braised Greens, Local Micro
Greens 7/13

🍷🍷 ROASTED CORN & POTATO CHOWDER

Roasted Sweet Corn, Yukon Potatoes, Crispy Sackett
Farms Chicharrones, Smoked Jalapeño Relish 8/15

🍷🍷 MISTA

Baby Artisan Greens, Tomatoes, Basil, Feta,
Balsamic Dressing 6/11

🍷🍷 HOUSE

House Lettuce Blend, Marinated Cucumbers,
Pickled Onions, Italian Olives, Parmesan
Vinaigrette 7/13

GRILLED CAESAR

Grilled Romaine Hearts, Shaved Parmesan,
House Croutons, Caesar Dressing 7/13

🍷🍷 FARRO & BEET SALAD

Baby Greens, Farro, Roasted Golden Beets,
Roasted Red Onions, Gorgonzola, Candied
Pecans, Garlic Mustard Vinaigrette 7/13

SOUP & SALAD

Choice of House Salad, Mista Salad, or Caesar
Salad and Choice of Soup 14

SALAD ADDITIONS:

Grilled Chicken Breast - 7
Grilled Hanger Steak* - 8
Grilled Atlantic Salmon* - 8
Sautéed Shrimp* - 7
Grilled Asparagus - 5
Anchovies - 2

SANDWICHES

CHOICE OF

Fresh Fruit, French Fries, Warm Pasta Salad, or
House Horseradish-Dijon Chips

CHIANINA & SACKETT FARMS BURGER

1/2 pound Chianina Beef & Heritage Pork Patty,
Aged Mozzarella Cheese, Caramelized Onions,
Sautéed Mushrooms, Tomato, Lettuce, Onion,
Pickle, Creamy Dijon, Sesame Seed Bun 13

🍷🍷 EGGPLANT PARMESAN SANDWICH

Crispy Eggplant Medallions, Melted Mozzarella,
Mtucci's Marinara Sauce, Ciabatta Roll 13

CHICKEN PARMESAN SANDWICH

Crispy Chicken Breast, Mozzarella Cheese,
Spicy Marinara, Tomatoes, Ciabatta Roll 13

CRISPY GREEN CHILE PORK TENDERLOIN

Tenderized & Breaded Heritage Pork Loin, Green
Chile, Mustard, Tomato, Lettuce, Onion, Pickle,
Sesame Seed Bun 13

MEATBALL SANDWICH

Mtucci's Meatballs, Spicy Marinara, Mozzarella, Pickled
Jalapeño, Sliced Pepperoncini, Italian Hoagie Roll 13

🍷🍷 BLACKENED TUNA TACOS* (3)

Ahi Tuna, *Mtucci's* Blackening Spice,
Pickled Jalapeño, Green Chile Aioli, House Slaw,
Balsamic Mixed Green Salad 13

PANE AL FORNO

DOUGH OPTIONS (CHOOSE ONE):

Artisan Pizza Dough (16) or
Crispy Italian Flatbread (13)

🍷🍷 MARGHERITA

Marinated Tomatoes, San Marzano Tomato Sauce,
Mozzarella Cheese, Basil, Olive Oil

MEATBALL & SPICY BACON

Mtucci's Meatballs & Heritage Spicy Bacon,
Fresh Mozzarella, Olive Oil, Marinated Bell Pepper

FUNGHI

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

GENOVESE

🍷🍷 Basil Pesto, Italian Sun Dried-Tomatoes, Roasted Garlic,
Artichoke, Mozzarella

CHEF/PARTNER: CORY GRAY SOUS-CHEF: ALBERTO SILVA SOUS-CHEF: AARON TRUJILLO PASTRY CHEF: BRIANNA DENNIS

At Mtucci'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.

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