



### [ APPETIZERS ]

- EDAMAME** sesame oil, sea salt, black & white sesame seeds ~8
- HUMMUS & PITA** feta, cucumber, tomato, kalamata olives, chili oil ~9
- CALAMARI "FRIES"** pickled banana peppers, Louis dressing and warm marinara ~12
- TUCCI'S MUSSELS** jalapenos, garlic, white wine, tomato, shallots, butter ~14
- JUMBO SHRIMP COCKTAIL** julienned vegetable salad, Louis dressing, cocktail sauce ~18
- SEARED CRAB CAKES** apple & red cabbage slaw, roasted piquillo pepper aioli ~14
- MARGHERITA FLATBREAD** fresh mozzarella, oven roasted tomatoes, extra virgin olive oil, basil, sea salt ~14
- BEEF CARPACCIO** shaved parmesan, black sea salt, scallion, crostini ~16
- CHEESE PLATE** chef's selections, house made jam and spiced nuts, dried fruit, house made crackers ~16
- CHARCUTERIE PLATE** prosciutto, bresaola, soppressata, mortadella, Tuscan olives, pickled vegetables, grilled artichoke, seasonal cheese selection, apricot ginger mostarda ~18
- OUTRIGGER CANOE PLATTER** calamari fries, shrimp cocktail, beef skewers, daily blue cheese selection, crispy plantains, and accompanying sauces ~35

### [ SOUPS ]

- SOUP OF THE DAY** chef's choice ~7
- TUCCI'S CLAM CHOWDER** pancetta, yukon potato, chive oil ~7
- ITALIAN SAUSAGE** tomato, orzo, parmesan ~7

### [ SALADS ]

- HOUSE** mixed greens, tomato, cucumber, almonds, gorgonzola, toasted garlic-balsamic vinaigrette ~8 petite ~4
- BABY WEDGE** baby iceberg lettuce, bacon, tomato, gorgonzola dressing, scallion ~9 petite ~5
- BEETS & GREENS** mixed greens, egg, gorgonzola, candied walnuts, balsamic vinaigrette ~9 petite ~5
- FIG AND ARUGULA** baby arugula, red wine poached figs, pickled red onion, feta cheese, lemon honey vinaigrette, pistachio dust ~9 petite ~5

### [ TUCCI'S SPECIALTIES ]

- TUCCI'S BURGER** house-packed American Kobe patty, cold smoked bacon, gruyere cheese, caramelized onion & tomato confit ~20
- BEYOND MEAT BURGER** a plant-based burger, seasoned and grilled, topped with jalapeño jam, cilantro lime aioli, avocado and tomato ~16  
*The Beyond Meat Burger contains no animal product, soy or gluten.*
- AHI TUNA STACK** fresh avocado, crispy wontons, sriracha aioli, wasabi honey, soy-syrup, and cold noodle salad ~26
- HULI HULI CHICKEN** Gerber Amish chicken, Hawaiian passion fruit BBQ sauce, zucchini and yellow squash, pineapple-grape salsa, macadamia nuts ~25
- OSSO BUCCO** braised pork shank, roasted root vegetables, Shagbark three cheese grits, natural jus ~30
- BEEF SHORTRIBS** kona coffee reduction, whipped yukon gold potatoes, asparagus ~36

### [ FRESH FISH ]

- SESAME WALLEYE** shrimp ceviche, tomato, jalapeño, jasmine rice, crispy plantains, citrus soy butter sauce, chili and chive oils ~27  
*without shrimp ceviche and plantains ~23*
- MACADAMIA SALMON** pineapple slaw, tuxedo orzo, baby arugula, roma tomato, citrus aioli, salmon poke, toasted macadamia ~28
- AHI TUNA** quinoa salad with zucchini, red pepper, red onion, and chickpeas, pickled pear salsa, romesco sauce ~36
- SEARED SCALLOPS** roasted spaghetti squash, brown butter, baby kale, gremolata ~37

### [ PASTA ]

- CARBONARA** egg pappardelle, pancetta, Gerber Farms chicken breast, leeks ~19
- TUCCI'S LASAGNA** Italian sausage, tomato-meat sauce, alfredo, ricotta, smoked mozzarella ~18
- SPINACH LASAGNA** spinach, ricotta, alfredo and marinara sauce ~15
- SHRIMP & SAUSAGE RIGATONI** shrimp, Italian sausage, bell peppers, spicy parmesan cream ~19
- LOBSTER MAC & CHEESE** aged gouda mac & cheese, petite lobster tail ~25
- CHEESE TORTELLINI** spicy tomato peperonata, kalamata olives, zucchini, squash, goat cheese ~18
- ADD CHICKEN 4 | SHRIMP 5 | SCALLOPS 12

### [ STEAKS & CHOPS ]

- 6 OZ CAB® FILET MIGNON ~28
- 10 OZ FILET MIGNON ~39
- 12 OZ BONE-IN FILET MIGNON ~59
- 14 OZ PRIME NY STRIP ~44
- 16 OZ PRIME RIBEYE ~50
- 14 OZ DRY AGED BERKSHIRE PORK CHOP ~29

