



DESSERTS

CANNOLI

TIRAMISU ^{GF}

BOURBON BREAD
PUDDING

MILE HIGH
CARROT CAKE

CREME BRULEE
CHEESECAKE

TURTLE
CHEESECAKE

CHOCOLATE
SPOON CAKE

VANILLA ICE CREAM

SPUMONI ICE CREAM

SUNDAE WITH
CHOCOLATE SAUCE
& WHIPPED CREAM

CHOCOLATE TORTE ^{GF}

BANANAS FOSTER
CHEESECAKE ^{GF}

PEACH CRISP
ALA-MODE ^{GF}

STONE BAKED PIZZA

Cheese 12" Medium • 17.99 | Toppings • 1.99

Our Ingredients Pepperoncini Peppers, Sausage, Pepperoni, Canadian Bacon, Meatballs, Mushrooms, Green Peppers, Onions, Black Olives, Green Olives, Artichokes, Ham, Pineapple, Bacon, Spinach, Tomato, Garlic, Jalapeno, Roasted Red Peppers and Anchovies
\$\$ chicken \$\$ Italian Beef \$\$ shrimp

Add endless salad bowl and hot crusty bambino rolls for only \$4.99 per person

MARGHERITA

Olive oil, mozzarella, tomatoes, garlic, basil and spinach 12" • 20.99

BARIA

Creamy tomato sauce, fennel sausage, artichokes, black olives and mushrooms 12" • 22.99

NAPLES

Alfredo sauce, grilled chicken, spinach, mozzarella, onions and capers 12" • 23.99

VENICE VEGGIE

Pizza sauce, mushrooms, roasted red peppers, black olives, artichokes and spinach 12" • 21.99

SPECIAL WHITE

Alfredo sauce, parmesan, sausage, pepperoni and fresh mushrooms 12" • 22.99

ABRUZZO

Grilled shrimp, olive oil, basil, diced tomatoes, garlic and parmesan 12" • 23.99

SPICY ITALIAN

Crumbled Italian sausage, black olives, pepperoncini peppers, mozzarella and pizza sauce. Topped with oregano 12" • 23.99

BACON LOVERS

Canadian bacon, diced bacon, cheddar jack and mozzarella cheese, topped with more crumbled bacon 12" • 23.99

SALADS

GRILLED CHICKEN CAESAR \$15.99

Grilled chicken, romaine, sliced tomato, parmesan, Caesar dressing and croutons

BLACKENED BLEU STEAK SALAD \$20.99 ^{GF} +3

Grilled and sliced strip steak, mixed greens, tomato, cucumber, bleu cheese crumbles and creamy balsamic vinaigrette

BLEU CHEESE WEDGE \$11.99 ^{GF}

Iceberg lettuce wedge topped with tomatoes, bacon and bleu cheese crumbles

GREEK CHOP SALAD \$17.99 ^{GF} +3

Mixed greens, grilled chicken, tomato, cucumber, onion, feta cheese, kalamata olives all chopped together and tossed with house made Greek dressing and topped with oregano

10" Gluten free Pizza

Topped with mozzarella and Tucci's own pizza sauce 14.99

Additional Toppings also available

BIG TUCCI

Lots of Meat
Sausage, pepperoni, Canadian ham, meatballs and bacon 12" • 26.99

TUCCI SUPREME

Sausage, pepperoni, green peppers, onion, black olives and mushrooms 12" • 25.99

HAWAIIAN PIZZA

Canadian bacon and pineapple 12" • 20.99



Pasta • Steak • Seafood



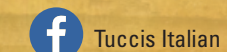
Over 100 years
and the passion continues



SCAN QR CODE FOR ADDED MENU INFO

1560 State Route 50, Bourbonnais, IL 60914 815-929-1875

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Tuccis Italian

Gratuity may be added for large groups • ASB8647 6/26

SANDWICHES

SERVED WITH YOUR CHOICE OF ITALIAN PASTA SALAD, BROCCOLI OR ADD FRIES FOR \$2.99
ADD ENDLESS HOUSE SALAD AND BAMBINO BREAD FOR \$4.99

CHICKEN SICILIA \$14.99

Grilled chicken breast topped with provolone cheese and sautéed spinach, mushrooms and roasted red peppers, served open-faced on long garlic roll

ANGUS STEAK SANDWICH \$19.99

Choice black angus strip steak char-grilled your way. Served on long garlic Italian roll topped with mozzarella and sharp provolone cheese

BLACKENED CHICKEN \$13.99

Fresh chicken breast flat grilled and blackened, served on a buttered brioche bun with lettuce, tomato, pickle and mayo

