

# T u c c i R e s t a u r a n t

## SHARABLES

**Table Bread 0.**  
served by request,  
w/olive oil

**Fresh from the Farm 6.**  
seasonal vegetables,  
please inquire

**Hand-Cut Fries 6.**  
w/organic ketchup

**Italian Sausage 6.**  
sliced, served in tomato sauce

**Olives 7.**  
house-spiced

**Stracchino di Capra 7.**  
soft & earthy goat cheese, crostini

**Baked Cheese 8.**  
creamy cow's milk cheese, crostini

**Meatballs 8.**  
served in tomato sauce

**Risotto Fritters 8. / 12.**  
stuffed w/fontina

**Charcuterie 15.**  
artisanal meats & house-made pâté

**Fried Calamari 15.**  
monterey bay squid  
w/shaved onion, calabrian chili

## SALADS

**Caesar 9.**  
romaine, parmesan, croutons,  
caesar

**Garden 9.**  
seasonal greens & vegetables,  
vinaigrette

**Gorgonzola 9.**  
seasonal leaf lettuces,  
gorgonzola crumbles, hazelnuts,  
buttermilk dressing

### ADD TO ANY SALAD

**Anchovy 2.**  
**Goat Cheese 2.**  
**Gorgonzola Crumbles 2.**  
**Organic Chicken Breast 7.**  
**Grilled Wild Gulf Prawns 9.**

## SOUPS

**Minestrone 9.**  
our daily staple of  
beans & vegetables,  
topped with parmesan

**Soup of the Day 9.**  
seasonal daily soup,  
please inquire

Please ask about our daily specials.

Tucci Restaurant is an Italian inspired farm-to-table establishment opened in 2002.

When possible, we always source local foods which are organic, natural and/or sustainable.

Our kitchen team is led by Executive Chef Kurt Spak and Sous Chef Jim Williamson.

Complimentary corkage.



**Three Course Prix Fixe \$25**  
served with caesar salad & tiramisu  
sorry, no substitutions • à la carte available

**Sunday - Neapolitan Lasagna**  
house-made lasagna noodles layered with  
ragù napoletana, ricotta, béchamel & parmesan  
limited availability

**Monday - Chicken Piccata**  
all-natural chicken breast,  
dredged in flour & pan-fried,  
finished w/lemon-caper pan sauce  
gluten-free option available

**Tuesday - Cioppino**  
our version of the famous  
san franciscan-italian fish stew of  
manila clams, wild calamari, wild gulf prawns,  
fresh fish, seafood-tomato broth

**Wednesday - Pork Milanese**  
the official "dish of milan"  
thinly pounded pork loin chop, breaded & fried

## CASUAL FARE

**Wings 10.**  
traeger-smoked all-natural  
chicken wings, fresh sheep cheese

**Burger\* 14.**  
flame-grilled all-natural beef,  
fontina cheese, spicy aioli,  
lettuce, onion, pub-bun, fries  
**add avocado and/or bacon 2. (each)**

**Scampi 14.**  
wild gulf prawns  
sautéed in vermouth & butter,  
borlotti beans

**Mussels 17.**  
pan-steamed puget sound  
mediterranean mussels,  
shallot, white wine, calabrian chili,  
smoked olive oil

**Scallops 22.**  
seared wild scallops, citrus salad

**Crab Bruschetta 25.**  
grilled ciabatta topped w/aioli,  
avocado, oregon dungeness crab,  
tobiko caviar

## PIZZA

**Margarita 15.**  
tomato sauce, basil,  
fresh mozzarella

**Sausage 18.**  
tomato sauce, italian sausage,  
mushrooms, calabrian chili peppers,  
fontina

### ADD TO ANY PIZZA

**Calabrian Chili Peppers 1.**  
**Anchovy 2.**  
**Arugula 2.**  
**Ground Sausage 3.**  
**Pepperoni 3.**  
**Salami 3.**  
**Prosciutto 7.**

## HOUSE PASTA

**Spinach Ravioli 17.**  
stuffed w/spinach, herbs, ricotta,  
served in tomato sauce

**Agnolotti 20.**  
stuffed w/pork, beef, rabbit,  
served in sage butter

**Duck Tajarin 20.**  
egg pasta, roasted duck sugo

**Seafood Fettuccine 25.**  
manila clams, wild gulf prawns,  
monterey bay calamari, white wine,  
butter, garlic, herbs, bread crumbs

## ENTREES

**Steak-Frites 26.**  
seared & sliced all-natural  
petite tender, fries

**Ossobuco 28.**  
braised sweet briar pork shank,  
borlotti beans

**Roasted Chicken 28.**  
cascade farms natural half-chicken,  
wine gastrique, warm spring salad

**Fresh Catch MP.**  
fresh fish selection, please inquire

**Filet Mignon 42.**  
pan-seared all-natural angus,  
potato purée, roasted marrow bone,  
parsley salad, chanterelle butter

consuming raw or undercooked  
meats, poultry, seafood, shellfish  
or eggs may increase your risk  
of food borne illness.

## PASTA CLASSICO

PICK YOUR NOODLE  
**Linguine • Penne • Spaghetti**  
**Gluten-Free Rigatoni\***

### CHOOSE YOUR PORTION SIZE

**Half or Whole**

### ADD A SAUCE

**Alfredo 10. / 20.**  
heavy cream, parmesan

**Arrabbiata 10. / 20.**  
tomato sauce, garlic, calabrian chili

**Butter & Cheese 10. / 20.**  
butter, pecorino, grana padano

**Pomodoro 10. / 20.**  
tomato sauce, basil, parmesan

**Pesto 11. / 22.**  
hazelnut, basil, evoo, garlic, parmesan

**Puttanesca 11. / 22.**  
tomato, olives, capers, anchovy, chili

**Carbonara 12. / 24.**  
heavy cream, egg, pancetta, parmesan

**Ragù 12. / 24.**  
tomato, pork, beef, red wine, parmesan

### TOP IT OFF

**Meatball 4. (each)**  
**Italian Sausage 6. (each)**  
**Organic Chicken Breast 7.**  
**Grilled Wild Gulf Prawns 9.**

\* additional charge of \$1 (half) / \$2 (whole)