

TUSCA

PRIMI PIATTI

minestrone soup 8 🍴

traditional italian vegetables and beans, pesto crostini

hummus 10 🍴 🌱

chickpea hummus, warm flatbread, marinated kalamata olives

caprese 12 🍴 🌱

heirloom tomato, burrata cheese, basil oil, balsamic reduction, parmesan crisp, micro basil

calamari fritti 15

calamari, shrimp, lemon chips, lemon basil aioli

INSALATE

add chicken 5 add salmon or shrimp 6

cali caesar 12 🍴

avocado, artichoke, heirloom cherry tomato, parmesan, romaine, focaccia crouton, citrus caesar dressing

italian chop 12

artichoke, heirloom cherry tomato, salami, pepperoncini, asparagus, romaine, parmesan cheese, lemon-basil vinaigrette

summer panzanella 12 🍴

fresh mozzarella, heirloom cherry tomato, kalamata olive, asparagus, roasted bell pepper schmear, arugula, focaccia crouton, litalian vinaigrette

OC farmer's 12 🍴

gem lettuce, quinoa, goat cheese, marcona almond, orange supremes, beet ribbons, heirloom cherry tomato, balsamic dressing

PASTA

simple ravioli 16 🍴

three cheese ravioli, marinara, roasted tomato, parmesan, crispy spinach
add chicken 5 add salmon or shrimp 6

spaghetti and meatballs 18

house-made meatballs, spaghetti, marinara, parmesan, micro basil

chicken fettuccini 18

summer squash and zucchini, roasted red bell pepper, creamy sundried tomato sauce

crab and shrimp risotto 20 🍴

roasted gold bell pepper emulsion, sweet pea, parmesan, crispy spinach

PIZZA 12"

formaggio 15 🍴

traditional mozzarella, tomato sauce

tuscan 15 🍴

kalamata olives, artichoke, roasted tomato, tomato sauce, fresh basil

margherita 15 🍴

roasted tomato, tomato sauce, fresh basil

carne 17

pepperoni, tomato sauce, fresh basil

truffle mushroom 17 🍴

organic mushroom, hazelnut, goat cheese sauce, crispy sage, truffle oil

SECOND PIATTI

grilled mint-pesto salmon 25 🍴

tomato-basil quinoa, shaved asparagus and fennel salad, grilled lemon

citrus grilled shrimp 26 🍴

creamy polenta, heirloom tomato crudo, balsamic reduction

8-hour braised short rib 26 🍴

creamy polenta, roasted summer vegetable, parmesan crisp

1/2 roasted chicken 26 🍴

herb marbled potato, broccolini, lemon thyme jus

10 oz grilled NY steak 29 🍴

toscana sauce, parmesan mashed potato, grilled asparagus, basil oil, balsamic reduction

7 oz peppercorn filet mignon 35

lemon broccolini, truffle parmesan mashed potato, crispy onion, port wine reduction

tuscan burger 16

avocado, arugula, tomato, white cheddar, chipotle aioli

TusCA Chef de Cuisine, Matt Brady, has crafted a menu that focuses on Hyatt's philosophy, "Food, Thoughtfully Sourced, Carefully Served."

His team of chefs take pride in the relationships formed with local farmers and responsibly sources sustainable seafood and organic meats to construct farm-to-table meals.

Gluten Free • Vegetarian • Vegan



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% Gratuity will be added to Parties of 6 or More

Our Partners



VINO

WHITE

	five	eight	bottle
sauvignon blanc, chateau st. michelle	9	13.50	42
sauvignon blanc, new harbor	10	15.25	48
sauvignon blanc, loveblock	11	16.50	52
chardonnay, canvas	9	13.50	42
chardonnay, simi	11	16.50	52
pinot grigio, canvas	9	13.75	42
pinot grigio, scarpetta	11	16.50	52
resling, the seeker	11	16.50	52

RED

pinot noir, canvas	9	13.50	42
pinot noir, estancia	10	15.25	48
pinot noir, parker station	11	16.75	52
cabernet, canvas	9	13.50	42
cabernet, liberated	11	16.50	52
cabernet, rodney strong	12	18	56
cabernet, plungerhead	13	19	60
merlot, canvas	9	13.50	42
malbec, pascual toso	10	15.25	48
merlot, napa cellars	12	18	56
shiraz, yangarra	12	18	55

DRAFT BEER

	sixteen	twenty
bud light , st louis, mo	7	8.75
ocb blonde , los angeles, ca	7	8.75
grandpa tractor lager , costa mesa, ca	7	8.75
the krhopen ipa , irvine, ca	7	8.75
la morena mexican lager , anaheim, ca	7	8.75
surf city pale ale , huntington beach, ca	7	8.75
eagle tears hoppy amber , fullerton, ca	7	8.75
karl strauss amber , san diego, ca	7	8.75
orange wheat , redlands, ca	7	8.75
stone ipa , escondido, ca	8	9.75
double karma dipa , anaheim, ca	8	9.75
stella artois , leuven, belgium	8	9.75
orange county beer flight , choose 4 samplers	8	

REFRESHMENTS

pepsi	evian
diet pepsi	aquafina
mist twist	tazo iced tea
mug root beer	starbucks coffee
dr pepper	nestle hot chocolate

SPARKLING

	bottle
moscato, myx fusions	11/187ml
brut, segura viudas	52
brut, one hope	52
brut, veuve cliquot	120

WHITE

sauvignon blanc, cakebread cellars	72
chardonnay, william hill	42
chardonnay, kj grand reserve	62
chardonnay, stags leap	68
pinot grigio, santa margherita	78

RED

pinot noir, nielson by byron	65
pinot noir, la crema	68
cabernet, sterling	62
merlot, markham	65
red blend, hess tree	65

COCKTAILS

rose & mary 12
bombay sapphire, strawberry, fresh rosemary, sierra mist

the yucatan escape 10
cruzan aged rum, goslings dark rum, coconut, pineapple, orange, nutmeg

dancing in the sun 10
bacardi, amaretto, mango, lime

socal sunset 10
absolut mango, pineapple, orange, grenadine, sierra mist

jefe grande 12
milagro reposado, grand marnier, lemon lime

OLD FASHIONEDS

the genie's third wish 12
angel's envy bourbon, black walnut, cherry, orange

hemmingway's california adventure 12
cutwater barrel aged rum, orange, angostura bitters

a peach in the bourbon tree 12
makers mark, peach, maple syrup