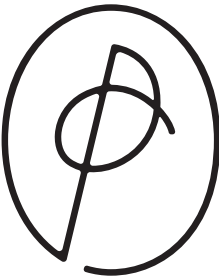


*Piccolo* 241

COCKTAILS AND JAZZ



JAZZ  CLUB

*Piccolo*<sup>241</sup>

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

-≡≡≡| PIZZA |≡≡≡-

**All pies are 10"**

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

*∅* Vegetarian  
GF Gluten Free Option Available

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

*Piccolo*<sup>241</sup>

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-≡≡≡| SPARKLING |≡≡≡-

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<b>Prosecco</b> , <i>Cantine Maschio, Prosecco DOC, Veneto</i>	<b>7/35</b>
<b>Lambrusco</b> , <i>Molo 8, Montovano DOC, Lombardy</i>	<b>11/44</b>
<b>Brut Champagne</b> , <i>Taittinger, "La Francaise," Reims, Champagne</i>	<b>17/85</b>

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-≡≡≡| WHITES |≡≡≡-

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<b>Bianco Della Casa</b> , <i>Mercato, "Pesce," Veneto</i>	<b>8/32</b>
<b>Chardonnay</b> , <i>Cloudfall, Monterey County</i>	<b>10/40</b>
<b>Chardonnay</b> , <i>Feudo Principi di Butera, Sicilia IGT</i>	<b>12/48</b>
<b>Chardonnay</b> , <i>Holman Ranch, Carmel Valley</i>	<b>16/60</b>
<b>Pinot Grigio</b> , <i>Sartori, Delle Venezie DOC</i>	<b>9/36</b>
<b>Pinot Grigio</b> , <i>Tenuta Maccan, Friuli-Grave IGT</i>	<b>15/55</b>
<b>Riesling</b> , <i>Heinz Eifel, Mosel</i>	<b>9/36</b>
<b>Sauvignon Blanc</b> , <i>Echo Bay, Marlborough, NZ</i>	<b>12/48</b>
<b>Sauvignon Blanc</b> , <i>Illumination, Napa Valley</i>	<b>17/68</b>
<b>Verdicchio</b> , <i>Laila, Castelli di Jesi DOC</i>	<b>10/40</b>

JAZZ



CLUB

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-||| ROSÉ |||-

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**Corvina Blend**, *Le Morette, Chiaretto Classico, Bardolino DOC* **13/52**

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-||| REDS |||-

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**Rosso della Casa**, *Mercato, "Carne," Abruzzo* **8/32**

**Cabernet Sauvignon**, *Brancatelli, "Valle delle Stelle," Toscana IGT* **15/55**

**Cabernet Sauvignon**, *Seaglass, Paso Robles* **10/40**

**Corvina Blend**, *Giuliano Rosati, Valpolicella DOC* **11/44**

**Merlot Blend**, *Goldschmidt, "Fidelity," Alexander Valley* **12/48**

**Nebbiolo**, *Demarie, Langhe DOC* **13/52**

**Nerello Mascalese**, *Barone di Bernaj, Etna Rosso DOC* **9/36**

**Pinot Noir**, *Schug, Sonoma Coast* **13/52**

**Pinot Noir**, *Raptor Ridge, "Barrel Select," Willamette Valley* **16/60**

**Sangiovese**, *Lorini, Chianti DOCG, Tuscany* **10/40**

**Super Tuscan**, *Ciacci Piccolomini, Toscana IGT* **12/48**

N. – 01

A LITTLE  
WOODWIND  
INSTRUMENT

*Piccolo*<sup>241</sup>



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-≡≡≡| DRAFT BEER |≡≡≡-

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**Alabama Standards...8**

*All drafts served by the pint*

**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  
| Amber 5.4% abv

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

**Ferus Artisan Ales** Trussville, AL | Ferus Pilsner 5.0% 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*

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-≡≡≡| BOTTLED BEER |≡≡≡-

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**4.50**

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

**5**

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

**5**

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

JAZZ



CLUB

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-≡≡≡| APERITIVI |≡≡≡-

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*“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.*

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**Aperol Spritz...7**

*Aperol, prosecco, soda, orange garnish*

**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*

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**APERITIVI HOUR | ALL APERITIFS 1/2 PRICE**

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

*All aperitivo cocktails...half price  
Draft beer selections...\$5  
Italian House red and white...\$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

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≡≡≡ | SIGNATURE COCKTAILS | ≡≡≡

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**Bluesy Mule...9**

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

**Negroni di Torino...12**

*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...11**

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

**The Coda...10**

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

**Fortissimo...12**

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

**To the Champs...14**

*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

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-≡≡≡| MANHATTANS |≡≡≡-

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**Red Moon Over Manhattan...11**

*Bulleit Rye, Italian 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*

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-≡≡≡| MARTINIS |≡≡≡-

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**Spicy 'n' Dirty...11**

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

**Strawberry Gimlet...12**

*Tito's, fresh lime juice, strawberry simple syrup,  
sparkling wine, garnished with a floating strawberry*

