



WEEKLY SPECIALS

Monday: \$5 Shrubs & \$6 Charcuterie Boards

Tuesday: Rotating Housemade Ravioli of the Day (MP) & Half Price Bottles of *M'ucci's* Private Label Wines

Wednesday: (Available after 5pm) 3 Course Prix Fixe Menu with Pairings - 30

Thursday: Live Music From 6-8, Housemade Ravioli of the Day & Rotating Braised Special

Friday: Rotating Braised Specials & Housemade Ravioli of the Day

Saturday: Housemade Ravioli of the Day & Rotating Braised Specials

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 *M'ucci's* Bread

"BOARD A"

Prosciutto, Fresh Mozzarella, Roasted Olives
Onion Mostarda 11

"BOARD B"

M'ucci's Herb Roasted Ham, Tucumcari Smoked
Gouda, Roasted Olives, Tomato Jam 11

CALAMARI FRITTI

Fried Calamari, Roasted Garlic Aioli, Lemon
Spicy Marinara 13

BRUSCHETTA POMODORO

Marinated Tomatoes, Basil, *M'ucci's* Grilled Baguette,
Shaved Aged Parmesan 8

MEATBALLS AL FORNO

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

CAPICCOLLA & ROSEMARY FRYBREAD

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

"THE *M'ucci's* FAMILY BOARD"

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

GRIGLIATA MISTA

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

FRIED BRIE

Crispy Brie Cheese, Apples, Strawberries, Mixed Greens,
M'ucci's Grilled Bread, Pomegranate Glaze 10

SAFFRON MUSSELS*

Fresh Totten Inlet Mussels, Marinated Tomatoes,
Caramelized Onions, Garlic, Fresh Herbs, Saffron
Cream Brodo 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 Fraîche 8/15

SAUSAGE AND WHITE BEAN SOUP

Italian Sausage, Gigante Beans, Pecorino Brodo,
Braised Greens, Local Micro Greens 8/15

ROASTED CORN & POTATO CHOWDER

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

HOUSE

Marinated Cucumbers, Pickled Red Onions, Italian Olives,
Pecorino Vinaigrette, House Lettuce Blend 8/15

GRILLED CAESAR

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

CAPRESE CLASSICA

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

MISTA SALAD

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

FARRO & BEET SALAD

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

PANE AL FORNO

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

MARGHERITA Marinated Tomatoes, San Marzano Tomato Sauce, Burrata, Basil, Olive Oil

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

MEATBALL & SPICY BACON *M'ucci's* Meatballs, Spicy Bacon, Fresh Mozzarella Cheese, Roasted Red Peppers

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

Tablesides Dining Experiences

DALLA FORMA - CHEF'S TABLE SIDE PASTA FOR TWO

Prepared at Your Table in an Aged Italian Cheese Wheel, Cacio e Pepe, *M'ucci's* Spaghettoni, Fresh Cracked Pepper, Extra Virgin Olive Oil 38

TAGLIERE DI CARNE FOR THE TABLE*

Half Pound Cold Smoked Harris Ranch Hanger Steak, Rotating Cut of the Day, 12 oz Bone-in Sackett Farms Pork Saltimbocca,
Porcini-Blackberry Reduction, Seasonal Vegetables 97
Add Dalla Forma 30

VEGETARIANO

ROAST CARROT & GOAT CHEESE RAVIOLI

Herb Roasted Carrot & Sonoma Goat Cheese
Filled Ravioli, Roasted Carrots, Sautéed Spinach,
Green Tea Brown Butter 17

PASTA ALL'ARRABIATA

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

EGGPLANT PARMESAN

Crispy Eggplant Medallions, *M'ucci's* Marinara Sauce,
Creamy Mozzarella, Cacio e Pepe 17

SOURDOUGH GNOCCHI

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

SPAGHETTINI & MEATBALLS

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

FIVE PORK BOLOGNESE

Slow Roasted Sackett Farms Pork, Red Wine Tomato Cream
Sauce, *M'ucci's* Rigatoni Pasta, Fresh Herbs 18

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

CARNE ROSSA*

GRILLED HARRIS RANCH HANGER STEAK

Cold Smoked Herb Rubbed Hanger Steak, Garlic Seared
Green Beans, Roasted Garlic Mashed Potatoes,
Porcini & Blackberry Shrub Gastrique, Grilled Lemon 25

BRAISED ITALIAN SAUSAGE & POLENTA

M'ucci's Heritage Pork Italian Sausage, Sautéed Spinach,
Red Wine Tomato Sauce, Creamy Garlic Polenta,
Pecorino 18

SACKETT FARMS PORK LOIN SALTIMBOCCA

Bone-in Pork Loin, Sage, Prosciutto, Roasted Garlic Mashed
Potatoes, Braised Greens, Lemon Caper Butter Sauce 21

CUT OF THE DAY

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

POLLO

CHIPOTLE CHICKEN PASTA

Roasted Chicken, Sautéed Mushrooms, Red Onions,
Chipotle Cream Sauce, *M'ucci's* Campanelle, Feta 18

CHICKEN MILANESE BURRATA

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

PESCI*

RISOTTO CARNAROLI DI PESCE

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

GRILLED ATLANTIC SALMON

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

MUSSELS & LINGUINI

Fresh Totten Inlet Mussels, Smoked Garlic Sausage, Scallions,
Garlic, Spicy Lemon Cream Brodo 23

CONTORNI

GRILLED BREAD PLATE 4

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

Colonnata Butter, Smoked Shrub Jam, Garlic Butter 4

SAUTÉED ARUGULA, GARLIC & OLIVE OIL 6

GARLIC MASHED POTATOES 7

GRILLED ASPARAGUS 7

TRUFFLE FRENCH FRIES 7

CREAMY MUSHROOM RISOTTO 9

GARLIC SAUTÉED SPINACH 6

CACIO E PEPE 9

CREAMY ROASTED GARLIC POLENTA 8

ROASTED VEGETABLE MEDLEY 7

GARLIC SEARED GREEN BEANS 6

SAUTÉED GNOCCHI, BUTTER, PARMESAN 12

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

=VEGETARIAN

=GLUTEN FREE

Italian Gluten Free Pasta Available Upon Request

At M'ucci'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.