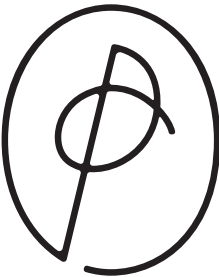


*Piccolo* 241

COCKTAILS AND JAZZ



JAZZ  CLUB

*Piccolo*<sup>241</sup>

≡≡≡ 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>Oyster Scampi</b> <i>wood-fire roasted shucked oysters, garlic &amp; Calabrian chili butter, Parmigiano Reggiano breadcrumbs</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>
◦ <b>Ravioli</b> <i>crispy fried stuffed ravioli, fresh basil, pomodoro sauce</i>	<b>8</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>
<b>Pancetta &amp; Apple Piadina</b> <i>gorgonzola dolce, green apples, "Eastaboga Bee Co." truffle honey, fresh rosemary, sea salt</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>Avissi, Prosecco 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>Echo Bay, Marlborough, NZ</i>	12/48
<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



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* 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*<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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**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

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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...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*

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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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 ≡ CLASSIC COCKTAILS ≡
 

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**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*

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 ≡ SIGNATURE COCKTAILS ≡
 

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**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

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# FROM THE BAR

# SPIRITS

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

Pumpkin spiced cheesecake, pecan graham cracker crust

**Tiramisu...6**

Espresso, Kahlua, soaked sponge cake, vanilla bean cream

**Chocolate Praline Crunch...7**

roasted white chocolate hazelnut mousse, peanut and hazelnut crunch

**Affogato...6**

Salted caramel gelato and espresso

**Gelato...6**

Vanilla; chocolate; salted caramel

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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 or Limoncello 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>Amaro Meletti...7</b>	<b>Sambuca...9</b>
<b>Disaronno...8</b>	

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

*Piccolo*<sup>241</sup>

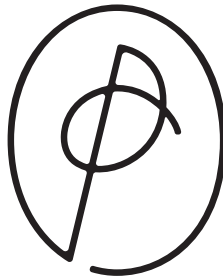
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-≡≡≡| **DESSERT WINES** |≡≡≡-

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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

JAZZ



CLUB

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