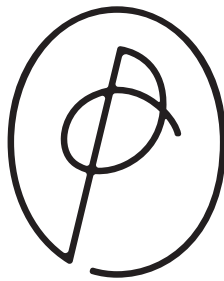


Piccolo 241

COCKTAILS AND JAZZ



JAZZ



CLUB

*Piccolo*²⁴¹

≡≡≡ 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

Oyster Scampi <i>wood-fire roasted shucked oysters, garlic & Calabrian chili butter, Parmigiano Reggiano breadcrumbs</i>	15
◦ Hummus di Fagioli <i>white bean puree, roasted garlic, Sicilian pesto, toasted pistachios, grilled focaccia</i>	10
◦ Bruschetta <i>heirloom cherry tomatoes, capers, fig balsamic, basil, olive oil, grilled focaccia</i>	6
◦ Arancini <i>risotto fritters, basil besto</i>	8
◦ Le Olive <i>lemon olive oil, fresh herbs</i>	5
◦ Focaccia di Recco <i>Ligurian style thin bread, ricotta, taleggio, rosemary, sea salt, olive oil</i>	12
◦ Ravioli <i>crispy fried stuffed ravioli, fresh basil, pomodoro sauce</i>	8

≡≡≡ PIZZE ≡≡≡

All pies are 12"

Porchetta <i>roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic</i>	16
◦ 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>	13
Salsiccia <i>fennel sausage, burrata, fresh basil, olive oil, San Marzano sauce</i>	14
Pancetta & Apple Piadina <i>gorgonzola dolce, green apples, "Eastaboga Bee Co." truffle honey, fresh rosemary, sea salt</i>	14

◦ Vegetarian
 GF Gluten Free Option Available

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

*Piccolo*²⁴¹

-||| SPARKLING |||-

Prosecco , <i>Avissi, Prosecco DOC, Veneto</i>	8/35
Lambrusco , <i>Molo 8, Montovano DOC, Lombardy</i>	11/44
Brut Champagne , <i>Taittinger, "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>	11/45
Chardonnay , <i>Feudo Principi di Butera, Sicilia IGT</i>	12/48
Chardonnay , <i>Holman Ranch, Carmel Valley</i>	16/60
Pinot Grigio , <i>Sartori, Delle Venezie DOC</i>	10/40
Pinot Grigio , <i>Tenuta Maccan, Friuli-Grave IGT</i>	15/55
Riesling , <i>Heinz Eifel, Mosel</i>	10/40
Sauvignon Blanc , <i>Echo Bay, Marlborough, NZ</i>	12/48
Sauvignon Blanc , <i>Illumination, Napa Valley</i>	17/68
Verdicchio , <i>Laila, Castelli di Jesi DOC</i>	10/40
Vermentino , <i>Banfi, La pettegola, Toscana, IGT</i>	11/45

