

Panini

Caprese	\$16
Fresh mozzarella, tomatoes, spring mix, basil, extra virgin olive oil and balsamic glaze	
Florentina	\$18
Stracchino cheese, prosciutto, cotto (Italian ham), tomatoes, spring mix and olive oil	
Estivo	\$16
Fresh homemade pesto, prosciutto cotto, caciocavallo cheese	
Prosciutto di Parma	\$18
Fresh mozzarella, prosciutto di Parma, baby arugula, balsamic vinaigrette	
Americano	\$20
Salami, hot sopressata, prosciutto cotto, caciocavallo cheese, spring mix, olive oil	
Verdure (Veggie)	\$17
Eggplant, zucchini, caciocavallo cheese, spring mix	

Salad

Scuola Vecchia	\$12
Spring mix, fresh mozzarella, grape tomato, extra virgin olive oil and balsamic vinegar	
Add Salmon	\$15
Add Shrimp (4)	\$13
Fresca	\$12
Fresh baby arugula, shaved parmigiano reggiano, cherry tomatoes, balsamic glaze	
Toscana	\$12
Baby spring mix with pear, walnuts, lemon, extra virgin olive oil	
Rustica	\$14
Spring mix, white artichoke, prosciutto di Parma, gaeta olives, balsamic vinegar and extra virgin olive oil	
Arancio e Finocchio	\$18
Orange and fennel drizzled with lemon, extra virgin olive oil	
Caprese	\$15
Handmade mozzarella, tomatoes, extra virgin olive oil, basil, balsamic glaze	
Girella	\$14
Handmade mozzarella roll stuffed with eggplant, zucchini, prosciutto di Parma and served with house salad	

Beverages

Iced Tea, Lemonade, Soda	\$2.5
San Pellegrino	Large \$6 Small \$3.5
Limonata San Pellegrino	\$3.5
Aranciata San Pellegrino	\$3.5
Panna	Large \$6 Small \$3.5
Espresso (Double)	\$2.5 (\$3.5)
Cappuccino	\$3.5
IMPORTED BEER	\$8
DOMESTIC BEER	\$7
ITALIAN CRAFT BEER	\$12

Desserts

Tiramisu	\$13
Chocolate Caprese Cake	\$13
Angioletti Nutella	\$12
Nutella Pizza	\$12
Pizza Dolce	\$12
Gelato	\$9
Ricotta Cheesecake	\$12
Affogato	\$11
Crema' Caffè	\$11
Frozen whipped coffee treat	

In 1889, Queen Margherita visited "Pizza Brandi" in Naples. The pizzaiuoli on duty that day, "Raffaele Esposito" created a pizza for the Queen evoking the colors of the new Italian flag. Red (tomatoes) Green (Basil leaves) and White (mozzarella). The "Pizza Margherita" was named in her honor. It is still the most popular pizza today in Naples and around the world.



World renowned makers of the authentic style of Neapolitan Pizza



All Seafood from Local Fish Market

WATERWAYS SHOPPES @ HERON BAY
6240 Coral Ridge Drive, Suite 115
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SCUOLA VECCHIA®

PIZZA E VINO

Best Pizza Under The Sun.



