

Open Daily
8AM



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

FRESH SALUMERIA DELICATESSEN

INDOOR & OUTDOOR DINING

AUTHENTIC ITALIAN MARKET

COOKING SCHOOL

ARTISANAL CATERING

PICCOLO

ARANCINI 20

Beef & pea, pomodoro

POLPETTONI 22

House made meatball, 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 (GF)

Balsamic, basil, tomato & strawberry

INSALATA

CAESAR 14

Romaine, ciabatta croutons, white anchovy, shaved parmigiano reggiano

MISTA 14 (GF)

Little leaf, shaved fennel, baby heirloom tomato, honey lime vinaigrette

SPINACI 15 (GF)

Gorgonzola dolce, candied walnut, raspberry, 8 year balsamic, olive oil

ANTIPASTO 19 (GF)

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

Spiedini
(GF)

TUSCAN MARINATED STEAK 16 | LEMON & HERB CHICKEN 10

GARLIC OREGANO SHRIMP 12 | CITRUS & ROSEMARY SALMON 16

Pizza
Neapolitan

PICANTE 20

Hot Italian sausage, spicy soppressata, red sauce, roasted peppers.

MORTADELLA 20

San Marzano tomato, basil, burricotta

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

SALUMERIA

Artisan Panini SERVED on FOCACCIA, add insalata or truffle chips +\$6

PARMA 14 | 22

Prosciutto di parma, fresh mozzarella, arugula, balsamic

PORCHETTA 13 | 21

Sliced porchetta, broccolini, provolone, pistachio pesto

MORTADELLA 12 | 18

Mortadella, pistachio pesto, burrata, cherry peppers

SALUMI MISTO 13 | 21

Soppressata, genoa salami, coppa, provolone, roasted tomato, olives, giardiniera, red wine vinaigrette

ORTAGGI 12 | 18

Marinated eggplant, zucchini, roasted pepper, artichoke, ricotta, basil, arugula, balsamic

CAPRESE 12 | 18

Mozzarella, tomato, basil, balsamic

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

BOLOGNESE 19

Tagliatelle, beef & pork ragu, parmigiano reggiano

ALLA VODKA 20

Rigatoni, pancetta, parmigiano reggiano

TUSCAN BURGER 25

Tomato jam, fontina, guanciale, arugula, crispy onion, brioche

SALMON 34 (GF)

Confit lemon, asparagus, sweet potato dolce

CARBONARA 21

Capellini, pecorino romano, fresh egg, guanciale, pepper

SALSICCIA 21

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

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 (GF)
Tuscan marinated steak, lemon & herb chicken, garlic oregano shrimp, Tuscan sausage, roasted seasonal vegetables, crispy potatoes

(GF) GLUTEN FREE

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