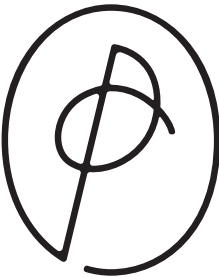


Piccolo 241

COCKTAILS AND JAZZ



JAZZ  CLUB

*Piccolo*²⁴¹

-≡≡≡| SALUMI E FORMAGGI |≡≡≡-

Ariccia Antipasti Board...18

*“La Quercia” Prosciutto Americano • Soppressata
Fennel Salami • Pecorino Sardo • Parmigiano Reggiano
Fontina • Olives • Pickles • Marinated Fire Roasted Artichokes •
Seasonal Jam • Marcona Almonds • “Carta di Musica” Bread*

PICCOLO

To start; to share

<i>∅</i> GF Marinated Olives <i>lemon olive oil, fresh herbs</i>	5
<i>∅</i> GF Fried Cauliflower <i>capers, lemon feta aioli</i>	5
<i>∅</i> Bruschetta <i>tomato, shallots, basil, balsamic</i>	4
<i>∅</i> Arancini <i>risotto balls, tomato pesto, gorgonzola cream</i>	6
<i>∅</i> Fried Artichokes <i>Italian breaded artichokes, San Marzano aioli, Parmigiano Reggiano</i>	9
N'Duja Meatballs <i>Calabrian chili pepper, San Marzano tomato sauce, mozzarella cheese, grilled focaccia</i>	8

-≡≡≡| PIZZA |≡≡≡-

All pies are 10”

<i>∅</i> Formaggi & Pesto <i>mozzarella, ricotta, parmesan, basil pesto, mandarin oranges, arugula, pistachio brittle, balsamic vinaigrette</i>	11
<i>∅</i> Margherita <i>burrata, fresh basil, extra virgin olive oil, San Marzano sauce</i>	12
Pepperoni <i>red wine & peperoncino cured pepperoni, mozzarella, San Marzano sauce</i>	12
Porchetta <i>roasted pork, smoked mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic</i>	14

∅ Vegetarian
GF Gluten Free Option Available

**LIVE MUSIC EVERY
FRIDAY AND SATURDAY
BEGINNING AT 8 PM**

*Piccolo*²⁴¹

-≡≡≡| SPARKLING |≡≡≡-

Prosecco , <i>Cantine Maschio, Prosecco DOC, Veneto</i>	7/30
Prosecco , <i>Ca'Vittoria, Congliano DOCG, Veneto</i>	13/55
Brut , Taittinger, <i>"La Francaise," Reims, Champagne</i>	17/85

-≡≡≡| WHITES |≡≡≡-

Bianco della Casa , <i>Mercato, "Pesce," Veneto</i>	8/32
Chardonnay , <i>Folie a Deux, Russian River Valley</i>	10/38
Chardonnay , <i>Holman Ranch, Carmel Valley</i>	15/55
Pinot Grigio , <i>Sartori, Delle Venezie DOC</i>	9/32
Pinot Grigio , <i>Tenuta Maccan, Friuli-Grave IGT</i>	15/55
Riesling , <i>Charles & Charles, Yakima Valley, WA</i>	8/30
Sauvignon Blanc , <i>Natura, Casablanca Valley, Chile</i>	8/30
Sauvignon Blanc , <i>Echo Bay, Marlborough, NZ</i>	11/40
Sauvignon Blanc , <i>Illumination, Napa Valley</i>	17/68

JAZZ



CLUB

*Piccolo*²⁴¹

-:≡≡≡| ROSÉ |≡≡≡:-

Cabernet/Syrah Blend , <i>Emiliana, Natura Organic, Rapel Valley</i>	9/32
Corvina Blend , <i>Le Morette, Chiarretto Classico, Bardolini DOC</i>	12/42
Cabernet/Syrah Blend , <i>Charles & Charles, Columbia Valley, WA</i>	14/50

-:≡≡≡| REDS |≡≡≡:-

Rosso della Casa , <i>Mercato, "Carne," Abruzzo</i>	8/32
Cabernet Sauvignon , <i>Brancatelli, "Valle delle Stelle," Toscana IGT</i>	15/55
Cabernet Sauvignon , <i>Joel Gott, "815," California</i>	10/38
Grenache Blend , <i>Complicated, Central Coast, California</i>	13/48
Garnatxa Blend , <i>Clos Pissarra, "Aristan," Falset, Spain</i>	14/50
Merlot Blend , <i>Goldschmidt, "Fidelity," Alexander Valley</i>	11/40
Pinot Noir , <i>Schug, Sonoma Coast</i>	13/48
Pinot Noir , <i>Raptor Ridge, "Barrel Select," Willamette Valley</i>	16/55
Sangiovese , <i>Lorini, Chianti DOCG, Tuscany</i>	11/40
Super Tuscan , <i>Villa Antinori, Toscana IGT</i>	12/45

