



Caffe' Tucci

PANINI

TOLEDO 9.60

PORCHETTA, FRIARIELLI (WILD BROCCOLI LEAF), PROVOLA (SMOKED FRESH CHEESE)

MATERDEI 9.90

MORTADELLA, BURRATA CHEESE, BASIL PESTO, CRUMBLE PISTACHIO

BAGNOLI A. 9.90

PORCHETTA, MUSHROOMS, PROVOLA, TRUFFLE OIL
ADD TRUFFLE CRISPS FOR 1.00 (GIRO)

MUSEO 9.80

PARMA HAM, MOZZARELLA, SUNDRIED TOMATOES, MIX LEAF.
(ADD TRUFFLE OIL FOR 1.00)

VANVITELLI 9.90

SMOKED SALMON, MOZZARELLA, AVOCADO, SUNDRIED TOMATOES, BASIL PESTO

(VEG) POSILLIPO 9.30

MOZZARELLA, SUNDRIED TOMATO MIX LEAF, PROVOLONE CHEESE, BASIL PESTO, BALSAMIC DRESSING

VESUVIO 10.90

NDUJA, SPICY SALAME, FRIARIELLI, BURRATA CHEESE

Sophia Loren 10.50

PANCETTA, PROVOLONE CHEESE, MUSHROOMS, MIX LEAF TRUFFLE OIL AND HONEY

BRUSCHETTA

(VEG) PROCIDA 8.90

ARTICHOKES, AUBERGINES, COURGETTES, MUSHROOMS, SUNDRIED TOMATOES, BASIL PESTO

SCAMPIA 9.40

PARMA HAM, PROVOLA, COURGETTES, MIX LEAF, TRUFFLE OIL

QUARTIERI SPAGNOLI 9.30

PORCHETTA, AUBERGINES, BASIL PESTO, MOZZARELLA, PROVOLONE CHEESE

SAN GENNARO 9.50

HAM, NDUJA, MUSHROOMS, PROVOLA, MIX LEAF

MARADONA 9.50

BRESAOLA, MIX LEAF, PROVOLONE CHEESE, TRUFFLE OIL, HONEY

TROISI 9.40

HAM, MOZZARELLA, PEPPERS, BASIL PESTO, MIX LEAF

**ADD 0.50 TO CHANGE FOR CIABATTA
ADD 1.00 TO CHANGE FOR FIOCACCIA**

SALAD

(VEG) BURRATA SALAD 9.20

MIX LEAF, SUNDRIED TOMATOES, BURRATA CHEESE OLIVE OIL, BALSAMIC DRESSING, FOCACCIA BREAD

BRESAOLA SALAD 10.90

BRESAOLA, BURRATA CHEESE, MIX LEAF, FRESH TOMATO, SOURDOUGH BREAD, OLIVE OIL, HONEY

(VG) TUCCI SALAD 9

MIX LEAF, ARTICHOKES, PEPPERS, MUSHROOMS, FRESH TOMATO, AVOCADO CREAM BALSAMIC DRESSING

Extra bread

1.00

SMOKED SALMON SALAD 10.90

MIX LEAF SMOKED SALMON, AVOCADO, SUNDRIED TOMATO, OLIVE OIL BALSAMIC DRESSING AND TOASTED SOURDOUGH BREAD



Caffe' Tucci

BUILD YOUR OWN

STEP 1 BREAD

CIABATTA 1.50

CROSTONE 1.20

FOCACCIA 2.00

STEP 2 MEAT

ITALIAN HAM 3.30

PARMA HAM 3.70

FINOCCHIONA 3.50

FENNEL AND BLACK PEPPER SALAME

SPICY SALAME 3.50

PORCHETTA 3.90

ROAST PORK

MORTADELLA WITH PISTACHIO 3.90

ASK THE STAFF FOR EXPLANATION

PANCETTA 3.50

ITALIAN BACON

NDUJA 3.40

SPICY PORK

BRESAOLA 4.20

CURED BEEF MEAT

SMOKED SALMON 4.20

DEEP FRYED CHICKEN 4.20

EXTRA CHICKEN OR MEATBALLS IS 3.50

MEAT BALLS 4.50

ADD 2.00 FOR EXTRA MEAT

STEP 3 CHEESE

MOZZARELLA 2.50

SCAMORZA 2.50

SMOKED CHEESE

PROVOLONE 2.40

MATURED COW MILK CHEESE

BURRATA 3.90

CREAMY CHEESE

GORGONZOLA 3.30

ITALIAN BLUE CHEESE

STEP 4 VEGETABLES

AUBERGINE

AVOCADO

ARTICHOKES

COURGETTE

FRIARIELLI

WILD BITTER BROCCOLI LEAF

PEPPERS

MUSHROOM

SUNDRIED TOMATO

ROAST POTATO

FRESH TOMATO

MIX LEAF

1.20 FOR EACH VEGETABLES

EXTRA

BASIL PESTO 1.50

BALSAMIC VINEGAR 1.00

TRUFFLE OIL 1.50

HONEY 1.00



Caffe' Tucci

PASTRY

CROISSANT:

