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M'tucci's Italian Restaurant

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Menu Prices — October 24, 2026

M'tucci's Italian Restaurant menu with prices in United States, updated November 2022: 127 items across 17 categories, prices from $3.99 to $23.99.

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M'tucci's Italian Restaurant Menu with Prices (United States)

M'tucci's Italian Restaurant menu with prices in United States, updated November 2022: 127 items across 17 categories, prices from $3.99 to $23.99. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mtuccis-italian-restaurant

Menu categories: *Dinner-Pasta · *Dinner-Antipasti · *Dinner-Insalata & Zuppa · *Dinner-Pane Al Forno · *Dinner-Carne Rossa · *Dinner-Secondi · *Dinner-Contorni · Beverages · Desserts · Kid's Menu · Brunch · Shared Plates · Pastas · Insalata & Zuppa · Antipasti · Pane Al Forno · Entrees

*Dinner-Pasta

ITEM	PRICE
Spaghettini and Meatballs (Spaghettini e Polpette) Spaghettini délicatement enveloppés de marinara maison, surmontés de polpette à base de bœuf Chianina, de porc d'élevage...	**$17.99**
Five Pork Bolognese (Bolognese Dl Cinque Maiale) Ragoût de porc Duroc mijoté lentement accompagné d'une sauce tomate et de vin rouge, rehaussé d'herbes fraîches, le tout...	**$17.99**
Pappardelle Alla Crema Di Porcini Porcini-truffle chicken sausage, wild mushrooms, green onion, pecorino, porcini cream sauce, fresh ribbon pasta.	**$17.99**
Pasta Giardino Pink Patagonian Shrimp, Artichoke Hearts, Sauteed Mushroom, Tomato, Pesto Cream Sauce, House Campanelle, Gorgonzola	**$19.99**
Sackett Farms Pork and Ricotta Ravioli Sacett Farms Pork & Ricotta Filled Ravioli, Crispy Pork Belly, Sauteed Arugula, Sundried Tomato, Fennel Cream Sauce	**$21.99**
Chipotle Chicken Pasta (Campanelle Pollo Alla Diavola) Roasted chicken, sautéed mushrooms, red onion, chipotle cream sauce, housemade campanelle, pecorino.	**$15.99**
Pasta Proscuitto "Ham and Peas" Fines tranches de jambon italien, petits pois frais, asperges croquantes et oignons verts sautés, enrobés d'une sauce cr...	**$19.99**
Gnocchi Di Verdure Fresh house semolina gnocchi, Spring Onion, Wild Mushroom, Broccolini, Asparagus, Roasted Red Bell Pepper, M'tucci's Cr...	**$17.99**
Pasta All'arrabiata Spicy san marzano tomato sauce, garlic, local basil, sheep's milk cheese, basil olive oil, housemade campanelle pasta.	**$15.99**

*Dinner-Antipasti

ITEM	PRICE
Calamari Fritti Fried, crispy, east coast squid, roasted garlic aioli and spicy marinara.	**$10.99**
Family Board Un plateau généreux idéal pour partager en famille avec du prosciutto italien, salami Calabrese, jambon à la M'tucci's,...	**$23.99**
Meatball Al Forno Quatre boulettes de viande maison servies avec une marinara rôtie et une mozzarella fraîche, accompagnées d'une baguette...	**$9.99**
Fried Brie (Formaggio Fritto) Crispy brie cheese, apples, strawberries, mixed greens, grilled bread, pomegranate glaze.	**$9.99**
Caprese Classico Market fresh mozzarella, tomato, aged balsamic, basil, olive oil.	**$9.99**
Bruschetta Pomodoro Tomato, local basil, grilled house baguette and shaved aged parmesan.	**$7.99**
Spicy Feta Dip Tucumcari feta, pepperoncini, red chile flake, lightly pickled cucumber, fire toasted pita, tarali & lavash cracker	**$8.99**
Grigliata Mista Polenta grillée à l'ail rôti, accompagnée d'asperges, d'artichauts et de portobellos, servie avec une sauce pesto aïoli.	**$8.99**

