



## TUCCI'S LUNCH COMBOS

Choose one from each category to create your own fast and delicious lunch combo. **~12**

### [ SOUPS + SALADS ]

- ~ Tucci's Clam Chowder
- ~ Italian Sausage
- ~ Soup of the Day
- ~ Beets & Greens
- ~ House
- ~ Baby Wedge
- ~ Fig & Arugula Salad

### [ SANDWICHES + PASTA ]

- ~ Chicken Salad Croissant
- ~ Chicken Club
- ~ Triple Grilled Cheese
- ~ Cheese Tortellini
- ~ Chicken & Angel Hair
- ~ Carbonara

\*Add \$2 for a Sandwich + Pasta Combo

## 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

- FIG & ARUGULA** baby arugula, red wine poached figs, pickled red onion, feta cheese, lemon honey vinaigrette, pistachio dust ~10
- HOUSE** mixed greens, tomato, cucumber, almonds, gorgonzola, toasted garlic-balsamic vinaigrette ~8
- BABY WEDGE** baby iceberg lettuce, bacon, tomato, gorgonzola dressing, scallion ~9
- BEETS & GREENS** mixed greens, egg, gorgonzola, candied walnuts, balsamic vinaigrette ~9
- TUCCI'S CHOPPED SALAD** chopped lettuces with crispy prosciutto, tomato, cucumber, asparagus, roasted mushrooms, feta cheese, oregano, champagne vinaigrette ~12
- CHEF'S SALAD** iceberg lettuce, garbanzo beans, egg, edamame, tomatoes, Gerber Amish Farms chicken, goat cheese croutons, buttermilk dressing ~12
- ADD CHICKEN 4 | SHRIMP 5 | SALMON 9 | STEAK 10
- SEARED SCALLOPS 12 | TUNA 14

## BURGERS

All burgers served with a zesty pickle and choice of french fries, fruit, petite salad or a cup of our daily soup selection.

- AMERICAN KOBE BEEF SLIDERS** three sliders of American Kobe beef and chef's daily selection of toppings ~18
- TUCCI'S BURGER\*** house-packed American Kobe patty, cooked to your desired temperature, with lettuce, tomato, red onion and any three toppings: ~14
- GORGONZOLA | SMOKED MOZZARELLA | SWISS | CHEDDAR | BACON
- MUSHROOMS | AVOCADO | CARAMELIZED ONIONS | PESTO AIOLI
- HORSERADISH CREAM SAUCE
- ADD CRAB LOUIS 8
- BEYOND MEAT BURGER** a plant-based burger, seasoned and grilled, topped with jalapeño jam, cilantro lime aioli, avocado and tomato ~15
- The Beyond Meat Burger contains no animal product, soy or gluten.*

## SANDWICHES

All sandwiches served with a zesty pickle and choice of french fries, fruit, petite salad or a cup of our daily soup selection.

- CHICKEN CLUB** toasted ciabatta, grilled chicken breast, applewood bacon, gruyere, baby spinach, oven roasted tomatoes, pesto aioli ~13
- CHICKEN SALAD CROISSANT** sprouts, grapes, almonds, pickled red onion ~13
- BLACKENED WALLEYE** lemon aioli, pickled red onion, tomato, romaine, feta, brioche bun ~17
- CHEF'S CATCH PITA** chef's daily fish selection, lettuce, tomato, feta cheese, basil pesto, pickled red onion ~18
- TRIPLE GRILLED CHEESE** swiss cheese, fresh and smoked mozzarellas, tomato, grilled sourdough ~13

## PASTA

- BUCKWHEAT SOBA NOODLES** cold marinated soba noodles, seared ahi tuna, green & red bell pepper, edamame, beach mushroom, scallion, ginger mignonette ~19 lunch ~15
- CHICKEN & ANGEL HAIR** pancetta, toasted almonds, parmesan cheese, fresh herbs ~16 lunch ~12
- CARBONARA** egg pappardelle, pancetta, Gerber Farms chicken breast, leek ~19 lunch ~16
- SHRIMP & SAUSAGE RIGATONI** shrimp, Italian sausage, bell peppers, spicy parmesan cream ~19 lunch ~15
- SPINACH LASAGNA** spinach, ricotta, alfredo and marinara sauce ~14
- CHEESE TORTELLINI** spicy tomato peperonata, kalamata olives, zucchini, squash ~18 lunch ~14
- ADD CHICKEN 4 | SHRIMP 5
- MAC & CHEESE** pork belly, fresh herbs, rich parmesan cream ~18 lunch ~14
- WARM GRAIN BOWL** roasted farro, artichoke hearts, asparagus, tomatoes, spinach, feta cheese ~15
- ADD CHICKEN 4 | SHRIMP 5 | SALMON 9 | STEAK 10
- SEARED SCALLOPS 12 | TUNA 14