**Cucumber Fizz...11**

*Tito's, fresh lime juice, simple, muddled cucumber  
and mint*

JAZZ



CLUB

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# FROM THE BAR

# SPIRITS

<b>Vodka</b>		<b>Scotch</b>		<b>Bourbon &amp; Whiskey</b>	
<i>Belvedere</i>	11	<small>(continued)</small>		<small>(continued)</small>	
<i>Grey Goose</i>	10	<i>Glenlivet 12 yr</i>	13	<i>Eagle Rare 10 yr</i>	10
<i>Ketel One</i>	9	<i>Glenlivet 18 yr</i>	20	* <i>Elmer T. Lee 90 Proof</i>	8
<i>Redmont Vodka</i>	7	<i>Glenmorangie Quinta Ruban</i>	14	<i>Four Roses Yellow Label</i>	9
<i>Svedka</i>	8	<i>Glenmorangie Extra Rare</i>		<i>Gentlemen Jack</i>	8
<i>Tito's</i>	9	<i>18 yr</i>	17	* <i>George T Stag</i>	30
		<i>Glenmorangie Lasanta</i>	12	* <i>Hancock's President's Reserve</i>	
		<i>Glenmorangie Nector D'or</i>	14	<i>Single Barrel</i>	14
		<i>Johnny Walker Black</i>	11	* <i>High West American Prairie</i>	12
<b>Rum</b>		<i>Johnny Walker Blue</i>	40	<i>High West Bourye</i>	16
<i>Appleton</i>	8	<i>Johnny Walker Red</i>	8	* <i>High West Double Rye</i>	12
<i>Aged Zaya</i>	9	<i>Laphroig 10 yr</i>	11	<i>Issac Bowman Port Barrel</i>	
<i>Bacardi Silver</i>	7	<i>Macallan 18 yr</i>	40	<i>Finished</i>	11
<i>Captain Morgan</i>	7	<i>Macallan 12 Scotch</i>	15	<i>Jack Daniels Tennessee</i>	8
<i>John Emerald</i>	7	<i>Oban 14 yr</i>	14	<i>Jameson Irish</i>	9
<i>John Emerald Spiced</i>	8			<i>Jefferson Reserves</i>	15
<i>Meyers Dark</i>	7			* <i>Jefferson Reserves</i>	
<i>Malibu</i>	7			<i>Pritchard's Hill</i>	19
		<b>Bourbon &amp; Whiskey</b>		<i>Jim Beam</i>	7
		* <i>1792 Bottled in Bond</i>	12	<i>John Emerald Alabama</i>	10
<b>Gin</b>		* <i>1792 Full Proof</i>	12	<i>John J. Bowman Single Barrel</i>	10
<i>27 Springs</i>	10	* <i>1792 Single Barrel</i>	12	* <i>Kentucky Owl Confiscated</i>	35
<i>Beefeater</i>	8	* <i>1792 Small Batch</i>	8	* <i>Kentucky Owl Old Batch</i>	55
<i>Bombay Sapphire</i>	10	<i>Basil Hayden</i>	11	<i>Knob Creek</i>	10
<i>Hendrix</i>	10	* <i>Basil Hayden Dark Rye</i>	12	<i>Knob Creek Rye</i>	12
<i>John Emerald</i>	7	<i>Belle Meade 90 Proof</i>	13	<i>Knob Creek Single Barrel</i>	14
<i>Redmont Gin</i>	7	<i>Belle Meade Cognac Cask</i>		<i>Little Book</i>	15
<i>Tanqueray</i>	9	<i>Finish</i>	25	<i>Maker 46</i>	10
		<i>Belle Meade Sherry Cask</i>	25	<i>Makers Mark</i>	9
<b>Tequila</b>		* <i>Blantons</i>	15	<i>Makers Mark Cask Strength</i>	15
<i>Casamigos Blanco</i>	15	<i>Bookers</i>	15	<i>Old Forester</i>	8
<i>Casamigos Mezcal</i>	20	<i>Bulleit</i>	8	<i>Old Forester Prohibition Style</i>	16
<i>Casamigos Reposado</i>	17	<i>Bulleit Rye</i>	9	<i>Old Forester Stateman</i>	16
<i>Don Julio Anejo</i>	16	<i>Bulleit 10</i>	11	<i>Sazerac Rye</i>	10
<i>Don Julio Blanco</i>	15	<i>Chattanooga Whiskey</i>		<i>Seagram's VO Canadian</i>	7
<i>Jose Cuervo Gold</i>	8	<i>91 Proof</i>	10	* <i>Stagg Jr</i>	11
<i>Patron Gold</i>	14	* <i>Chattanooga Whiskey 111</i>	14	<i>Suntory Toki</i>	8
<i>Patron Silver</i>	13	<i>Clyde Mays Alabama Style</i>		<i>Templeton Rye</i>	10
		<i>Whiskey 110 Proof</i>	8	* <i>Uncle Nearest</i>	16
<b>Cognac</b>		* <i>Clyde Mays Cask Strength</i>		* <i>Weller 12 yr</i>	14
<i>Courvoisier VSOP</i>	12	<i>10 yr</i>	25	* <i>Weller Antique 107</i>	15
<i>Courvoisier VS</i>	10	* <i>Clyde Mays Cask Strength</i>		* <i>Weller Special Reserve</i>	11
<i>Hennessy VS</i>	12	<i>11 yr</i>	45	* <i>Whistlepig Boss Hogg</i>	100
<i>Kelt: VSOP</i>	17	<i>Clyde Mays Original Alabama</i>		* <i>Whistlepig Farmstock Rye</i>	21
<i>Remy Martin VS</i>	12	<i>Style Whiskey</i>	12	* <i>Whistlepig 15 yr Estate Rye</i>	50
<i>Remy Martin VSOP</i>	14	<i>Clyde Mays Straight Bourbon</i>		* <i>Whistlepig Straight Rye</i>	14
		<i>Whiskey</i>	9	* <i>William Laure Weller</i>	30
<b>Scotch</b>		<i>Clyde Mays Straight Rye</i>		<i>Woodford Reserve</i>	11
<i>Ardbeg</i>	20	<i>Whiskey</i>	9	<i>Woodford Reserve Rye</i>	11
<i>Balvenie Caribbean Cask 14</i>	22	<i>Crown Royal Canadian</i>	9		
<i>Balvenie Doublewood 12yr</i>	22	* <i>E.H. Taylor Small Batch</i>	12		
<i>Chivas Regal 12 yr</i>	9	* <i>E.H. Taylor Straight Rye</i>	20		
<i>Dewers</i>	9				
<i>Glenfiddich 12 yr</i>	11				
<i>Glenfiddich IPA Cask</i>	15				

