

Appetizer Menu

Calamari Fritti

**Crispy calamari, pepperoncini, zucchini, marinara
\$10.95**

Chef's Platter

**24-month Parmigiano, Mozzarella di Bufala,
capicola, salami, Prosciutto San Daniele,
pickled vegetables, basil pesto
\$16.95**

Polpette

**Veal, pork and beef meatballs, marinara, Mozzarella
\$9.95**

Grilled Flat Bread "pizza"

**Grilled Italian bread, Mozzarella, tomato, capicola,
balsamic, basil
\$8.95**

Shrimp Cocktail

**Black tiger prawns, fresh basil, lemon scented vodka
cocktail sauce
\$15.95**

Stuffed Mushrooms

**Italian sausage, goat cheese, caramelized onions,
herb beurre blanc
\$9.95**

Tiramisu

**Lady Fingers, Espresso Crema
\$7.95**

**Happy Hour ~ Join us between 5 & 7pm
for \$3 off all food items**

BEER LIST

DRAFT BEERS:

JOSEPH JAMES AMERICAN LAGER - 5
JOSEPH JAMES CITRA RYE PALE ALE - 5.50
STELLA ARTOIS- 5.50
NEW CASTLE - 5

FEATURED BEERS:

DUVEL STRONG BELGIAN GOLDEN ALE - 9
Slightly Fruity Nose, Well-hopped, Bright Effervescence

ST. FEUILLEN SAISON - 6
A Full-bodied, Golden Blonde; Fruity & Yeasty Nose

BALLAST POINT LONGFIN LAGER - 4
Light, Crisp, Refreshing, Just A Hint Of Hop

DIRTY DOG IPA - 6
West Coast IPA with Big NW Hop Palate

BALLAST POINT SCULPIN IPA - 6
5 Stage Hopping Balanced With Strong Malt Backbone

HOUSE BEERS - \$4

BUD, BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
CORONA
CORONA LIGHT
DOS EQUIS AMBER
MICHELOB ULTRA
MGD
MILLER LITE
O'DOULS
PACIFICO
ANCHOR PORTER

BELGIAN TRAPPIST - \$12

ORVAL
CHIMAY RED
WESTMALLE TRIPLE
ROCHEFORT 10

SPECIALTY - \$5

ANGRY ORCHARD CIDER
BLUE MOON, GUINNESS
MORETTI, PERONI
PYRAMID APRICOT ALE
SAM ADAMS BOSTON LAGER
SIERRA NEVADA HEFEWEIZEN
SIERRA NEVADA PALE ALE

SAMUEL SMITH ORGANIC CIDER - \$6

A DAY WITHOUT WINE, IS LIKE A DAY WITHOUT SUNSHINE

SPARKLING

LE DOLCI COLLINE (*Prosecco*)

Glass 8 Bottle 30

BRANDINI (*Moscato D'Asti*)

Glass 10 Bottle 32

WHITE

CHATEAU STE MICHELLE (*Harvest Select Riesling*)

Glass 8 Bottle 28

RIFF (*Pinot Grigio*)

Glass 8 Bottle 28

KENDALL-JACKSON (*Chardonnay*)

Glass 9 Bottle 29

RED

KENDALL-JACKSON (*Pinot Noir*)

Glass 10 Bottle 32

VELVET DEVIL (*Merlot*)

Glass 10 Bottle 32

NORTON (*Malbec*)

Glass 8 Bottle 28

J LOHR (*Cabernet Sauvignon*)

Glass 9 Bottle 29

TROUBLEMAKER (*Red Blend*)

Glass 13 Bottle 45

PRISONER (*Red Blend*)

Glass 18 Bottle 60

HOUSE WINE

LIBERTY CREEK (*Merlot, Cab Sauv, Chardonnay, White Zin*)

Glass 7

WYCLIFF (*Sparling*)