## TUCCI'S CLASSICS

- HULI HULI CHICKEN** Gerber Amish Farm chicken, Hawaiian passion fruit BBQ sauce, green zucchini and yellow squash, pineapple-grape salsa, macadamia nuts ~24
- MACADAMIA SALMON** pineapple slaw, tuxedo orzo, baby arugula, roma tomato, citrus aioli ~22
- STEAK FRITES** 7 oz Flat Iron, truffle fries, sautéed kale and shallots, pepper demi glace ~24

Additional appetizers and entrées from our dinner menu may be available upon request. Please ask your server for details.

\*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).

[ 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.



[ 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> ssschloss 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

[ THE TUCCI'S PHILOSOPHY ]

Tucci's prides itself on offering the finest ingredients available within a Chef-driven menu. When possible, we use organic poultry and locally grown ingredients—and always fresh. It is important to us to prepare everything “in-house” including baking our own bread, cutting our own meat and seafood, and creating our own desserts. We also take great care in selecting the suppliers from whom we receive our beef and seafood, and are proud of our relationships with Honolulu Fish Company and Buckhead Beef.

Throughout Central Ohio, Tucci's also is known for having an outstanding wine program that features an inventory of more than 270 bottles. We also utilize the Enoline Wine Serving System, which allows our guests to enjoy 2-,4-, or 6- ounce pours of 16 different wines typically not available by the glass. We also take care to cellar all bottles of red wine at 58 degrees to ensure top quality. We are very proud of, and take seriously, the quality of our wine program and believe the dedication to these details showcase our desire to be one of the top wine destinations in Central Ohio.

[ THE PATIO AT TUCCI'S ]

Nestled in Historic Dublin, Tucci's patio beckons guests from May through September. Professionally landscaped with palm trees, rose bushes and fire sticks, our patio offers guests a tropical oasis in Historic Dublin. We offer live music seven days a week including Sunday evenings for Retail Wine Night, weather permitting. Parties of up to 6 guests can enjoy outdoor dining at its finest on a first-come, first-serve basis at Tucci's. Sorry, we are unable to accept reservations for patio seating.



[ SUNDAY RETAIL WINE NIGHT ]

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. At anytime, guests may purchase wine from our inventory at the retail price to enjoy at home. For more information on Tucci's retail wine sales, please contact our Wine Steward, Bruce Abbott at b.abbott@clbrestaurants.com.

[ THE EMERALD WINE ROOM ]

For guests looking for a unique dining experience Tucci's offers the Emerald Wine Room. Celebrate special occasions or corporate events with seating up to 14 guests around the large oval table. This private Wine Room is perfect for an intimate and quiet dining experience with a dedicated staff. The Wine Room can be reserved during normal operating hours with a credit card guarantee and certain spending requirements.

We also have semi-private dining options available for larger group gatherings. For more information or to secure one of our venues for your next special occasion, please visit us at [www.tuccisdublin.com](http://www.tuccisdublin.com).



[ FEATURED PARTNERS ]

The Honolulu Fish Company has long been the gourmet fresh fish supplier to noted five-star chefs such as Jean Georges, La Bernardin, Chaterelle and ESCA in New York, Tru in Chicago, the Phoenician Resort in Arizona, and the Ritz-Carlton Hotel, just to name a few. The only eco-friendly direct distributor of more than 14 species of sashimi grade fish in the United States, the Honolulu Fish Company is committed to promoting responsible fishing practices to help preserve and maintain Pacific waters. Based on selection and availability, each fish is chosen with great care, knowledge and sensitivity for preserving the environmental heritage of the world's most coveted seafood, and is then FedExed overnight directly from Hawaii to Tucci's.



Buckhead Beef has been ranked #1 for the previous nine years of Certified Angus Beef worldwide, and stocks the largest inventory of dry aged USDA Prime and Certified Angus Beef in the United States. Their breed and geographic-oriented sourcing, packer level alliances and premium programs continually raise industry standards and, thus, the Buckhead Beef brand has become synonymous with quality nationwide. In reality, Buckhead Beef is more than a supplier, it is a philosophy—“providing the best possible product at the best possible price”.

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