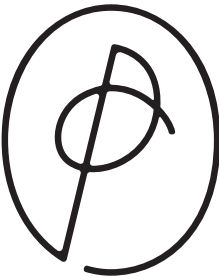


*Piccolo* 241

COCKTAILS AND JAZZ



JAZZ  CLUB

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—||| SALUMI E FORMAGGI |||—

**Ariccia Antipasti Board...18**

*Prosciutto • Capicola • Mortadella  
 • Parmigiano Reggiano • fontina  
 • olives • pickles • marinated  
 artichokes • seasonal jam •  
 Marcona almonds • grilled focaccia*

**PICCOLO**

*To start; to share*

<b>Scampi</b> <i>garlic shrimp, herb butter, calabrian chili, crunchy ciabatta</i>	<b>15</b>
◦ <b>Hummus di Fagioli</b> <i>white bean puree, roasted garlic, Sicilian pesto, toasted pistachios, grilled focaccia</i>	<b>10</b>
◦ <b>Bruschetta</b> <i>heirloom cherry tomatoes, capers, fig balsamic, basil, olive oil, grilled focaccia</i>	<b>6</b>
◦ <b>Arancini</b> <i>risotto fritters, basil besto</i>	<b>8</b>
◦ <b>Le Olive</b> <i>lemon olive oil, fresh herbs</i>	<b>5</b>
◦ <b>Focaccia di Recco</b> <i>Ligurian style thin bread, ricotta, taleggio, rosemary, sea salt, olive oil</i>	<b>12</b>

—||| PIZZE |||—

**All pies are 12"**

<b>Porchetta</b> <i>roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic</i>	<b>16</b>
<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>13</b>
<b>Salsiccia</b> <i>fennel sausage, burrata, fresh basil, olive oil, San Marzano sauce</i>	<b>14</b>

◦ Vegetarian  
 GF Gluten Free Option Available

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

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-≡≡≡| SPARKLING |≡≡≡-

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

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-≡≡≡| WHITES |≡≡≡-

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<b>Bianco Della Casa</b> , <i>Mercato, "Pesce," Veneto</i>	8/32
<b>Chardonnay</b> , <i>Folie a Deux, Russian River Valley</i>	11/45
<b>Chardonnay</b> , <i>Feudo Principi di Butera, Sicilia IGT</i>	12/48
<b>Chardonnay</b> , <i>Holman Ranch, Carmel Valley</i>	16/60
<b>Pinot Grigio</b> , <i>Sartori, Delle Venezie DOC</i>	10/40
<b>Pinot Grigio</b> , <i>Tenuta Maccan, Friuli-Grave IGT</i>	15/55
<b>Riesling</b> , <i>Heinz Eifel, Mosel</i>	10/40
<b>Sauvignon Blanc</b> , <i>Illumination, Napa Valley</i>	17/68
<b>Verdicchio</b> , <i>Laila, Castelli di Jesi DOC</i>	10/40
<b>Vermentino</b> , <i>Banfi, La pettegola, Toscana, IGT</i>	11/45

JAZZ



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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* **13/55**

**Cabernet Sauvignon**, *Joel Gott 815, Napa Valley* **11/45**

**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**, *Miura, Santa Lucia Highlands* **14/65**

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

**Sangiovese**, *Banfi, Chianti Classico Riserva* **11/50**

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

N. – 01

A LITTLE  
WOODWIND  
INSTRUMENT

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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 | 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**

*Prosciutto • Capicola • Mortadella  
• Parmigiano Reggiano • fontina  
• olives • pickles • marinated  
artichokes • seasonal jam •  
Marcona almonds • grilled focaccia*

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*

**To the Champs...14**

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

**Simply Rosemary...9**

*Tanqueray, honey simple, lemon, grapefruit,  
rosemary*

**Bourbon Thyme...10**

*Four Roses, lemon, brown sugar simple,  
thyme*

**Apricot Margarita...10**

*Jose Cuervo, Triple Sec, Apricot Puree, Sour,  
Basil*

N. – 03

THE  
YOUNGER  
SIBLING

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## MANHATTANS & MARTINIS

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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*

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

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

JAZZ



CLUB

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# FROM THE BAR

# SPIRITS

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

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 **DESSERTS** 

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**Hazelnut Crunch Cake...7**

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

**Affogato...6**

Salted caramel gelato and espresso

**Gelato...6**

Vanilla; chocolate; salted caramel

**Pumpkin Cheesecake...7**

Pumpkin spiced cheesecake, pecan graham cracker crust

**Tiramisu...6**

Espresso, Kahlua soaked sponge cake, vanilla bean cream

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

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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

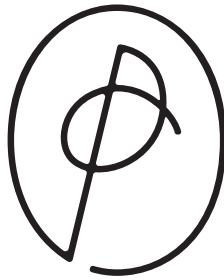
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 ≡ DIGESTIVI ≡
 

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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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