

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

ANTIPASTI

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, marinated tomato & strawberry

POLIPO 19 (GF)
Grilled octopus, guanciale, arrabbiata, grilled polenta, fennel

CARCIOFI FRITTO 17
Artichoke hearts, pangrattato, pecorino, lemon, caper, herb ricotta

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

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 (GF)
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, guanciale, arugula, crispy onion, brioche

TAGLIATA DI MANZO 38 (GF)
Marinated skirt steak, crispy potato, prosciutto asparagus

SALMON 34 (GF)
Confit lemon, asparagus, sweet potato dolce

TUNA 49 (GF)
Grilled, cherry tomato & wine brodo, calabrian chili, arugula & cannellini salad

SALUMERIA

Artisan Panini SERVED on FOCACCIA

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

(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.