N. – 01

A LITTLE
WOODWIND
INSTRUMENT

*Piccolo*²⁴¹

-≡≡≡| DRAFT BEER |≡≡≡-

Alabama Standards...7

Back Forty Beer Co. Gadsden, AL | Freckle Belly IPA 7.5% abv

Oskar Blues Brewery Boulder, CO | Dale's Pale Ale 6.5% abv

Fairhope Brewing Company Fairhope, AL | I Drink Therefore
I Amber 5.4% abv

Yellowhammer Huntsville, AL | Midnight Special Black Lager 5.4% abv

Straight to Ale Huntsville, AL | Chill Pils 4.5% abv

Cahaba Birmingham, AL | American Blonde Ale 5.5% abv

Red Clay Opelika, AL | Half time Hefeweizen 5.6% abv

**In addition to our Alabama Standards, we offer a rotation of beers
that highlight our current season.*

-≡≡≡| BOTTLED BEER |≡≡≡-

3.50

*Budweiser, Bud Light, Miller Lite, Coors Light, Michelob
Ultra, Yuengling*

4

*Amstel Light, Corona Extra, Corona Light, Peroni,
Moretti*

5

*Back Forty Truck Stop Honey Brown & Naked Pig
Pale Ale, Blue Moon, Sam Adams, Heineken, Guinness,
Oskar Blues, Dale's Pale Ale, Stella Artois, Yellowhammer
Cheatin' Heart IPA, Straight To Ale Monkeynaut IPA,
Good People Pale Ale*

JAZZ



CLUB

*Piccolo*²⁴¹

-≡≡≡| APERITIVI |≡≡≡-

“a • pe • ri • ti • vo: to stimulate the appetite”

Enjoying an aperitivo before a meal is a long-practiced custom in Italy to mark an occasion, location or character of the food to follow.

Aperol Betty...7

Aperol, fresh orange and grapefruit juice, prosecco

Tinto de Verano...8

Rosso della casa, lemon simple, fresh orange juice, soda

White Spritz...7

Bianco della Casa, lemon simple, soda

Lady Day...8

Limoncello, prosecco, blueberries

Campari Milano...8

Campari, mint, elderflower syrup, prosecco

Cocchi Americano...8

Campari, Cocchi, soda

Option of Cocchi Bianco, Rosa, or Torino

APERITIVI HOUR | ALL APERITIFS 1/2 PRICE

DAILY | 3:00 - 6:00 P.M.

All Aperitivo cocktails...half price

Draft beer selections...\$5

Bianca della casa...\$5

Rosso della casa...\$5

Salumi E Formaggi...9

*“La Quercia” Prosciutto Americano • Soppressata
Fennel Salami • Pecorino Sardo • Parmigiano Reggiano
Fontina • Olives • Pickles • Marinated Fire Roasted
Artichokes • Seasonal Jam • Marcona Almonds •
“Carta di Musica” Bread*

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹

-≡≡≡| SIGNATURE COCKTAILS |≡≡≡-

Bluesy Mule...9

*Tito's, fresh lime juice, ginger beer,
blueberry simple, soda*

Negroni di Torino...11

*Wesley Hugh's J.E.D. gin, Campari,
Cardamaro, Cocchi Vermouth di
Torino, soda, lemon peel*

(She's a) Brick House...12

*Woodford Reserve, vanilla bean
simple, Oskar Blues orange cream
soda*

The Black Key...10

*Buffalo Trace, fresh lemon juice,
blackberry simple, Fernet, mint,
crushed ice*

The Coda...9

*Appleton's Aged rum, fresh lime
juice, simple, angostura bitters,
sparkling wine, muddled mint*

Fortissimo...11

*Zaya Rum, maple syrup, angostura
and Woodford Orange bitters,
amarena cherry, orange peel*

To the Champs...13

*Casamigos Reposado, honey simple,
fresh lemon juice, angostura bitters,
amarena cherry, lemon peel*

Ginger Twist...9

*Christian Brother's brandy, ginger
simple, fresh lime juice, prosecco,
sugar rim*

Amaretto Riff...9

*Disaronno, fresh lemon juice, egg
white, prosecco, amarena cherry*

N. – 03

THE
YOUNGER
SIBLING

*Piccolo*²⁴¹

-≡≡≡| MANHATTANS |≡≡≡-

Red Moon Over Manhattan...11

*Bulleit Rye, Italian 'House Red', Woodford Orange bitters,
amarena cherry*

Grand Manhattan...12

*Bulleit Bourbon, Cocchi Vermouth di Torino, Grand
Marnier, spiced cherry bitters, garnished with an orange
twist...12*

-≡≡≡| MARTINIS |≡≡≡-

Spicy 'n' Dirty...11

*Ketel One, olive juice, hot sauce, bitters garnished with
blue cheese olives*

Strawberry Gimlet...12

*Belvedere, fresh lime juice, strawberry simple syrup,
sparkling wine, garnished with a floating strawberry*