ITEM	PRICE
Board A Prosciutto, Mtucci's Mozzarella, Roasted Olives, Rotating Jam	**$9.99**
Clam Steamers Steamed Cockles, Fennel, Sun Dried Tomato, House Pancetta, Fresh Basil, White Wine Butter Broth	**$13.99**
Crispy Squash Blossoms Beer Battered Squash Blossoms, Herbed Ricotta Stuffed, Caper Aioli, Arugula, Pickled Zucchini	**$12.99**
Board B Un assortiment de jambon italien M'tucci's, de Grana Padano, d'olives rôties, accompagné d'une sélection de confitures d...	**$9.99**

*Dinner-Insalata & Zuppa

ITEM	PRICE
Grilled Caesar Un cœur de romaine délicatement grillé, parsemé de parmesan fraîchement râpé et accompagné de croûtons maison grillés. L...	**$6.99**
Mixed Greens (Mista) Baby artisan greens, tomatoes, basil, feta, balsamic dressing.	**$5.99**
House (De Tavola) House lettuce blend, marinated cucumber, pickled onions, italian olives, parmesan vinaigrette.	**$6.99**
Farro and Beet Salad Baby greens, farro, roasted golden beet, roasted red onion, gorgonzola, candied pecan, garlic mustard vinaigrette.	**$6.99**
Potato Leek Bisque Yukon gold potatoes, cream, crispy leeks, crème fraiche.	**$6.99**
Italian Vegetable Soup Une soupe réconfortante aux asperges, petits pois frais, oignons verts et fèves, agrémentée de basilic frais dans un bou...	**$5.99**

*Dinner-Pane Al Forno

ITEM	PRICE
Margherita Marinated Grape Tomatoes, San Marzano Tomato Sauce, House Mozzarella Cheese, Local Basil, Olive Oil.	**$11.99**
Southwest Goat Cheese, Grilled Rapini, Spring Onion, New Mexico Red Chili	**$11.99**
Funghi Roasted Portabella, Roasted Garlic-Porcini Pate, White Truffle, Buffalo Mozzarella.	**$11.99**
Meatball and Spicy Bacon Les boulettes maison se mêlent parfaitement au bacon Duroc épicé. Accompagnées de mozzarella fraîche et de poivrons roug...	**$11.99**
Pepperoni and Green Chili Chorizo Calabrese audacieux, piments verts du Nouveau-Mexique, mozzarella fondante, et sauce tomate San Marzano.	**$11.99**
Genovese Basil Pesto, Italian Sun Dried Tomato, Roasted Garlic, Artichoke, Fresh Mozzarella.	**$11.99**
Mediterranean M'tucci's Spicy Bacon, Garlic Oil, Roasted Red Bell Pepper, Sun Dried Tomato, Arugula	**$11.99**

*Dinner-Carne Rossa

ITEM	PRICE
Grilled Harris Ranch Hanger Steak Fresh Herb Marinated Angus Steak, Grilled Haricot Verts, Roasted Garlic Mashed Potatoes, Balsamic Reduction, Grilled Lem...	**$21.99**

ITEM	PRICE
Braised Italian Sausage and Polenta House Heritage Pork Italian Sausage, Sautéed Spinach, Red Wine Tomato Sauce, Creamy Garlic Polenta, Pecorino.	**$18.99**
Grilled Hand Cut Pork Chop Une côtelette de porc avec os, soigneusement découpée à la main et grillée à la perfection, est accompagnée de purée de...	**$21.99**

*Dinner-Secondi

ITEM	PRICE
Eggplant Parmesan (Melanzana alla Parmigiana) Crispy eggplant medallions, marinara sauce, market fresh mozzarella, cacio e pepe.	**$16.99**
Milanese Burrata (Pollo Ala Milanese) Crispy lightly breaded chicken, house spicy marinara, melted burrata, cacio e pepe.	**$17.99**
Grilled Atlantic Salmon Grilled fresh salmon, roasted root vegetable medley, roasted red onion, spanish red pepper sauce.	**$21.99**
Risotto Carnaroli Di Pesce Riz carnaroli vieilli, mijoté avec des noix de Saint-Jacques, palourdes blanches, crevettes sautées, poisson frais du jo...	**$22.99**
Milanese Burrata (Pollo Ala Milanese) (*Dinner-Secondi) Poulet délicatement pané pour une texture croustillante, agrémenté d'une marinara maison légèrement épicée. Couronné de...	**$17.00**