Antipasti

Melanzane alla Parmigiana	\$17
Lightly fried eggplant, parmesan cheese, and tomato sauce	
Polpette	\$18
Meatball. ground beef, served with San Marzano tomato sauce.	
Angioletti	\$11
Fried dough strips with arugula and cherry tomatoes	
Montanara	\$9
Fried dough puff with a touch of tomato sauce and pecorino romano cheese	
Battilocchio al Tartufo	\$13
Truffle spread with fresh mozzarella	
Prosciutto e Mozzarella	\$18
Prosciutto di Parma and fresh home-made mozzarella	
Fried Calamari	\$22
Hand cut to order, served with fried baby arugula.	
Burratina	\$24
Fresh homemade mozzarella burrata style, served with arugula, grape tomato, prosciutto di Parma, balsamic reduction sauce Serves 2-4 people	
Bruschetta Burrata	\$22
Homemade burrata cheese served over focaccia and seasoned grape tomatoes Serves 2-4 people	
Tagliere Mistò	\$32
Assorted imported Italian meats & cheeses. Serves 2-4 people	
Patatine Fritte con Tartufo	\$9
Scuola Vecchia fries with truffle oil and parmesan cheese	
Pizza Fritta	\$14
Sicilian Arancini (3)	\$18
Breaded & deep fried rice balls. Bolognese, mushroom & spinach	
Carpaccio di Bresaola	\$19
Thin slices imported bresaola, baby arugula, imported parmesan cheese & fresh lemon	

Build Your Own Pizza

Margherita pizza	\$15
Marinara pizza	\$12
extra cheese	\$2
add Olives	\$2
add Shrimp	(4) \$13
add Mushrooms, eggplant, artichokes, zucchini, grape tomato, anchovies, baby arugula	\$3 ea
Side of marinara	\$2
Side of ricotta	\$4
add Sausage, Parma prosciutto hot sopressata, ham, salame	\$4 ea

Pasta & Lasagna


Fettuccine Alfredo	\$19
Homemade fettuccini with cream sauce Add 4 shrimp \$10.50	
Fettuccine with Tomato Sauce	\$16
Homemade fettuccini in wood-fired tomato sauce Add meatballs (2)	
Fettuccine Pesto	\$25
Homemade fettuccini with fresh basil	
Fettuccine Bolognese	\$21
Homemade fettuccini with meat sauce	
Lasagna di Carna	\$27
Traditional meat lasagna	
GLUTEN FREE PASTA	\$25
ZUCCHINI ZOODLES AVAILABLE	\$3

White Pizza

Mast'nicola	\$11
Parmesan cheese, lard, extra virgin olive oil, basil, black pepper	
Quattro Formaggi	\$19
Caciocavallo cheese, gorgonzola cheese, parmigiano reggiano, extra virgin olive oil, basil, fresh water bufala mozzarella	
Prosciutto e Arugola	\$23
Fresh mozzarella, prosciutto di Parma, arugula	
Bianca Vegetale	\$21
Homemade mozzarella, eggplant, zucchini, grape tomato	
Pizza con Pistacchio e Salsiccia	\$20
Pistachio pesto, sausage and fresh mozzarella	
Scuola Vecchia	\$24
Fresh mozzarella, shrimp, arugula, grape tomato	
Roberto	\$23
Basil, grape tomato, fresh burrata	
Delray	\$25
Truffle spread, fresh mozzarella, mushroom, prosciutto di Parma	
Pizza Romeo	\$23
Homemade mozzarella cheese, thinly sliced potatoes, crispy pancetta, fresh rosemary	
Pizza Girella	\$24
Homemade mozzarella, roll stuffed with eggplant, zucchini and prosciutto di Parma, fresh ricotta cheese, grape tomato	
Pizza Valentina	\$23
Organic cherry pesto, homemade mozzarella and gorgonzola cheese, prosciutto di Parma & fresh mint	
Pesto di Carciofi	\$24
Artichoke pesto, homemade mozzarella, baby arugula, fresh lemon, toasted walnuts & mushrooms	
Gluten Free Pizza for additional	\$5