GROUPE SANDWICH \$17.99

Grouper fillet hand battered and fried golden served with tartar and lemon

ITALIAN BEEF \$15.99

Slow roasted black angus top butt sliced thin

APPETIZERS

ARANCINI \$13.99 **GF**

Arancini Homemade risotto balls with sausage, peppers and cheese served with red sauce

CHEESY BAKED MEATBALLS \$13.99

(2) jumbo meatballs on a bed of ricotta cheese topped with red gravy

SPINACH ROLLS \$13.99

Served with dill sauce

SAUSAGE STUFFED MUSHROOMS \$14.99 **GF**

Served with alfredo sauce

CRAB-STUFFED MUSHROOMS \$16.99

Served with lobster sauce

SHRIMP SCAMPINI \$15.99 **GF**

Jumbo shrimp baked with white wine, butter, lemon and topped with seasoned parmesan bread crumbs

GARLIC BREADSTICKS (5) \$6.99

FRIED RAVIOLI \$13.99

Hand battered jumbo cheese ravioli served with red gravy

BRUSCHETTA \$12.99 **GF** +4

Fresh diced tomato, garlic, basil, olive oil and seasoning over toasted garlic French bread

CALAMARI FRITTI \$17.99 **GF**

Lightly dusted, seasoned and fried with red gravy

Make it Angry \$18.99

MOZZARELLA STICKS \$9.99

CRABBY GARLICKY SHRIMP BOMBS \$16.99

Slice Italian Garlic Bread topped with a cream cheese crab filling and shrimp topped with gooey cheese

CAJUN AHI TUNA \$14.99 **GF**

Cajun and seared served with wasabi and soy sauce

SAGANAKI (Flaming Cheese) \$13.99 **GF**

Fresh Fonitnella cheese dusted and grilled flamed with brandy

VESUVIO GRILLED CHICKEN

TENDERLOINS \$12.99 **GF** +3

GROUPEL FINGERS \$17.99

Fresh grouper cut in strips battered and fried served with Cajun ranch dipping sauce

SWEET & HEAT SHRIMP \$14.99

Hand-dusted shrimp tossed with sweet chili sauce

MUSSELS \$15.99 **GF** +3

Fresh mussels steamed in a creamy garlicky wine sauce served with garlic bread

ARTICHOKE ALA GIGI \$14.99 **GF** +3

Twist on stuffed artichokes without the work to eat! Artichoke hearts sautéed with olive oil, white wine, garlic, basil, lemon and topped with bread crumbs, lemon and parmesan cheese

NEW ORLEANS CRAB CAKES \$18.99

Crab cakes made in-house with Cajun cream sauce

BONELESS WINGS (8) \$12.99, (12) \$16.99

Buffalo • BBQ • Hot • Sweet Chili • Bourbon Blackened • Garlic Parmesan

PASTAS

ALL ENTREES ARE SERVED WITH ENDLESS HOUSE SALAD OR SOUP AND BAMBINO ROLLS

MEAT LASAGNA

(Full) \$20.99, (Half) \$16.99

VILLAGE PLATTER \$22.99

1/2 order lasagna, Italian sausage, Joe's pork, angel hair, oil & garlic

ALFREDO \$16.99 **GF** +4

(fettuccine, chicken \$4.99, or shrimp \$5.99)

SPAGHETTI & MEATBALLS \$19.99

Imported pasta topped with (2) homemade meatballs with veal beef and pork

SUMMERTIME PASTA \$26.99 **GF** +4

(5) Jumbo shrimp sautéed with fresh asparagus, grape tomatoes tossed with linguini pasta and a light lemony cream sauce

PENNE VENATO \$23.99 **GF** +4

Imported penne pasta, crumbled Italian sausage tossed in pink sauce and topped with parmesan cheese

CHICKEN PARMESAN \$24.99 **GF** +6

Parmesan breaded chicken breast flat-grilled topped with red gravy, gooey mozzarella and provolone over spaghetti with red gravy

CHICKEN VOULETE \$24.99

Pasta topped with chicken breast, artichokes, and mushrooms, in a special cream sauce

CHICKEN DOMINIC \$23.99 **GF** +6

Chicken breast dusted with flour and parmesan cheese, pan fried and topped with roasted red pepper sauce, over angel hair pasta

LOBSTER RAVIOLI \$31.99

Pasta pockets stuffed with real lobster and topped with creamy lobster sauce and diced tomato

CRAB CAKE PASTA \$26.99

Crab cakes over angel hair pasta with Cajun cream sauce

CHEESE RAVIOLI \$19.99 **GF** +4

Choice of red gravy or meat sauce

EGGPLANT PARMESAN \$20.99

Seasoned slices of eggplant baked with red gravy topped with mozzarella and sharp provolone over spaghetti