*Dinner-Contorni

ITEM	PRICE
Grilled Bread Plate Mtucci's market fresh bread, basil olive oil.	**$3.99**
Loaf Of Bread A Sliced Loaf of M'tucci's Sourdough Bread with 8oz of Basil Olive Oil	**$8.99**
Creamy Mushroom Risotto	**$8.99**
Truffle French Fries	**$5.99**
Garlic Mashed Potatoes Pommes de terre onctueuses écrasées avec une généreuse dose d’ail rôti, apportant à chaque bouchée une douceur parfumée....	**$5.99**
Grilled Asparagus With Lemon Olive Oil and Pecorino	**$5.99**
Creamy Roasted Garlic Polenta	**$5.99**
Cacio E Pepe	**$5.99**
Sautéed Spinach, Garlic and Oil Les épinards sautés à l'ail et à l'huile d'olive capturent simplement la fraîcheur. De tendres feuilles d'épinards sont...	**$4.99**
Summer Vegetable Medley Une symphonie colorée de légumes d'été, finement découpés et rapidement saisis pour préserver leur croquant naturel. Les...	**$5.99**
Warm Pasta Salad Campanelle, arugula, grape tomato, pecorino.	**$5.00**
Sautéed Organic Argula, Garlic and Olive Oil	**$4.99**
Eggplant, Farro, Feta Salad	**$5.99**

Beverages

ITEM	PRICE
Italian Cream Soda	**$3.99**

ITEM	PRICE
Housemade Fresh Lemonade	**$4.49**
Fountain Drink 16 oz	**$3.99**
San Pellegrino Sparkling Water	**$3.99**
San Benedetto Peach Tea	**$3.99**
Fresh Brewed Iced Black Tea	**$4.49**

Desserts

ITEM	PRICE
Twinkie D'Italia Un gâteau éponge à la vanille délicatement préparé, garni d'une mousse onctueuse au chocolat blanc et de noix de pécan c...	**$7.99**
Chocolate Tiramisu Lavazza Soaked Ladyfingers, Chocolate Whip, Espresso Almond Bark	**$7.99**
Cannoli Housemade Prosecco Cannoli Shells, Honey Ricotta Filling, Limonciello Cherry Coulis	**$7.99**
Grand Marnier Semifreddo Vanilla Sponge, Grand Marnier Semifreddo, Strawberry Gelee, Raspberry Meringue Crumble, Strawberry Coulis	**$7.99**
Gelato Del Giorno House-Made Salted Caramel Gelato	**$8.99**
Sorbetto Del Giorno Faux	**$8.99**
Salted Caramel Afforgato Salted Caramel Gelato, Lavazza Espresso	**$6.00**

Kid's Menu

ITEM	PRICE
K-Spaghettini and Meatballs Half the Size of the Dinner Portion with all the same great taste	**$5.99**
K-Chicken Alfredo House Campanelle Pasta, Roasted Chicken, Creamy Alfredo Sauce	**$5.99**
K-Cheese Pizzetta Fausse	**$5.99**
K-Pepperoni Pizzetta Petite pizza cuite au feu de bois garnie de pepperoni épicé, nappée de sauce tomate San Marzano et parsemée de fromage m...	**$5.99**

Brunch

ITEM	PRICE
Eggs Benedict Cotto Poached eggs, grilled italian ham, house hollandaise sauce, crispy parmesan crusted eggplant, breakfast potatoes.	**$13.99**
Italian Sausage Hash Hash of Mt'ucci's pork breakfast sausage, wild greens, marinated roasted red peppers, crispy salt water potatoes, and tw...	**$12.99**
Carbonara Risotto M'tucci's smoked pancetta, pecorino cheese, grilled asparagus, soft-poached egg.	**$12.99**

ITEM	PRICE
Classic M'tucci's Breakfast two eggs any style, choice of M'tucci's bacon or breakfast sausage, crispy salt water potatoes, marinates vine-ripened t...	**$12.99**