Red Pizza

Marinara (no cheese)	\$12
Tomato sauce, fresh garlic oregano	
Margherita	\$15
Fresh mozzarella, tomato sauce, extra virgin olive oil, basil	
Salame	\$19
Fresh mozzarella, tomato sauce, salami, basil	
Prosciutto Cotto	\$20
Fresh mozzarella, tomato sauce, Italian ham, extra virgin olive oil, basil	
Regina Margherita	\$20
(Classic Neopolitan Pizza)	
Imported freshwater bufala mozzarella, cherry tomatoes, light tomato sauce, extra virgin olive oil, basil	
Keste'	\$25
Imported fresh bufala mozzarella, tomato sauce, prosciutto di Parma, arugula, shaved gran cru, extra virgin olive oil, basil	
Padrino	\$22
Caciocavallo cheese, tomato sauce, hot sopressata, gaeta olives, extra virgin olive oil, basil	
Ortolana (Vegetarian)	\$21
Fresh mozzarella, tomato sauce, artichokes, mushrooms, extra virgin olive oil	
Prosciutto di Parma	\$22
Fresh mozzarella, tomato sauce, prosciutto di Parma, extra virgin olive oil	
Capricciosa	\$24
Fresh mozzarella, tomato sauce, Italian ham, artichokes, mushrooms, extra virgin olive oil	
Salsiccia	\$20
Fresh mozzarella, Italian sausage, tomato sauce, extra virgin olive oil	
Funghi	\$18
Fresh mozzarella, tomato sauce, mixed wild mushrooms, basil	
Calzone	\$18
Fresh ricotta, salami, fresh mozzarella, tomato sauce	
Funghi e Prosciutto	\$23
Tomato sauce, mozzarella, basil, mushroom, prosciutto di Parma and basil	
Salsiccia e Broccoli Rabe (Seasonal)	\$24
Homemade mozzarella, tomato sauce, crumbled imported sausage & broccoli rabe	
Hot Dog Patatine Fritte	\$16
All beef hot dogs & French fries, tomato sauce & mozzarella	

 Award winning

20% gratitude added to parties of 6 or more persons

The History

We first visited Italy about 25 years ago, and fell in love with the people, their culture, and their food, especially their pizza. Because of that, it had always been a dream to have a piece of Italy at home, in America. In 2011, we opened **SCOULA VECCHIA PIZZA e VINO** (Italian for "old school") where we make authentic Neapolitan pizza, in the heart of Delray Beach for 10 years.

Since then, (2015) Shaun and his family moved to Parkland. It was there, he wanted to bring **SCOULA VECCHIA** to his community. Sharon and Shaun Aloisio, founders of **SCOULA VECCHIA PIZZA e VINO**, members of the Associazione Pizzaiolo Napoletani (APN), preserve the 200 year old tradition of preparing Neapolitan pizza and pass it down to new generations.

As a team, we worked with Roberto Caporuscio (President of the American Chapter of APN) who certifies and oversees pizza makers throughout the US to maintain the standards in the art of hand-stretching the dough and baking it to perfection. We use only the finest ingredients, directly imported from Italy. Buon Appetito!

Flour

The flour we use at Scuola Vecchia Pizza e Vino is comprised of different wheat from around the world. The wheat is ground via a slow process, and when finished, it ready without the use of additives. This unique flour and method of preparation is also lower in fat and carbohydrates versus traditional pizza dough. In addition, it is truly delicious! (Margherita Pizza 12-Carbs, 392-Calories)

Sauce

The first San Marzano tomato came to Campabia in the year 1770, as a gift from the Kingdom of Peru to the Kingdom of Naples. It was planted in a small area that today is known as "San Marzano." This area is well known for its rich volcanic soil, thanks to Mount Vesuvius. San Marzano tomatoes are considered the best in the world for the delicious flavor it lends to making tomato sauces.

Cheese

Our mozzarella and Burrata style cheeses are made fresh daily, the artisan way, just as they do in Italy. Our authentic Buffalo mozzarella is imported from Italy.

The Oven

Our pizzas are cooked directly on a volcanic stone surface in a traditional, bell-shaped wood-burning oven at approximately 950 to 1,000 degrees Fahrenheit for about 90 seconds. That is all that is needed to create the most authentic and delicious Neapolitan pizza that is delivered hot and fresh in a matter of seconds.

We Take Great Pride in Providing You With The Most Authentic Traditional Experience Possible.