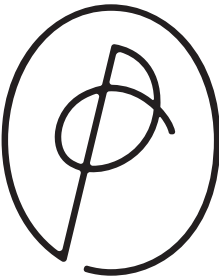


*Piccolo* 241

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

JAZZ



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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



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-||| ROSÉ |||-

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**Corvina Blend**, *Le Morette, Chiantetto 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**

**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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\$5

by Red Clay and Master Sommelier Emmanuel Kemiji



Dark Cape Caribbean Stout **MIURA**  
West Indies Pale Ale

**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*

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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, Trinchero 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*

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THE  
YOUNGER  
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# FROM THE BAR

# SPIRITS

<p><b>Vodka</b></p> <p><i>John Emerald Elizabeth</i> 9  <i>Belvedere</i> 11  <i>Grey Goose</i> 10  <i>Ketel One</i> 9  <i>Redmont Vodka</i> 7  <i>Svedka</i> 8  <i>Tito's</i> 9</p> <p><b>Rum</b></p> <p><i>Appleton Estate</i> 8  <i>Appleton Signature Blend</i> 7  <i>Barbancourt Rhum, Five Star</i> 9  <i>Foursquare 2008 Single Blend</i> 19  <i>Aged Zaya</i> 9  <i>Bacardi Silver</i> 7  <i>Captain Morgan</i> 7  <i>John Emerald</i> 7  <i>John Emerald Spiced</i> 8  <i>Meyers Dark</i> 7  <i>Malibu</i> 7</p> <p><b>Gin</b></p> <p><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</p> <p><b>Tequila</b></p> <p><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</p> <p><b>Cognac</b></p> <p><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</p> <p><b>Scotch</b></p> <p><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</p>	<p><b>Scotch</b> (continued)</p> <p><i>Glenlivet 12 yr</i> 13  <i>Glenlivet 18 yr</i> 20  <i>Glenmorangie Quinta Ruban</i> 14  <i>Glenmorangie Extra Rare</i> 18 yr 17  <i>Glenmorangie Lasanta</i> 12  <i>Glenmorangie Nector D'or</i> 14  <i>Johnny Walker Black</i> 11  <i>Johnny Walker Blue</i> 40  <i>Johnny Walker Red</i> 8  <i>Laphroig 10 yr</i> 11  <i>Macallan 18 yr</i> 40  <i>Macallan 12 Scotch</i> 15  <i>Oban 14 yr</i> 14  <i>Stranahan's Blue Peak</i> 13  <i>Stranahan's Sherry Cask</i> 18</p> <p><b>Bourbon &amp; Whiskey</b></p> <p>* <i>1792 Bottled in Bond</i> 12  * <i>1792 Full Proof</i> 12  * <i>1792 Single Barrel</i> 12  * <i>1792 Small Batch</i> 8  <i>Basil Hayden</i> 11  * <i>Basil Hayden Dark Rye</i> 12  <i>Belle Meade 90 Proof</i> 13  <i>Belle Meade Cognac Cask</i> Finish 25  <i>Belle Meade Sherry Cask</i> 25  * <i>Blantons</i> 15  <i>Bookers</i> 15  <i>Buffalo Trace</i> 9  <i>Bulleit</i> 8  <i>Bulleit Rye</i> 9  <i>Bulleit 10</i> 11  <i>Chattanooga 91 Proof</i> 10  <i>Chattanooga Whiskey 111</i> 14  <i>Clyde Mays Alabama Style</i> 8  * <i>Clyde Mays Cask 10 yr</i> 25  * <i>Clyde Mays Cask 11 yr</i> 45  <i>Clyde Mays Original</i> 12  <i>Clyde Mays Straight Bourbon</i> 9  <i>Clyde Mays Straight Rye</i> 9  <i>Crown Royal Canadian</i> 9  * <i>E.H. Taylor Small Batch</i> 12  * <i>E.H. Taylor Straight Rye</i> 20</p>	<p><b>Bourbon &amp; Whiskey</b> (continued)</p> <p><i>Eagle Rare 10 yr</i> 10  * <i>Elmer T. Lee 90 Proof</i> 8  <i>Four Roses Yellow Label</i> 9  <i>Gentlemen Jack</i> 8  * <i>George T Staggs</i> 30  * <i>Hancock's President's Reserve</i> Single Barrel 14  * <i>High West American Prairie</i> 12  <i>High West Bourye</i> 16  * <i>High West Double Rye</i> 12  * <i>High West Yippie Ki-Yay</i> 15  <i>Isaac Bowman Port Barrel</i> Finished 11  <i>Jack Daniels Tennessee</i> 8  <i>Jameson Irish</i> 9  <i>Jefferson's Reserve</i> 15  * <i>Jefferson's Reserve</i> Pritchard's Hill 19  <i>Jim Beam</i> 7  <i>John Emerald Single Malt</i> 10  <i>John J. Bowman Single Barrel</i> 10  * <i>Kentucky Owl Confiscated</i> 35  * <i>Kentucky Owl Old Batch</i> 55  <i>Knob Creek</i> 10  <i>Knob Creek Rye</i> 12  <i>Knob Creek Single Barrel</i> 14  <i>Little Book</i> 15  <i>Maker 46</i> 10  <i>Makers Mark</i> 9  <i>Makers Mark Cask Strength</i> 15  <i>Old Forester</i> 8  <i>Old Forester Prohibition Style</i> 16  <i>Old Forester Stateman</i> 16  <i>Sazerac Rye</i> 10  <i>Seagram's VO Canadian</i> 7  * <i>Stagg Jr</i> 11  <i>Suntory Toki</i> 8  <i>Templeton Rye</i> 10  * <i>Uncle Nearest</i> 16  * <i>Weller 12 yr</i> 14  * <i>Weller Antique 107</i> 15  * <i>Weller Special Reserve</i> 11  * <i>Whistlepig Boss Hogg</i> 100  * <i>Whistlepig Farmstock Rye</i> 21  * <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</p>
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SMALLEST  
CHAMPAGNE  
BOTTLE

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 ≡ DESSERTS ≡
 

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**Lemon Scented Ricotta Cheesecake...7**

Lemon Scented Ricotta Cheesecake with citrus olive oil  
cake

**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>	

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