

# 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

### **Hand-Cut Fries 6.5**

italian seasoning, parmesan

### **Italian Sausage 6.5**

served in tomato sauce, parmesan

### **Fresh from the Farm 7.5**

seasonal vegetables,  
please inquire

### **Olives 7.5**

house-spiced

### **Risotto Fritters 8. / 12.**

stuffed w/fontina

### **Baked Cheese 8.5**

creamy seasonal cheese, crostini

### **Meatballs 9.**

served in tomato sauce, parmesan

### **Primo Piatto 12.**

traditional italian "first-course"  
house-made egg pasta, butter, sage

### **Fried Calamari 16.**

northern shortfin wild squid  
w/shaved onion, calabrian chili

### **Charcuterie 17.**

artisanal meat plate

## SALADS

### **Caesar 9.5**

romaine, parmesan, croutons,  
caesar dressing

### **Garden 9.5**

seasonal greens & vegetables,  
vinaigrette dressing

### **Gorgonzola 9.5**

seasonal leaf lettuces,  
gorgonzola crumbles, hazelnuts,  
gorgonzola-buttermilk dressing

### **ADD TO ANY SALAD**

**Anchovy 2.5**

**Goat Cheese 2.5**

**Gorgonzola Crumbles 2.5**

**Organic Chicken Breast 7.5**

**Grilled Wild Gulf Prawns 9.5**

## SOUPS

### **Minestrone 9.5**

our daily staple of  
beans & vegetables,  
topped with parmesan

### **Soup of the Day 9.5**

seasonal daily soup,  
please inquire

Please ask about our daily specials.

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

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

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

Everyday complimentary corkage.

local in source • italian in spirit

## Three Course Prix Fixe \$26

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 with lemon-caper pan sauce  
gluten-free option available

## Tuesday - Cioppino

our version of the famous  
san franciscan-italian fish stew of  
n.w. clams, wild calamari, wild gulf prawns,  
fresh fish, seafood-tomato broth

## Wednesday - Eggplant Parmesan

breaded & fried eggplant layered with  
tomato sauce, fresh mozzarella, parmesan  
limited availability

## CASUAL FARE

### **Scampi 14.**

vermouth sautéed wild gulf prawns,  
borlotti bean salad

### **Burger 15.**

flame-grilled carman ranch beef,  
fontina cheese, spicy aioli, fries  
**add avocado and/or bacon 2. (each)**

### **Clams 18.**

pan-steamed northwest clams,  
fennel sausage, oil-cured tomatoes,  
white wine, saffron

### **Scallops 22. / 30.**

seared wild scallops,  
celery root purée,  
hazelnut brown butter

### **Crab Bruschetta 27.**

grilled ciabatta topped w/aioli,  
avocado, oregon dungeness crab,  
tobiko caviar

## PIZZA

### **Margarita 16.**

tomato sauce, basil, mozzarella

### **Sausage 19.**

tomato sauce, italian sausage,  
mushrooms, calabrian chili peppers,  
fontina

### **ADD TO ANY PIZZA**

**Calabrian Chili Peppers 1.5**

**Anchovy 2.5**

**Arugula 2.5**

**Olives 2.5**

**Ground Sausage 3.5**

**Pepperoni 3.5**

**Salami 3.5**

**Prosciutto 7.5**

## HOUSE PASTA

### **Ravioli 20.**

stuffed w/greens, herbs, ricotta,  
served in tomato sauce

### **Trenette 21.**

whole wheat pasta, lamb sugo

### **Agnolotti 22.**

stuffed w/fonduta,  
served in porcini-chicken brodo

### **Gnocchi 22.**

ricotta dumplings, leeks,  
roasted winter squash,  
parmesan cream sauce

### **Pizzoccheri 22.**

buckwheat pasta baked w/potatoes,  
cabbage, bacon, alpine cheese

### **Pappardelle 25.**

wild boar sugo

### **Fettuccine 27.**

northwest clams, wild gulf prawns,  
wild calamari, spicy tomato sauce

## ENTRÉES

### **Tagliata 28.**

seared & sliced all-natural  
beef petite tender, fresh arugula

### **Pork Ossobuco 30.**

port-braised cabbage, squash purée

### **Duck 32.**

roasted breast & confit leg,  
roasted vegetables, citrus gastrique

### **Fresh Catch MP.**

fresh fish selection, please inquire

### **Filet Mignon 44.**

pan-seared all-natural angus,  
roasted potatoes, parsley salad,  
marrow butter, demi-glace

## PASTA CLASSICO

### PICK YOUR NOODLE

**Linguine • Penne • Spaghetti**  
**Gluten-Free Rigatoni\***

### CHOOSE YOUR PORTION SIZE

**Half or Whole**

### ADD A SAUCE

**Aglio e Olio 10.5 / 21.**

garlic, evoo, calabrian chili

**Alfredo 10.5 / 21.**

heavy cream, parmesan

**Arrabbiata 10.5 / 21.**

tomato, garlic, calabrian chili

**Butter & Cheese 10.5 / 21.**

butter, pecorino, grana padano

**Pomodoro 10.5 / 21.**

tomato, basil, parmesan

**Puttanesca 11.5 / 23.**

tomato, olives, capers, anchovy, chili

**Mushroom 12.5 / 25.**

mushrooms, prosciutto, parmesan

**Ragù 12.5 / 25.**

tomato, pork, beef, red wine, parmesan

### TOP IT OFF

**Meatball 4.5 (each)**

**Italian Sausage 6.5 (each)**

**Organic Chicken Breast 7.5**

**Grilled Wild Gulf Prawns 9.5**

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