

LOUNGEbar

DRINK MENU (available mon. - fri. 4pm to 10pm, 11pm weekends)

SEASONAL CRAFT COCKTAILS - \$10

FALL SANGRIA
kris pinot noir combined with seasonal juices and goslings ginger beer

HARVEST SPRITZ
bele casele prosecco, apple cider, & a splash of fresh lemon juice

BEES IN A BARREL
a twist on a classic bee's knees using our local favorite bluecoat barrel reserve gin

POISON APPLE
bulleit bourbon whiskey, cranberry juice, apple cider and a touch of magic

RUM APPLE TODDY
hot apple cider & mount gay rum seasoned and garnished with whole cloves

TOSCANA SPECIALTY COCKTAILS - \$12

TOSCANA MARTINI
your choice of vodka or gin with fresh stuffed blue cheese olives

TOSCANA MANHATTAN
up or on the rocks garnished with a luxardo cherry

ESPRESSO MARTINI
fresh brewed espresso with absolut vanilla, kahlua and frangelico

CLASSIC NEGRONI
bluecoat gin, campari italian liqueur and sweet vermouth

DRAFT BEER

terrapi up-hi ipa (5.9%) - 6

peroni lager, italy (5.1%) - 6

dogfish head slightly mighty ipa (4%) - 6

dogfish head punkin ale (7%) - 6

mispillion river not today satan ipa (7.3%) - 7

truly mixed berry hard seltzer (5%) - 6

BOTTLES & CANS

allagash white (5.1%) - 7

allagash saison (6.1%) - 7

amstel lite (5%) - 5

blue moon (5.4%) - 5.5

buckler (na) - 4.5

coors light (4.2%) - 4

dogfish head 60 min (6%) - 5.5

dogfish head seaquench session (4.9%) - 5.5

dos equis (4.2%) - 5

founders green zebra (4.6%) - 5

heineken (5%) - 5

miller lite (4.2%) - 4

neshaminy creek blueberry gose (4.6%) - 6

neshaminy creek county line ipa (6.6%) - 7

sierra nevada pale ale (5.6%) - 5.5

sierra nevada hazy lil' thing (6.7%) - 6

sol (4.5%) - 5

two roads lil' heaven session ipa (4.8%) - 5.5

WINE BY THE GLASS

prosecco, bele casele - 9.5

cotes de provence sparkling rose, lve - 10

pinot grigio, corte fresca 2018, lazio - 8.5

fume blanc, ferrari carano 2019, sonoma - 9.5

vernaccia, fontaleoni 2019, tuscan - 8.5

verdicchio, "le gemme" 2019 brunori - 7.5



DAILY SPECIALS

HAPPYhour

(mon. - fri. 4pm to 6pm)

\$3 off draft beer

\$3 off select wines BTG

\$3 off cocktails

BURGERmonday

1/2 price burgers

PIZZAtuesday

1/2 price pizzas

WINEwednesday

1/2 price bottles of wine

\$2 off wine by the glass

1/2 price formaggi e salumi

(imported cheeses and meats)

PANINITHursday

1/2 price sandwiches

CRAFTSaturday

1/2 price craft drafts

\$2 off seasonal craft cocktails

\$3 off all handmade pasta

clos julien, chardonnay 2019 arroyo grande - 8
chardonnay, talley estate 2017, arroyo grande - 12
pinot noir, kris 2017, sicily - 9.5
chianti, coltibuono 2018, tuscan - 8.5
cabernet sauvignon, milbrandt columbia valley - 9
barrel-aged zinfandel, 1000 stories 2017 - 10

HAPPY HOURS

ARE

BACK

AGAIN!!!

4PM to 6PM MO. - SA.

piccolina toscana

FOOD MENU (available mon. - wed. 4pm to 8pm | thu. - sat. 4pm - 12am)



BARsnacks

(\$3 off during happy hour, mon. - fri. 4pm to 7pm)

GRILLED AVOCADO - 9

sautéed garlic, roasted tomato "pico",

grilled ciabatta

MEZZE CALAMARI - 7

with spicy aioli

FRIED MOZZARELLA - 9

fresh made with spicy pomodoro

ROASTED WINGS - 9

garlic, rosemary and orange glaze

POLENTA FRIES - 9

BIGburgers

(on brioche rolls, 1/2 price on Mondays)

THE BEST OF PHILLY BP PRIME - 15.5

caramelized onions, mushrooms, jack cheese

GORGONZOLA - 13

blue cheese sauce and boston lettuce

L'MERIGAN - 12

with lettuce, tomato and onion

PLT - 13

with pancetta lettuce and tomato

black bean burger - 14

topped with guacamole and ginger aioli

PICCOLINAbords

(built to share with friends)

IMPORTED MEATS AND CHEESES - 22

BAKED RICOTTA WITH CHIPS - 12

BRUSCHETTA - 12

with olives and roasted garlic

GUACAMOLE - 18

with linguica and crispy tortillas

SPECIALTYSandwiches

(1/2 price on Thursdays)

CHICKEN CIPOLLA - 12

grilled chicken breast with caramelized

onions, gorgonzola on a crispy baguette

CRISPY CHICKEN - 12

sriracha mayo, shredded romaine, roasted

tomatoes on a rich, brioche bun

EGGPLANT PARMIGIANA - 12

baked eggplant sandwich with mozzarella,

tomodoro, basil on focaccia

CHICKEN OR SHRIMP CESARE WRAP - 10/12

in a flour tortilla

TACCHINO - 13

house-roasted turkey with pancetta, tomatoes,

spicy mayo on a crunchy roll

PANINO SAN DANIELE - 14

with roasted red peppers, aged provolone

pressed on a french baguette

GOURMETpizzas

(1/2 price on Tuesdays)

CLASSICO - 12

san marzano sauce, shredded mozzarella,

fresh basil

MARGHERITA - 14

san marzano sauce, house-made fresh

mozzarella, fresh basil

DIPARMA - 15

baked with mozzarella, goat cheese, and

topped with prosciutto and fresh arugula

FIGARO - 14

fig compote, gorgonzola, crisp pancetta,

truffle honey

SHORTTRIB - 16

crisp braised beef short rib, caramelized onion,

roasted garlic, fontina and melted brie

FUNGHI - 13

porcini dusted crust, kennett mushrooms,

fontina, truffle oil, fresh herbs