*Ask your server about the availability of local steaks*

### [ SURF ]

- Add to any steak or chop
- PETITE LOBSTER TAIL ~16
- SCALLOPS ~12
- JUMBO SHRIMP ~10
- Choice of Bernaise, drawn butter, or horseradish cream*

### [ STEAK TOPPINGS ]

- BERNAISE ~3      BACON JAM ~5
- GORGONZOLA ~3      CRAB OSCAR ~10
- HORSERADISH CREAM ~3      PEPPERCORN DEMI ~3
- SAUTÉED MUSHROOMS ~4

### [ SIDES ]

- ROASTED FINGERLING POTATOES ~7
- WHIPPED YUKON GOLD POTATOES ~7
- ROASTED SPAGHETTI SQUASH ~8
- SHAGBARK THREE CHEESE GRITS ~9
- GARLIC SPINACH ~8
- BUTTERED ASPARAGUS ~8
- ROASTED BABY BELLAS ~8
- FRENCH GREEN BEANS ~8
- PARMESAN TRUFFLE FRIES ~8
- MAC & CHEESE WITH PORK BELLY ~9

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat).



**COCKTAILS**

- TUCCI TINI** blueberry vodka, lemon, ginger ~10
- FIG OLD FASHIONED** bulliet rye, fig simple syrup, lemon juice, walnut bitters ~11
- ESPRESSO MARTINI** van gogh espresso vodka, kahlua, jameson, cold brew coffee ~10
- FOUNTAIN OF YOUTH** vodka, elderflower liquor, lemon juice, fresh mint, prosecco ~10
- WINTER WOODS** maker's 46 cask strength, bourbon maple syrup, orange bitters ~15
- HOT BLOODED** maker's mark, blood orange syrup, fresh jalapeño, agave nectar ~10
- SPICED PEAR MARTINI** watershed bourbon barrel aged gin, spiced pear simple syrup, lemon juice, brut cava float ~13
- MOSCOW MULE** vodka, gosling's ginger beer, fresh lime ~10
- SWEATER WEATHER** watershed gin, cranberry juice, gosling's ginger beer, fresh orange ~10
- PYRAT'S TEA** pyrat rum, apricot liquor, lemon juice, orange spice tea syrup, fresh mint ~10

**[ WINES BY THE GLASS ]**

**WHITES**

<b>CHARDONNAY</b> four vines 'naked', santa barbara.....	9
<b>CHARDONNAY</b> edna valley 'paragon', san luis obispo county.....	10
<b>PINOT GRIGIO</b> caposaldo, italy.....	9
<b>FUME BLANC</b> ferrari-carano, sonoma.....	10
<b>SAUVIGNON BLANC</b> clifford bay, marlborough.....	8
<b>RIESLING</b> schloss zell piesporter spätlese, germany.....	8
<b>SPARKLING ROSÉ</b> new age, argentina.....	8
<b>PROSECCO</b> riondo, italy.....	9
<b>SPARKLING</b> segura viudas brut, spain.....	9

**REDS**

<b>CABERNET BLEND</b> hayes valley meritage, central coast.....	9
<b>CABERNET</b> benziger family winery, sonoma.....	10
<b>PINOT NOIR</b> bridlewood winery, california.....	9
<b>PINOT NOIR</b> deloach 'heritage reserve', california.....	10
<b>TEMPRANILLO</b> buenas, spain.....	9
<b>MALBEC</b> trapiche 'oak-cask', mendoza.....	10
<b>TUSCAN RED</b> gini toscano, italy.....	8
<b>SHIRAZ</b> shoofly, south australia.....	9
<b>ZINFANDEL</b> ravenswood 'zen of zin', california.....	9

**[ FEATURED PREMIUM WINES BY THE GLASS ]**

Ask your server for current offerings.

Tucci's *Enomatic wine serving system*™ gives you the confidence that the wine you order is always fresh and served at their optimum temperatures. Its automatic self-cleaning of the pouring spout after every serve ensures the highest hygiene and wine quality. The state-of-the-art preservation *Enomatic*™ prevents wine from being altered by oxygen and protects its organoleptic integrity—taste, aroma, body and color.

— *Taste-tested and certified.*  
We'll let you be the judge.



**[ RETAIL WINE SALES ]**

Every Sunday from 3pm until 9pm, Tucci's offers all bottles of wine from our menu priced at \$100 or less for state minimum pricing. Also, guests at anytime may purchase wine at the retail price to enjoy at home. For assistance with selecting the perfect bottle for you, please contact our Director of Wine, Bruce Abbott at [b.abbott@clbrestaurants.com](mailto:b.abbott@clbrestaurants.com).

Tucci's also hosts two Wine Tastings each year—in May and October. To receive information about these and other special events, please join our VIP Club [attuccisdublin.com](http://attuccisdublin.com)



**JOIN US FOR WEEKEND BRUNCH SAT + SUN 10 TO 3**

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