



appetizers

EDAMAME 9
sesame oil, sea salt, black & white sesame seeds

HUMMUS & PITA 9
feta, cucumber, tomato, kalamata olives, chili oil

CALAMARI "FRIES" 12
pickled banana peppers, Louis dressing & warm marinara

TUCCI'S MUSSELS 12
jalapenos, garlic, white wine, tomato, shallots, butter

JUMBO SHRIMP COCKTAIL 18
julienned vegetable salad, Louis dressing, cocktail sauce

MARGHERITA FLATBREAD 14
flatbread fresh mozzarella, oven roasted tomatoes, extra virgin olive oil, basil, sea salt

BEEF CARPACCIO 16
shaved parmesan, black sea salt, scallion, crostini

CHEESE PLATE 16
chef's selections, house made jam & spiced nuts, dried fruit, house made crackers

soups

SOUP OF THE DAY 7
chef's choice

TUCCI'S CLAM CHOWDER 7
pancetta, yukon potato, chive oil

CREAMY TOMATO 7
grated parmesan

salads

HOUSE 1rg 8 | sml 4
mixed greens, tomato, cucumber, almonds, gorgonzola, toasted garlic-balsamic vinaigrette

BABY WEDGE 1rg 9 | sml 5
baby iceberg lettuce, bacon, tomato, gorgonzola dressing, scallion

BEETS & GREENS 1rg 9 | sml 5
mixed greens, egg, gorgonzola, candied walnuts, balsamic vinaigrette

FIG AND ARUGULA 1rg 9 | sml 5
baby arugula, red wine poached figs, pickled red onion, feta cheese, lemon honey vinaigrette, pistachio dust

tucci's specialties

TUCCI'S BURGER 20
grass-fed ground chuck, Laurel Valley Creamery scallion jack cheese, sun-dried tomato-onion jam, bacon & lettuce. Served with a petite salad or hand-cut french fries

BEYOND MEAT BURGER 15
broiled, plant-based burger, topped with roasted pepper chutney, green goddess dressing, lettuce and tomato
Contains no animal product, soy or gluten

AHI TUNA STACK 26
fresh avocado, crispy wontons, sriracha aioli, wasabi honey, soy-syrup, & cold noodle salad

HULI HULI CHICKEN 25
Gerber Amish chicken, Hawaiian passion fruit BBQ sauce, zucchini and yellow squash, pineapple-grape salsa, macadamia nuts

BEEF SHORT RIBS 36
Kona coffee reduction, whipped yukon gold potatoes, asparagus

fresh fish

SESAME WALLEYE 27
shrimp ceviche, tomato, jalapeño, jasmine rice, crispy plantains, citrus soy butter sauce, chili and chive oils
without shrimp ceviche and plantains 23

MACADAMIA SALMON 28
pineapple slaw, tuxedo orzo, baby arugula, roma tomato, citrus aioli, salmon poke, toasted macadamia

HAWAIIAN AHI TUNA 36
brussels sprouts salad, onion-apple confit

SEARED SCALLOPS 37
artichoke hash, corn-pepper salsa, lemon honey

pasta

FETA PAPPARDELLE 19
fresh egg noodle, mixed mushrooms, spinach edamame, cherry tomato, feta cream sauce

TUCCI'S LASAGNA 18
Italian sausage, tomato-meat sauce, alfredo, ricotta, smoked mozzarella

SPINACH LASAGNA 15
spinach, ricotta, alfredo and marinara sauce

SHRIMP & SAUSAGE RIGATONI 19
shrimp, Italian sausage, bell peppers, spicy parmesan cream

LOBSTER RAVIOLI 29
thyme-lemon cream sauce, roasted tomatoes, scallions

CHEESE TORTELLINI 18
spicy tomato peperonata, kalamata olives, zucchini, squash, goat cheese
chicken +5 shrimp +6 scallops +12

toppings

- Chimichurri Butter 5
- Truffle Butter 6
- Bacon Jam 5
- Crab Oscar 12
- Bearnaise 3
- Gorgonzola 3
- Horseradish Cream 3
- Peppercorn Demi 3
- Sautéed Mushrooms 4

steaks & chops

- 6oz CAB® FILET MIGNON** 28
- 10oz FILET MIGNON** 42
- 12oz BONE-IN FILET MIGNON** 59
- 14oz PRIME NY STRIP** 44
- 16oz PRIME BONE-IN RIBEYE** 54
- 16oz PRIME "KANSAS CITY" STRIP** 62
- 14oz BERKSHIRE TOMAHAWK PORK CHOP** 29

Ask your server about the availability of local steaks

sides

- Roasted Fingerling Potatoes 7
- Whipped Yukon Gold Potatoes 7
- Artichoke Hash 6
- Garlic Spinach 8
- Buttered Asparagus 8
- Roasted Baby Bellas 8
- French Green Beans 8
- Parmesan Truffle Fries 8
- Smoked Gouda Mac and Cheese 9
wild mushrooms +3 Kona short ribs +6 lobster +19

surf *add to any steak or chop*

PETITE LOBSTER TAIL 19

SCALLOPS 12

JUMBO SHRIMP 10

Choice of Bearnaise, drawn butter, or horseradish cream

Tucci's
WINE | STEAKS | FISH

cocktails

TUCCI TINI 10

blueberry vodka, lemon, ginger

ROSÉ ALL DAY 10

rosé, brandy, herb simple syrup, orange, lemon

STRAWBERRY JALAPENO MULE 13

grey goose, jalapeno, strawberry, lime, ginger beer

ROSEMARY CITRUS 46 15

maker's 46 cask strength, rosemary citrus syrup, fresh orange juice, soda

HOT BLOODED 10

maker's mark, blood orange syrup, fresh jalapeno, agave nectar

ITALIAN MARGARITA 14

patron reposado, lemoncello, fresh basil, lemon, ginger simple syrup

SPARKLING PEAR 12

grey goose pear, elderflower liquor, lemon juice, fresh mint, prosecco

GREEN WITH ENVY 13

hendricks gin, baby arugula, fresh lime, lemongrass syrup

PYRAT'S TEA 10

pyrat rum, apricot liquor, lemon juice, orange spice tea syrup, fresh mint

ESPRESSO MARTINI 10

van gogh espresso vodka, kahlua, jameson, cold brew coffee

wines by the glass

whites

CHARDONNAY four vines 'naked', santa barbara 9

CHARDONNAY edna valley 'paragon', san luis obispo county 10

PINOT GRIGIO caposaldo, italy 9

FUME BLANC ferrari-carano, sonoma 10

SAUVIGNON BLANC clifford bay, marlborough 8

RIESLING schmitt söhne piesporter spätlese, germany 8

SPARKLING ROSÉ new age, argentina 8

PROSECCO riondo, italy 9

BRUT SPARKLING segura viudas, spain 9

reds

PINOT NOIR bridlewood winery, california 9

PINOT NOIR deloach 'heritage reserve', california 10

CABERNET benziger family winery, sonoma 10

MERLOT BLEND chateau pey la tour, bourdeaux 10

TEMPRANILLO buenas, spain 9

MALBEC trapiche 'oak-cask', mendoza 10

TUSCAN RED gini toscano, italy 8

SHIRAZ shoofly, south australia 9

ZINFANDEL 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.

enomatic™
wine serving systems



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.

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 at tuccisdublin.com

TUCCI'S
VINE
RETAIL WINE CLUB

JOIN US FOR WEEKEND BRUNCH SAT & SUN 10-3