

LOUNGEbar

DRINK MENU (available mon. – fri. 4^{pm} to 10^{pm}, 11^{pm} weekends)

SEASONAL CRAFT COCKTAILS – \$10

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

HARVEST SPRITZ
bele casel 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

misplion 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 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 li'l thing (6.7%) – 6

sol (4.5%) – 5

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

WINE BY THE GLASS

prosecco, bele casel – 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

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DAILY SPECIALS

HAPPYhour

(mon. – fri. 4pm to 6pm)

\$3 off draft beer

\$3 off select wines BTG

\$3 off cocktails

BURGERmonday

½ price burgers

PIZZAtuesday

½ price pizzas

WINEwednesday

½ price bottles of wine

\$2 off wine by the glass

½ price formaggi e salumi
(imported cheeses and meats)

PANINithursday

½ price sandwiches

CRAFTsaturday

½ 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!!!

4^{PM} to 6^{PM} MO. – SA.

FOOD MENU (available mon. – wed. 4^{pm} to 8^{pm} | thu. – sat. 4^{pm} – 12^{am})

BARSnacks

(\$3 off during happy hour, mon. – fri. 4^{pm} to 7^{pm})

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, ½ 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

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SPECIALTYSandwiches

(½ 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,
pomodoro, 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

(½ 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

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