Glass 7 Bottle 25

PIAZZA LOUNGE WINTER COCKTAIL LIST

TUSCAN MULE

CHOPIN VODKA, LIMONCELLO, GINGER, LEMON
BOLD, FIZZY & REFRESHING

TITO'S SANTANA

TITO'S VODKA, ANCHO CHILE LIQUEUR, GINGER, LIME
BOLD, FIZZY & REFRESHING

CETRIOLO

HENDRICKS GIN, MELON, LIME, MINT, CUCUMBER
LIGHT, FIZZY & REFRESHING

PAINKILLER

ZAYA AGED RUM, COCONUT, PINEAPPLE, ORANGE
TROPICAL, CREAMY, TIKI

SAILOR'S HONEY

SAILOR JERRY SPICED RUM, PINEAPPLE, HONEY, MANGO, LIME, BENEDICTINE
CRISP TROPICAL FRUIT, TIKI

BLOOD ORANGE SUN

MILAGRO ESTATE-GROWN TEQUILA, BLOOD ORANGE,
RUBY RED GRAPEFRUIT, LIME, BASIL
COMPLEX & SAVORY MARGARITA

BOULEVARDIER NO. 3

MONKEY SHOULDER BLENDED MALT WHISKY, ITALIAN VERMOUTH,
ITALIAN APERITIVO
BOOZY, RICH & COMPLEX

FIRESTARTER

JACK DANIELS FIRE WHISKEY, RUMCHATA, ITALIAN COFFEE LIQUEUR,
FRESH WHIPPED CREAM
SWEET, CREAMY, & INDULGENT

ALL COCKTAILS \$10

ENJOY \$7 COCKTAILS DURING HAPPY HOUR 4PM-7PM

SOMMELIER FEATURED WINES

Accenting the main wine menu is our sommelier's list of featured wines. Our sommelier's list is a well-curated, changing selection of specially featured wines which offers something unique for our discerning guests. - Kat Zdeb, Tuscany Gardens sommelier.

- NV Sparkling Rose, Gruet**, New Mexico ...36
Aged 24 months, with a bright floral bouquet hinting of strawberry, raspberry, and cherry. Rich, fruity and dry, this spot-on rose is perfect with just about any food in true Champagne-like fashion. 88 points, Wine Spectator
- 2013 Sauvignon Blanc, Astrolabe**, Marlborough, New Zealand ...42
Smooth & succulent with white peach, green tea, melon and lime zest notes, all in harmony with a juicy, defined finish.
- 2012 Chardonnay, Jordan**, Russian River, Sonoma, CA ...56
Not a typical California Chardonnay, Jordan is crafted to honor the finest white Burgundy with its crisp fruit flavors, vibrant acidity, and lingering finish. 91 points, Wine Enthusiast
- 2012 Chardonnay, Frank Family**, Napa Valley, CA ...52
Classic Cali Chard style, rich with tropical fruit character, toasty oak, and a butter-cream mouth-feel. Apricots, honey, wild flowers, sweet spices and butter balanced in a rich, inviting wine loaded with personality. 88 points, Wine Spectator
- 2009 Barolo, Brandini**, Piedmonte, Italy ...62
The nose on this Barolo is an absolute knockout, with aromas of rose and black currant. The palate impression is all enveloping, harmonic, silky smooth and redolent with red berry fruit.
- 2011 Chianti Classico, Coltibuono**, Tuscany, Italy ...42
A pretty red, boasting floral, strawberry, raspberry and rhubarb flavors. Tobacco and mineral accents add depth as this glides to a lingering finish. 90 points, Wine Spectator
- 2012 Malbec, Catena**, Mendoza, Argentina ...49
Deep aromas of ripe red & dark fruits are joined by delicate violet & lavender notes with traces of vanilla & mocha. Excellent wine with great concentration, balance and freshness. 88 points, Wine Enthusiast
- 2012 Cabernet Sauvignon, Sebastiani**, Alexander Valley, CA ...50
A gorgeous cab with enticing notes of cherry and cranberry. On the palate, balanced red and black fruit with characteristic notes of Alexander Valley terroir— tea, herbs, and spice. Seamless texture and a lingering finish. A knockout.
- 2012 Troublemaker Blend 8**, Central Coast, CA ...45
*46% Syrah, 25% Zinfandel, 14% Grenache, 10% Mourvedre, 5% Petite Syrah
 Troublemaker combines elegance and power. Dark ruby in color, it displays robust aromas of ripe black cherry, vanilla, nutmeg, and tobacco. Vibrant Flavors of red berries and strawberry are layered with pepper, cocoa, and anise.*

Join us every Sunday evening and enjoy a 25% discount on all sommelier's featured bottles!