Cucumber Fizz...11

*Belvedere, fresh lime juice, simple, muddled cucumber
and mint*

JAZZ



CLUB

*Piccolo*²⁴¹

 FROM THE BAR

Vodka

*Svedka, Grey Goose, Belvedere,
Ketel One, Tito's*

Rum

*Bacardi Silver, Appleton Estate,
Captain Morgan, Meyers Dark,
Malibu, John Emerald Spiced, John
Emerald Spurgeon's, Zaya Gran
Reserva*

Gin

*Beefeater, Bombay Sapphire,
Tanqueray, Hendrick's, John Hugh
Wesley's J.E.D., 27 Springs*

Tequila

*Jose Cuervo Gold, Patron Silver,
Patron Gold, Casamigos Blanco, Don
Julio Anejo, Don Julio Blanco,
Casamigos Reposado*

Cognac

*Courvoisier VSOP, Courvoisier VS,
Hennessy VS, Kelt: VSOP, Remy
Martin VSOP, Remy Martin VS,
Christian Brother's*

Scotch

*Cutty Sark, Dewers, Chivas Regal
12yr, Johnny Walker: Blue,
Black, Red*

Whiskey

*Jack Daniel's, Crown Royal,
Seagram's VO Canadian, Canadian
Club, Jameson, Slaughter House,
Seagram's 7*

Bourbon

*Jim Beam, Angel's Envy, Buffalo
Trace, E.H. Taylor Small Batch,
Stagg Jr., Issac Bowman, High West,
Calumet, Woodford Reserve Double
Oak, Sazerac Rye, Knob Creek 9
yr, Knob Creek Rye, Four Roses,
Basil Hayden, Woodford Reserve,
Makers Mark, Old Weller, Bookers,
Templeton Rye, Old Forester, Bulleit,
Bulleit Rye, Bulleit 10, 1792, W. L.
Weller Special Reserve, Little Book,
Maker 46, Eagle Rare, Woodford
Reserve Rye, E.H. Taylor Small
Batch, E.H. Taylor Rye*

Single Malt

*John Emerald Alabama,
Macallan 12 yr, Glenfiddich 12 yr,
Glenfiddich 15 yr, Glenlivet 12 yr
& 18 yr, Quinta Ruben, Laphroig
10 yr, Macallan 18 yr, Oban 14 yr,
Ardbeg, Balvenie Caribbean Cask
14 yr, Balvenie Doublewood 12 yr,
Glenfiddich IPA Cask, Glenmorangie
12 yr, Lasanta 12 yr, Nector D'or,
Extra Rare 18 yr*

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹

 **DESSERTS** 

Tiramisu...6

Mascarpone cream; Kahlua and espresso soaked lady fingers; Amoretti cookie

Zeppolis...6

Ricotta and orange fritters; vanilla cream; raspberry jam

Affogato...6

salted caramel gelato and espresso

Amaretto Cheesecake...6

almond cake; toasted almond whipped cream; apricot gel

Hazelnut Crunch Cake...6

praline crunch; hazelnut milk chocolate mousse; toasted white chocolate mousse, raspberry jam

Gelato...6

vanilla; chocolate; strawberry; salted caramel

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 ≡ DESSERT WINES ≡

Tawny Port , Hardy's, Whiskers Blake	8
Marsala Dolce , Cantine Intorcia	8
GSM Tawny Port , Penfolds, Club Tawny Port	9
Reserve Port , Cockburn's, Special Reserve	10
Reserve Port , Graham's, Six Grapes	12
Sauternes , Chateau Villefranche	14
Vin Santo del Chianti Classico , San Felice, "Belcaro"	15
Late-Harvest Zinfandel , Victor Hugo, <i>Quasi</i> , Coravin	21
Late-Harvest Syrah , Victor Hugo, <i>Moto</i> , Coravin	21
Vin Santo del Chianti Classico , Felsina / Coravin	25
Recioto della Valpolicella , Sterza / Coravin	25

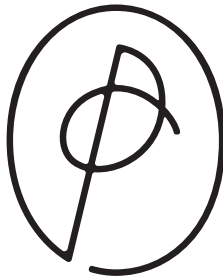
 ≡ DESSERT COCKTAILS ≡

Lemon Capri <i>Chilled Espresso, cream, limoncello</i>	6
Cafe Shakerato <i>Espresso, cane sugar</i>	5
Chocolate Martini <i>Godiva, Svedka, Creme de Cacao, cream</i>	8
Caffé Corretto <i>Choose any Digestivi and add a shot of espresso!</i>	10

 ≡ DIGESTIVI ≡

Fernet Branca...7	Frangelico...9
Cardamaro...7	Grappa...9
Disaronno...7	Sambuca...9

JAZZ



CLUB

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