



M'tucci's Italian Restaurant

Menu Prices — August 21, 2026

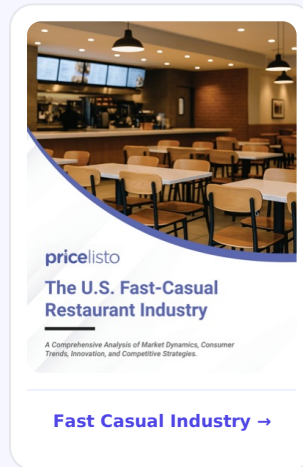
Restaurant & Food Industry Reports



[Fast Food Industry →](#)



[Pizza Industry →](#)



[Fast Casual Industry →](#)



[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

*Dinner-Pasta

ITEM	PRICE
Spaghetтини and Meatballs (Spaghetтини e Polpette) Spaghetтини délicatement enveloppés de marinara maison, surmontés de polpette à base de bœuf Chianina, de porc d'élevage...	\$17.99
Five Pork Bolognese (Bolognese DI 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 Prosciutto "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 aioli.	\$8.99
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

ITEM	PRICE
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 fraîche.	\$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 rouge...	\$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
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
Housemade Fresh Lemonade false	\$4.49
Fountain Drink 16 oz	\$3.99

ITEM	PRICE
San Pellegrino Sparkling Water	\$3.99
San Benedetto Peach Tea	\$3.99
Fresh Brewed Iced Black Tea	\$4.49
false	

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, Raspbery 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
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 Polpetta) Local Beef, Heritage Pork & Veal Meatballs, Basil, House Marinara, Spaghettini, Pecorino	\$17.99

Five Pork Bolognese (Bolognese DI 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 crémeuse	\$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, Gorgonzola	\$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 Squid fries from the East Coast are fried to a perfect crisp, served alongside a roasted garlic aioli and a zesty marina...	\$10.99

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

ITEM	PRICE
Caprese Classico Market Fresh Mozzarella, Tomato, Aged Balsamic, Basil, Olive Oil	\$8.99
Family Board (Serves 4 to 6) Italian Prosciutto, Calabrese Salami, M'tucci's Italian Style Ham, Tucumcari Smoked Gouda, Italian Baby...	\$23.99
Meatballs Al Forno Four Fresh House Meatballs, Roasted Marinara, Fresh Mozzarella, M'tucci's Baguette, Roasted Garlic	\$9.99
Fried Brie (Formaggio Fritto) Tranches de brie croustillantes accompagnées de pommes croquantes, fraises juteuses et légumes variées. Servi avec du p...	\$9.99
Board A Prosciutto, House Mozzarella, Roasted Olives, Rotating Jam	\$9.99
Bruschetta Pomodoro Tomato, Local Basil, Grilled House Baguette & Shaved Aged Parmesan	\$7.99
Spicy Feta Dip Tucumcari Feta, Pepperoncini, Red Chile Flake, Lightly Pickled Cucumber, Fire Roasted Pita, Taralli & Lavash Cracker	\$8.99
Grigliata Mista Une assiette généreuse de polenta à l'ail rôti grillée, accompagnée d'asperges croquantes, d'artichauts tendres et de ch...	\$8.99
Clam Steamers Cockles cuits à la vapeur accompagnés de fenouil croquant, tomates séchées au soleil, pancetta maison et basilic frais,...	\$13.99

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
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

ITEM	PRICE
Braised Italian Sausage and Polenta M'tucci's Heritage Pork Italian Sausage, Sauteed Spinach, Red Wine Tomato Sauce, Creamy Garlic Polenta, Pecorino	\$18.99
Beverages	
Italian Cream Soda	\$3.99
Fountain Drink 16 oz	\$3.99
Fresh Brewed Iced Black Tea false	\$4.49
San Pellegrino Sparkling Water	\$3.99
Desserts	
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	
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