Shared Plates

ITEM	PRICE
Brunch Bread Plate Assortiment de pains fraîchement préparés chez M'tucci's, accompagné d'une confiture artisanale de saison et de beurre c...	**$3.99**
Bruschetta Pomodoro Tomato, local basil, grilled M'tucci's baguette, shaved aged parmesan	**$7.99**

Pastas

ITEM	PRICE
Spaghettini and Meatballs (Spaghettini E Polpette) Local Beef, Heritage Pork & Veal Meatballs, Basil, House Marinara, Spaghettini, Pecorino	**$17.99**
Five Pork Bolognese (Bolognese Dl Cinque Maiale) Slow Braised Savory Duroc Pork Ragu, Tomato, Red Wine, Fresh Herbs, M'tucci's Rigatoni Pasta	**$17.99**
Gnocchi Di Verdure Faux dumplings de pomme de terre sautés, accompagnés de champignons sauvages, brocolini croquants, pointes d'asperges te...	**$19.99**
Pappardelle Alla Crema Di Porcini Saucisse de poulet aux truffes et bolets, champignons sauvages, oignon vert, pecorino généreux, enrobés d'une sauce crém...	**$17.99**
Chipotle Chicken Pasta (Campanelle Pollo Alla Diavola) Roasted Chicken, Sauteed Mushrooms, Red Onion, Chipotle Cream Sauce, Campanelle, Pecorino	**$15.99**
Pasta Giardino Pink Patagonian Shrimp, Artichoke Heart, Sauteed Mushroom, Tomato, Pesto Cream Sauce, House Campanelle, Gorganzola	**$19.99**
Pasta All'arrabiata Spicy San Marzano Tomato Sauce, Garlic, Local Basil, Sheep's Milk Cheese, Basil Olive Oil, Housemade Campanelle Pasta	**$15.99**

Insalata & Zuppa

ITEM	PRICE
House (De Tavola) House Lettuce Blend, Marinated Cucumber, Pickled Onions, Italian Olives, Parmesan Vinaigrette	**$6.99**
Grilled Caesar Cœurs de romaine grillés, copeaux de parmesan, croûtons maison grillés, sauce César.	**$6.99**
Farro and Beet Salad Baby Greens, Farro, Roasted Golden Beet, Roasted Red Onion, Gorgonzola, Candied Pecan, Garlic Mustard Vinaigrette	**$6.99**
Mixed Greens (Mista) Baby Artisan Greens, Tomatoes, Basil, Feta, Balsamic Dressing	**$5.99**
Potato Leek Bisque Yukon Gold Potatoes, Cream, Crispy Leeks, Crème Fraiche	**$6.99**
Italian Vegetable Soup Asperges croquantes, petits pois frais et fèves fusionnent avec des oignons verts et du basilic frais, mijotés doucement...	**$5.99**

Antipasti

ITEM	PRICE

Calamari Fritti — $10.99
Squid fries from the East Coast are fried to a perfect crisp, served alongside a roasted garlic aioli and a zesty marina...

M'tucci's Artisan Bread — $8.99
Fresh Loaf of M'tucci's Sourdough Bread & 8oz Basil Oil

Caprese Classico — $8.99
Market Fresh Mozzarella, Tomato, Aged Balsamic, Basil, Olive Oil

Family Board — $23.99
(Serves 4 to 6) Italian Prosciutto, Calabrese Salami, M'tucci's Italian Style Ham, Tucumcari Smoked Gouda, Italian Baby...

Meatballs Al Forno — $9.99
Four Fresh House Meatballs, Roasted Marinara, Fresh Mozzarella, M'tucci's Baguette, Roasted Garlic

Fried Brie (Formaggio Fritto) — $9.99
Tranches de brie croustillantes accompagnées de pommes croquantes, fraises juteuses et verdures variées. Servi avec du p...

Board A — $9.99
Proscuitto, House Mozzarella, Roasted Olives, Rotating Jam

Bruschetta Pomodoro — $7.99
Tomato, Local Basil, Grilled House Baguette & Shaved Aged Parmesan

Spicy Feta Dip — $8.99
Tucumcari Feta, Pepperoncini, Red Chile Flake, Lightly Pickled Cucumber, Fire Roasted Pita, Taralli & Lavash Cracker

Grigliata Mista — $8.99
Une assiette généreuse de polenta à l'ail rôti grillée, accompagnée d'asperges croquantes, d'artichauts tendres et de ch...