SPAGHETTI

CARBONARA \$22.99 **GF** +4

Butter, bacon, ham, imported pancetta, creamy parmesan sauce topped with peas

SHRIMP SCAMPINI

PASTA \$25.99 **GF** +4

Jumbo shrimp baked with white wine, butter, lemon and topped with seasoned parmesan bread crumbs over angel hair pasta

BEEF RAVIOLI \$22.99

Choice of red gravy or meat sauce

HOUSE FAVORITES

PASTA FRUTTI

DI MARE \$38.99 **GF** +4

Calamari, shrimp, clams, mussels, fish in a spicy tomato sauce with linguini

DEVIL'S PASTA

Chili pepper linguini tossed with Cajun cream, jalapenos, black olives, sun dried tomatoes. Choice of chicken \$23.99 or shrimp \$26.99

RISOTTO ALA

PESCE \$30.99

Whitefish fillet dusted and grilled topped with shrimp, jumbo lump crabmeat and lobster sauce over creamy risotto

SUNDAY GRAVY \$20.99 **GF** +4

Grandma's home red gravy slow cooked with pork

BRICK CHICKEN \$32.99 **GF**

Whole chicken boned in-house seasoned and cooked in cast iron skillet finished in oven with lemony butter wine sauce

SEAFOOD RISOTTO \$41.99 **GF**

Sautéed shrimp, scallops, whitefish and jumbo lump crab with lobster sauce over creamy risotto

CRAB STUFFED

GROUPEL \$38.99

Grouper stuffed with crabmeat filling served over angel hair pasta with champagne sauce

HOUSE SIDE CHOICES

ANGEL HAIR OIL & GARLIC

ANGEL HAIR WITH RED SAUCE

BAKED POTATO **GF**

BROCCOLI **GF**

SAUTÉED SPINACH **GF**

GRILLED SMASHED POTATO

WILD RICE

FRIES **GF** upon request

VEGGIE OF THE MONTH

FRESH VEGGIE BLEND **GF**

Broccoli, carrots, yellow squash, green zucchini

CREAMY RISOTTO **GF

TWICE BAKED POTATO **GF

CHICKEN, STEAK, SEAFOOD & CHOPS

STUFFED CHICKEN BREAST \$21.99

Roasted chicken breast stuffed with broccoli, mushrooms, & provolone, topped with sambuca cream sauce

FRIED CHICKEN \$18.99 **GF**

(all white meat \$20.99)

SAUSAGE, PEPPERS & POTATOES \$19.99 **GF**

Grilled sausage links, red and green peppers and roasted potatoes

CLAM SAUCE & LINGUINE \$25.99

Whole baby clams, chopped clams, white sauce, parsley, white wine and garlic

SALMON \$26.99

(Cedar Plank **GF** or Blackened)

TUSCAN SALMON \$28.99 **GF**

Creamy sundried tomato and spinach sauce

GROUPEL & CHIPS \$28.99

Hand battered and fried over fries served with tartar and lemon

BROILED GROUPEL \$30.99 **GF**

Broiled grouper fillet with wine, lemon, seasoning, tomatoes served over sautéed spinach

DRUNKEN LOBSTER \$44.99 **GF** +\$4

Succulent lobster pieces sauteed with a vodka cream sauce and roasted red peppers

STUFFED SHRIMP \$25.99

Baked with lump filling, herbs and spices

PECAN CRUSTED

WALLEYE PIKE \$35.99

True Canadian pike fillet pecan crusted and pan fried, served with lemon butter garlic sauce

GRILLED WHITEFISH

FILLETS \$26.99

Twin fresh whitefish lightly breaded and grilled Cajun style

STUFFED PORK CHOPS

SICILIAN \$32.99

Boneless pork chops stuffed with cream cheese and sun-dried tomatoes grilled and topped with roasted red pepper sauce

CHICKEN FRANCESE \$27.99 **GF** +4

Chicken breast pounded, battered and dusted pan fried topped with lemony butter wine sauce, creamy risotto and asparagus

BLACKENED GROUPEL \$32.99

Served over angel hair pasta with lemon cream sauce

STEAK & CHOPS



ULTIMATE PRIME RIBEYE **GF**

Mkt Price (20 oz)

CENTER CUT NEW YORK STRIP Mkt Price **GF**

16 oz. - Make it Italiano style

10 OZ TENDERLOIN

FILET Mkt Price **GF**



PORK CHOP ITALIANO **GF**

Marinated with herbs and spices, topped with imported cheese and baked

Single 12 oz Chop • \$19.99 Twin 12 oz Chops • \$27.99

GRILLED PORK CHOPS **GF**

(With hickory glaze)

Single 12 oz Chop • \$18.99 Twin 12 oz Chops • \$26.99

Add a 6 oz cold water lobster tail to any dish \$36.00

*Consuming raw or undercooked beef, chicken, pork, seafood, shellfish or eggs may increase your risk of foodborne illness.