JAZZ



CLUB

*Piccolo*²⁴¹

-||| ROSÉ |||-

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

-||| REDS |||-

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

*Piccolo*²⁴¹

-≡≡≡| DRAFT BEER |≡≡≡-

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*

-≡≡≡| BOTTLED BEER |≡≡≡-

Fall Feature \$5

by Red Clay and Master Sommelier Emmanuel Kemiji



*Dark Cape Caribbean Stout
West Indies Pale Ale*

MIURA

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

*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 Spritz...9

Aperol, Prosecco, soda, orange garnish

Meletti & Soda...9

Amaro Meletti, Soda, lemon wheel

Tinto de Verano...8

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

Garibaldi...8

Campari, OJ, orange garnish

White Spritz...7

Bianco della Casa, lemon simple, soda

Campari Milano...9

Campari, mint, elderflower syrup, Prosecco

Giostra d'Alcol...10

Campari, Barbera d'Asti, cedrata, orange

Cocchi Americano...10

*Campari, Cocchi, soda
Option of Cocchi Bianco, Rosa, or Torino*

Strawberry Letter...9

Aperol, strawberry shrub, rose wine, soda

Rossini...8

Prosecco, strawberry & lemon puree

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

*Piccolo*²⁴¹

 -≡≡≡ CLASSIC COCKTAILS ≡≡≡-

Negroni di Torino...12

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

Meletti Sour...12

*Amaro Meletti, Bulleit Rye, lemon, simple,
egg white, lemon wheel, cherry*

Americano...11

*Campari, Carpano Antica, soda, orange
garnish*

Angelo Azzurro...11

*Tanqueray, Cointreau, Blue Curacao, lemon
peel*

Boulevardier...12

*Basil Hayden's, Aperol, Trincheri Rosso,
orange peel*

Negroni Sbagliato...11

Campari, Punt E Mes, Prosecco

 -≡≡≡ SIGNATURE COCKTAILS ≡≡≡-

Bluesy Mule...10

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

Honey Bee...10

Espolon, honey simple, lemon, jalapeno syrup

To the Champs...14

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

Spicy 'n' Dirty...12

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

Red Moon Over Manhattan...11

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

Strawberry Gimlet...11

*Tito's, fresh lime juice, strawberry simple
syrup, bubbles, strawberry garnish*

Grand Manhattan...12

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

Cucumber Fizz...11

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

Emerald Gin...11

*John Emerald Gin, Pomegranate simple,
lemon juice, rosemary, soda, lemon twist*

N. – 03

THE
YOUNGER
SIBLING

*Piccolo*²⁴¹

FROM THE BAR

SPIRITS

Vodka		Scotch (continued)		Bourbon & Whiskey (continued)	
<i>Belvedere</i>	11	<i>Glenlivet 12 yr</i>	13	<i>Eagle Rare 10 yr</i>	10
<i>Grey Goose</i>	10	<i>Glenlivet 18 yr</i>	20	* <i>Elmer T. Lee 90 Proof</i>	8
<i>Ketel One</i>	9	<i>Glenmorangie Quinta Ruban</i>	14	<i>Four Roses Yellow Label</i>	9
<i>Redmont Vodka</i>	7	<i>Glenmorangie Extra Rare</i>	17	<i>Gentlemen Jack</i>	8
<i>Svedka</i>	8	<i>18 yr</i>	12	* <i>George T Stag</i>	30
<i>Tito's</i>	9	<i>Glenmorangie Lasanta</i>	12	* <i>Hancock's President's Reserve</i>	14
		<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
Rum		<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>Isaac Bowman Port Barrel</i>	11
<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	Bourbon & Whiskey		* <i>Jefferson's Reserve</i>	19
<i>Malibu</i>	7	* <i>1792 Bottled in Bond</i>	12	<i>Pritchard's Hill</i>	7
		* <i>1792 Full Proof</i>	12	<i>Jim Beam</i>	10
Gin		* <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>	25	<i>Knob Creek Rye</i>	12
<i>Redmont Gin</i>	7	<i>Finish</i>	25	<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
Tequila		<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>	10	<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>	8	* <i>Stagg Jr</i>	11
<i>Patron Silver</i>	13	<i>Whiskey 110 Proof</i>	25	<i>Suntory Toki</i>	8
		* <i>Clyde Mays Cask Strength</i>	10 yr	<i>Templeton Rye</i>	10
Cognac		* <i>Clyde Mays Cask Strength</i>	11 yr	* <i>Uncle Nearest</i>	16
<i>Courvoisier VSOP</i>	12	<i>11 yr</i>	45	* <i>Weller 12 yr</i>	14
<i>Courvoisier VS</i>	10	<i>Clyde Mays Original Alabama</i>	12	* <i>Weller Antique 107</i>	15
<i>Hennessy VS</i>	12	<i>Style Whiskey</i>	9	* <i>Weller Special Reserve</i>	11
<i>Kelt: VSOP</i>	17	<i>Clyde Mays Straight Bourbon</i>	9	* <i>Whistlepig Boss Hogg</i>	100
<i>Remy Martin VS</i>	12	<i>Whiskey</i>	9	* <i>Whistlepig Farmstock Rye</i>	21
<i>Remy Martin VSOP</i>	14	<i>Clyde Mays Straight Rye</i>	9	* <i>Whistlepig 15 yr Estate Rye</i>	50
		<i>Whiskey</i>	9	* <i>Whistlepig Straight Rye</i>	14
Scotch		<i>Crown Royal Canadian</i>	9	* <i>William Laure Weller</i>	30
<i>Ardbeg</i>	20	* <i>E.H. Taylor Small Batch</i>	12	<i>Woodford Reserve</i>	11
<i>Balvenie Caribbean Cask 14</i>	22	* <i>E.H. Taylor Straight Rye</i>	20	<i>Woodford Reserve Rye</i>	11
<i>Balvenie Doublewood 12yr</i>	22				
<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

*Piccolo*²⁴¹

 ≡ DESSERTS ≡

Pumpkin Cheesecake...7

Pumpkin spiced cheesecake, pecan graham cracker crust

Tiramisu...6

Espresso, Kahlua, soaked sponge cake, vanilla bean cream

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

 ≡ DESSERT COCKTAILS ≡

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

 ≡ DIGESTIVI ≡

Fernet Branca...7	Frangelico...9
Cardamaro...7	Grappa...9
Amaro Meletti...7	Sambuca...9
Disaronno...8	

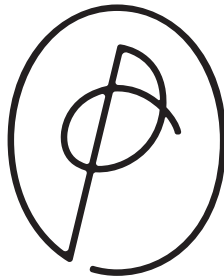
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BEGINNING AT 8 PM**

*Piccolo*²⁴¹

≡ DESSERT WINES ≡

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

JAZZ



CLUB

*Piccolo*²⁴¹