Clam Steamers — $13.99
Cockles cuits à la vapeur accompagnés de fenouil croquant, tomates séchées au soleil, pancetta maison et basilic frais,...

Pane Al Forno

ITEM	PRICE
Pepperoni and Green Chile Pepperoni, Green Chile, Fresh Mozzarella, San Marzano Tomato Sauce	$11.99
Margherita Marinated Tomatoes, San Marzano Tomato Sauce, House Mozzarella Cheese, Local Basil, Basil Infused Olive Oil	$11.99
Southwest Goat Cheese, Grilled Rapini, Spring Onion, New Mexico Red Chili	$11.99
Genovese Basil Pesto, Italian Sun Dried Tomato, Roasted Garlic, Artichoke, Fresh Mozzarella	$11.99
Funghi Portabella rôtie accompagnée d'un pâté d'ail rôti et de porcini, agrémentée de truffe blanche et de mozzarella de bufflo...	$11.99
Meatball and Spicy Bacon House Meatballs, Market Duroc Spicy Bacon, Fresh Mozzarella, House Roasted Red Pepper	$11.99

Entrees

ITEM	PRICE
Hanger Steak Grilled Herb Marinated Hand Cut Hanger Steak, Crispy Salt-Water Potato & Arugula Hash, Blasamic Gastric, Grilled Lemon	$21.99
Milanese Burrata (Pollo Ala Milanese) Crispy Lightly Breaded Chicken, House Spicy Marinara, Melted Burrata, Served with Pecorino Pasta	$17.99
Eggplant Parmesan (Melanzana Parmigiana) Fines tranches d'aubergine croustillantes nappées de sauce marinara, couronnées de mozzarella fraîche du marché, accompa...	$16.99

ITEM	PRICE
Grilled Atlantic Salmon Saumon de l'Atlantique parfaitement grillé, accompagné de pommes de terre croustillantes préparées avec une touche salée...	**$21.99**
Risotto Carnaroli Di Pesce Aged Carnaroli Rice, Cooked with Bay Scallops, White Clams, Sauteed Shrimp, Fresh Fish of the Day, Saffron, Tomatoes, Ba...	**$20.99**
Braised Italian Sausage and Polenta M'tuccis's Heritage Pork Italian Sausage, Sauteed Spinach, Red Wine Tomato Sauce, Creamy Garlic Polenta, Pecorino	**$18.99**

Beverages

ITEM	PRICE
Italian Cream Soda	**$3.99**
Fountain Drink 16 oz	**$3.99**
Fresh Brewed Iced Black Tea	**$4.49**
San Pellegrino Sparkling Water	**$3.99**

Desserts

ITEM	PRICE
Twinkie D'Italia Vanilla Sponge Cake, White Chocolate Mousse, Candied Pecans	**$7.99**
Chocolate Tiramisu Espresso Soaked Ladyfingers, Chocolate Whipped Cream, Espresso Chocolate Almond Bark	**$7.99**
Cannoli Coquilles de cannoli faites maison infusées au Prosecco, garnies de ricotta au miel onctueuse et rehaussées d'un coulis...	**$7.99**
Five House Cookies Cinq biscuits moelleux à la ricotta et au citron.	**$5.99**
Grand Marnier Semifreddo Vanilla Sponge Cake, Grand Marnier Semifreddo, Strawberry Gelee, Raspberry Meringue Crumble, Strawberry Coulis	**$7.99**

Kid's Menu

ITEM	PRICE
K-Spaghettini and Meatballs Smaller than the regular size but just as good!	**$5.99**
K-Chicken Alfredo Camanelle Chicken Alfredo done the M'tucci's way	**$5.99**
Cheese Pizzetta M'tucci's Artisan Pizza Dough, San Marzano Tomato Sauce, Mozzarella Cheese, Just The Right Size	**$5.99**
Pepperoni Pizzetta Pâte artisanale de M'tucci, nappée de sauce tomate San Marzano, agrémentée de fromage mozzarella fondant et de tranches...	**$5.99**