Cocktails

- HUGO** \$10
 PROSECCO, ELDERFLOWER, LIME, MINT
 LIGHT, FIZZY & REFRESHING
- JACK OF DIAMONDS** \$10
 PROSECCO, HENDRICKS, FRENCH APERITIF WINE
 LIGHT, FIZZY & REFRESHING. HINTS OF CRISP APPLE, RASPBERRY, ROSE & FALL SPICE
- TUSCAN MULE** \$10
 CHOPIN, LIMONCELLO, GINGER, FRESH LEMON
 FIZZY & REFRESHING
- FLIGHT 2177** \$10
 AVIATION, STRAWBERRY-INFUSED LUXARDO MARASCHINO, VIOLETTE, FRESH LEMON
 COMPLEX WITH HINTS OF FLORAL & STRAWBERRY TONES, BALANCED SWEETNESS
- SANGRIA** \$10
 RED WINE, BRANDY, FRESH CITRUS
 OUR HOUSE RECIPE
- BARREL-AGED VIEUX CARRE** \$10
 RITTENHOUSE RYE, COGNAC, ITALIAN VERMOUTH, BENEDICTINE
 COMPLEX & BOOZY WITH BALANCED SWEETNESS – A NEW ORLEANS CLASSIC

Domestic Beers

\$5

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
SAM ADAMS
MICHELOB ULTRA
O'DOULS (non-alcoholic)

Imported Beer

\$5

PERONI (Italy)
MORETTI (Italy)
CORONA (Mexico)
HEINEKEN (Netherlands)

Drafts

\$5

JOSEPH JAMES LAGER
JJ CITRA RYE PALE ALE
NEWCASTLE
STELLA ARTOIS

Beer Features

PYRAMID APRICOT ALE, SEATTLE, WA (3 time Gold Medal winner, Great American Brewfest) \$5

Pyramid Apricot Ale perfectly combines the taste and aroma of fresh apricot with the smooth finish of a traditional wheat beer. 5.5% ABV

SAMUEL SMITH'S ORGANIC CIDER, TADCASTER, ENGLAND \$6

Samuel Smith's uses a wine yeast strain to ferment their organic cider, providing a clean finish and allowing pure apple flavor to shine through. 5% ABV

CHOUFFE HOUBLON IPA ACHOUFFE, BELGIUM (99 Points, Rate Beer) \$9

A harmonious marriage between the English tradition of IPAs, the American revolution of imperial IPAs, and the classic Belgian way of brewing. Big malty body, distinct dryness, and expressive estery fruitiness. 9% ABV

BALLAST POINT SCULPIN IPA, SAN DIEGO, CA (100 Points, Rate Beer) \$6

Sculpin IPA is a bright, balanced IPA hopped at five separate stages in the brewing process. The inspired use of hops creates hints of apricot, peach, mango and lemon. 7% ABV

DUVEL, BREENDONK, BELGIUM (98 Points, Rate Beer) \$9

A "devil" of beer, Duvel is what put the Belgian Strong Ale style on the map. It is the benchmark by which all others are based. Slightly fruity, dry aroma, well-hopped beer and with a slightly bitter aftertaste. Intense carbonation. 8.5% ABV

TROUBADOUR OBSCURA URSEL, BELGIUM (95 Points Rate Beer) \$9

Troubadour Obscura highlights notes of roasted malt, chocolate, coffee, and dark fruits finishing with some licorice undertones and a pleasant bitterness. This dark Belgian strong ale's rich, pronounced flavors are an ideal match for steak, braised meats, and even dessert. 8.5% ABV

MONK'S CAFÉ FLEMISH SOUR ALE, ERTVELDE, BELGIUM \$8

Brewed for the legendary Philadelphia beer bar Monk's Café by Van Steenberge in Belgium, this beer is an old brown in style and aged in oak. Grandiose flavors of tart fruit, sour vinegar, cherries, and green apple. 5.5% ABV

Large Format Beers

BAD BEAT BREWING ACE IN THE HOLE BASIL PALE ALE 22 OZ, HENDERSON NV \$12

American Pale Ale brewed in nearby Henderson with locally grown basil. The herbal and earthy hops of this hazy golden beer compliment the strong basil flavor. 5.6% ABV

UINTA LABYRINTH BLACK ALE 25 OZ, SALT LAKE CITY, UT (100 points, RateBeer) \$19

A multi-dimensional, rich black ale with complex intermingling of black licorice, toasted oak and hints of bittersweet chocolate. 13.2% ABV 56 IBU's

2015 SAMUEL ADAMS UTOPIAS 25 OZ, BOSTON, MA (100 points, RateBeer) \$549

The brewers at Sam Adams blend batches that have aged up to 22 years in a variety of woods in their barrel room, including casks from Buffalo Trace, Madeira, and Cognac. This flavorful, slightly fruity brew has a subtle sweetness and deep rich malt character. With less than 100 barrels brewed this beer is a truly rare drinking experience. 28% ABV

ST. JAMES DAILY WAGES 25 OZ, RENO NV \$19

A refreshing straw colored Saison-style ale with herbal aromas, crisp carbonation, and slight hints of spice. Fermented with a Northern French yeast strain and dry hopped. 6.7% ABV