

8AM-10PM  
Open Daily



LA SCUOLA  
— EST. CULINARIA 2010 —  
COOKING SCHOOL AT TUSCAN MARKET

FRESH SALUMERIA DELICATESSEN

INDOOR & OUTDOOR DINING

AUTHENTIC ITALIAN MARKET

COOKING SCHOOL

ARTISANAL CATERING

## ANTIPASTI

**ARANCINI 20**  
Beef & pea, pomodoro

**POLPETTONI 22**  
House made meatballs, pomodoro, burricotta, basil, parmigiano reggiano

**ITALIAN WEDDING SOUP 12**  
Meatballs, escarole, acini de pepe

**ITALIAN DELI BOARD 24**  
Chef curated plate of house cured meats, imported cheese, fig jam, truffle honey, pickled vegetables, focaccia crostini

**FRITTO MISTO 20**  
Calamari, shrimp, cherry pepper, artichoke, fennel

**BURRATA 18**  
Prosciutto di parma, balsamic, basil, marinated tomato & strawberry

**POLIPO 19**  
Grilled octopus, guanciale, arrabbiata, grilled polenta, fennel

**CARCIOFI FRITTO 17**  
Pangrattato, pecorino, lemon, caper, herb ricotta

## INSALATA

**CAESAR 14**  
Romaine, ciabatta croutons, white anchovy, shaved parmigiano reggiano

**MISTA 14**  
Little leaf, shaved fennel, baby heirloom tomato, honey lime vinaigrette

**SPINACI 15**  
Gorgonzola dolce, candied walnut, raspberry, 8 year balsamic, olive oil

**ANTIPASTO 19**  
Prosciutto, copa, salame, provolone, mozzarella, heirloom tomato, roasted red pepper, artichoke, castelvetro, oregano, red wine vinaigrette

*Spiedini* TUSCAN MARINATED STEAK 16 | LEMON & HERB CHICKEN 15  
GARLIC OREGANO SHRIMP 15 | CITRUS & ROSEMARY SALMON 18

*Pizza*  
*Neapolitan*

**TARTUFO 22**  
Wild mushrooms, summer truffle, fontina, roasted garlic, parsley

**PICANTE 20**  
Hot italian sausage, spicy soppressata, red sauce, roasted peppers.

**MORTADELLA 20**  
San Marzano tomato, basil, burrata

**MARGHERITA 19**  
San Marzano tomato, house mozzarella, basil

**FICHI 22**  
Gorgonzola, fig jam, rosemary, prosciutto di parma

**POLPETTO 21**  
San Marzano tomato, meatball, mozzarella, garlic, parmigiano reggiano, ciabatta breadcrumb

**CARCIOFI 24**  
Artichoke, roasted garlic crema, arugula, lemon, fontina, prosciutto di San Daniele

*Per La*  
*Tavola*  
2 GUEST MINIMUM

**CAESAR 13per guest**  
Romaine, ciabatta croutons, white anchovy, shaved parmigiano reggiano

**SUNDAY SAUCE 24per guest**  
Bronze cut pasta tossed in slow-simmer San Marzano tomato sauce, Tuscan sweet fennel sausage, meatball, braised chicken & tenderloin

**MIXED GRILL 29per guest**  
Tuscan marinated steak, lemon & herb chicken, garlic oregano shrimp, Tuscan sausage, roasted seasonal vegetables, crispy potatoes

## PASTA FRESCA

**BOLOGNESE 19**  
Tagliatelle, beef & pork ragu, parmigiano reggiano

**ALLA VODKA 20**  
Rigatoni, pancetta, parmigiano reggiano

**QUATTRO FORMAGGI 24**  
Ravioli, brown butter, sage, parmigiano reggiano

**CARBONARA 21**  
Capellini, pecorino romano, fresh egg, guanciale, pepper

**SALSICCIA 21**  
Creste de gallo, Tuscan sausage, rapini, white wine brodo, parmigiano reggiano, chili

**ALLA NORMA 21**  
Rigatoni, eggplant, pomodoro, basil, parmigiano reggiano, pangrattato

## POLLO

**ALLA MILANESE 34**  
Pan fried chicken, tomato white wine brodo, arugula fennel, citronette

**ALLA PARMIGIANO 34**  
Pan fried chicken, pomodoro, basil, burrata, +add pasta 7

## PIATTO

**TUSCAN BURGER 25**  
Tomato jam, fontina, pancetta, arugula, crispy onion, brioche

**TAGLIATA DI MANZO 38**  
Marinated skirt steak, crispy potato, prosciutto asparagus

**SALMON 34**  
Confit lemon, asparagus, sweet potato dolce

**TUNA 49**  
Grilled, cherry tomato & wine brodo, calabrian chili, arugula & cannellini salad

## SALUMERIA

Artisan Panini SERVED on FOCACCIA

**PARMA 22**  
Prosciutto di parma, fresh mozzarella, arugula, balsamic

**PORCHETTA 21**  
Sliced porchetta, broccolini, provolone, pistachio pesto

**MORTADELLA 18**  
Mortadella, pistachio pesto, burrata, cherry peppers

**SALUMI MISTO 21**  
Soppressata, genoa salami, coppa, provolone, roasted tomato, olives, giardiniera, red wine vinaigrette

**ORTAGGI 18**  
Marinated eggplant, zucchini, roasted pepper, artichoke, ricotta, basil, arugula, balsamic

**CAPRESE 18**  
Mozzarella, tomato, basil, balsamic

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.