\* Indicates allocated products that are limited in availability and not always available

N. – 02

SMALLEST  
CHAMPAGNE  
BOTTLE

*Piccolo*<sup>241</sup>

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 **DESSERTS** 

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**Zeppolis...7**

Orange scented ricotta fritters, roasted white chocolate caramel

**Seasonal Crostata...7**

Warm Italian tart with vanilla bean gelato

**Hazelnut Crunch Cake...7**

Praline crunch, hazelnut milk chocolate mousse, toasted white chocolate mousse

**Tiramisu...6**

Mascarpone cream, Kahlua, espresso soaked lady fingers, Amoretti cookie

**Affogato...6**

Salted caramel gelato and espresso

**Gelato...6**

Vanilla; chocolate; salted caramel

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

*Piccolo*<sup>241</sup>

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 ≡ DESSERT WINES ≡
 

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<b>Tawny Port</b> , <i>Hardy's, Whiskers Blake, South Australia</i>	7
<b>Marsala Dolce</b> , <i>Cantine Intorcia, Sicily</i>	7
<b>Tawny Port</b> , <i>Penfolds, Club Tawny Port, South Australia</i>	8
<b>Reserve Port</b> , <i>Graham's, Six Grapes, Douro, Portugal</i>	12
<b>Bual Madeira</b> , <i>Rare Wine Co., Historic Series: Boston, Mareira, Portugal</i>	13
<b>Vin Santo</b> , <i>San Felice, Belcaro, Chianti Classico DOC / Coravin</i>	13
<b>Sauternes</b> , <i>Chateau Villefranche, Bordeaux, France / Coravin</i>	14
<b>Syrah Port</b> , <i>Victor Hugo, Moto, Paso Robles, CA / Coravin</i>	17
<b>Zinfandel Port</b> , <i>Victor Hugo, Quasi, Paso Robles, CA / Coravin</i>	17
<b>Pedro Ximenez</b> , <i>Bodegas Toro Albalá, Don PX 1988, Montilla-Moriles, Spain</i>	18
<b>20yr Tawny Port</b> , <i>Warre's, Otima, Douro, Portugal</i>	20
<b>Vin Santo</b> , <i>Fèlsina, Chianti Classico DOCG / Coravin</i>	22
<b>Recioto</b> , <i>David Sterza, Valpolicella DOCG / Coravin</i>	23
<b>Sauternes-style</b> , <i>Far Niente, Dolce, Oakville / Coravin</i>	25
<b>Vidal Icewine</b> , <i>Inniskillin, Gold Vidal, Niagra Peninsula, Canada / Coravin</i>	26
<b>Vintage Port</b> , <i>Graham's 2016, Douro, Portugal / Coravin</i>	32
<b>Cabernet Franc</b> , <i>Inniskillin, Niagra Peninsula, Canada / Coravin</i>	38

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 ≡ DESSERT COCKTAILS ≡
 

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

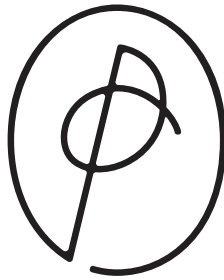
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 ≡ DIGESTIVI ≡
 

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<b>Fernet Branca...7</b>	<b>Frangelico...9</b>
<b>Cardamaro...7</b>	<b>Grappa...9</b>
<b>Disaronno...8</b>	<b>Sambuca...9</b>

JAZZ



CLUB

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