- PLAIN 2.30
- PISTACHIO 3.50
- NUTELLA 3.10
- CREAMA 3.10
CREAM PÂTISSERIE
- RASBERRY 3.10

BRIOCHE

SOFT SWEET BUN

- PLAIN 3.00
- PISTACHIO 3.90
- NUTELLA 3.80
- RASBERRY 3.80
- TUCCI 6.50

SWEET GOAT RICOTTA, CRUMBLE CANNOLO AND PISTACHIO CREAM

SFOGLIATELLA

TRADITIONAL FROM NAPOLI

RICOTTA, ORANGE, SEMOLINA FLOUR

- FROLLA SOFT
- RICCIA CRUNCHY
- 3.00

PISTACHIO CREAM

NUTELLA

RASBERRY JAM

ADD 0.50

DESSERTS

TIRAMISÙ 5.50

COFFEE BASED MASCARPONE CREAM AND SAVOIARDI
DIPPED IN COFFEE
WITH COCOA POWDER

PASTICCIOTO LECCESE 4.20

FILLED BISCUITS WITH CREAM PÂTISSERIE OR CHOCOLATE

CANNOLO 6.00

CRUNCHY SHELL WITH GOAT RICOTTA, PISTACHIO
CRUMBS AND PISTACHIO CREAM

PISTACHIO SOUFFLÉ 5

SERVED WARM WITH PISTACHIO CRUMBS AND
PISTACHIO CREAM

CHOCCOLATE SOUFFLÉ 5

SERVED WARM WITH NUTELLA AND CRUMBED BISCUITS

DELIZIA AL LIMONE 5

LEMON SPONGE CAKE WITH WHITE CHOCOLATE

CASSATA 4.20

SPONGE CAKE FILLED WITH RICOTTA CHOCOLATE CHIPS AND COVERED
IN PISTACHIO AND ALMOND PASTE WITH CANDIED FRUIT

BABBÀ 5.50

NEAPOLITAN DESSERT IN FEW WORDS IS A BRIOCHE-LIKE
CAKE SWIMMING IN AN ORANGE AND SUGARY WATER
SERVED WITH PISTACHIO OR NUTELLA OR CASAREGGIANI
AND CREAM

CAKES

RICOTTA E PISTACCHIO

RICOTTA, PISTACHIO, ALMOND AND
DARK CHOCOLATE CHEESE CAKE

RICOTTA E PERA

RICOTTA AND PEAR CHEESE CAKE WITH TWO
LAYERS OF BISCUITS

PASTIERA NAPOLETANA

WHOLEGRAIN, RICOTTA, ORANGE, LEMON, CINNAMON

TORTA DELLA NONNA

ALMOND, LEMON AND PINE NUT CREAMY PIE

FICHI E NOCI

MIX NUTS AND FIGS WITH CREAM PÂTISSERIE

5.50

PLEASE INFORM THE STAFF ABOUT ANY ALLERGIES OR DIETARY NEEDS





Caffe' Tucci

CLASSIC

	SINGLE	DOUBLE
ESPRESSO	2.20	2.50
MACCHIATO	2.70	2.90
	MEDIUM	LARGE
AMERICANO	3	3.10
LATTE	3.10	3.50
FLAT WHITE		3.30
CAPPUCCINO	3.10	3.50
MOCHA	3.50	3.80
<small>THICK AD 0.50</small>		
CHOCCOLATE	3.00	3.40
BABYCCINO	1.50	

CHANGE TO DECAF FOR THE SAME PRICE

SPECIAL

	MEDIUM	LARGE
CHAI	3.40	3.80
TUMERIC	3.20	3.50
MACHA	3.50	3.90
BEEETROOT	3.20	3.50
GINSENG	3.20	3.80

ICED COFFEE

LATTE	3.80
MOCHA	3.80
CHAI	3.80
MACHA	3.80
CHOCCOLATE	3.80
PISTACCHIO	4.80

TEA

YORKSHIRE
PEPPERMINT
CAMOMILE
GREEN TEA
EARL GRAY
2.40

WATER

STILL
SPARKLING
1.50

JUICE

APRICOT
APPLE
PEAR
BLOOD ORANGE
PEACH
2.90

SOFT DRINKS

Coca Cola
Coca Cola Zero
Fanta
Sprite
SAN PELLEGRINO
CHINOTTO
ORANGE
LEMONADE
2.00

TUCCI SPECIAL

PISTACHIO COFFEE	RAFFAELLO LATTE
4.40	4.40
CAFFE DEL NONNO	BRASILIANO
(COLD COFFEE CREAM)	(NUTELLA COFFEE)
4.90	4.40
PISTACHIO, BISCOFF, NUTELLA	

MILK OPTION
 SOYA
 ALMOND
 OAT
 ADD 0.40

SIRUP
 ADD 0.30

FOR ANY ALLERGY PLEASE INFORM THE STAFF



Caffe' Tucci



Street food

Polpette di Papà 9.20

Meatballs cooked in tomato sauce
served with parmigiano
Basil and crunchy bread

Parmigiana VEG 9

Oven baked Layered deep fried aubergine with
smoked cheese (provola)
Tomato sauce and basil and Parmesan cheese

Crocchè VEG 3.90

Deep fried mashed potato with
Parmesan cheese black pepper and
parsley in bread crumbs

Frittatina 4.50

Deep fried pasta with besciamella
sauce beef ragù and smoked cheese

Pall e Ris 4.50

Deep fried rice ball with beef ragù
Peas and mozzarella cheese

Montanara 7.50 VEG

Deep fried pizza dough topped with
tomato sauce Parmesan cheese and
fresh basil

Vegetarian version available

Please inform the staff for any allergy



Caffe' Tucci

Street Food Menu
Only Available At
Ecclesall Road

Napoli 10.90

Meatballs in tomato
sauce, parmigiana and smoked
cheese

Santa Lucia **Vg** 9.50

Avocado cream pistachio
crumb, aubergine, artichokes peppers rocket and
truffle oil

Na-Pollo 11.50

Deep fried chicken, mushroom
Peppers, burrata cheese, rocket and
basil pesto

VEG **Tradizione 2.0** 9.90

Parmigiana, smoked cheese
Rocket

Pick your bread

CIABATTA FOCACCIA SOURDOUGH

Please inform our staff of any allergies or dietary requirements