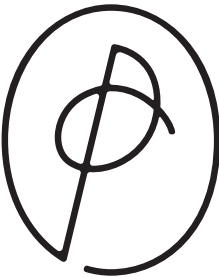


Piccolo 241

COCKTAILS AND JAZZ



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...12

Aperol, Prosecco, Fever Tree Soda, orange wheel

Campari Milano...10

Campari, St. Germain, Prosecco, mint sprig

Hugo Spritz...11

St Germain, Fever Tree Soda, Prosecco, lime wheel

Apple & Ginger Spritz...11

Lillet Blanc, apple simple, Fever Tree Ginger Beer, apple wheel

-≡≡≡| SALUMI E FORMAGGI |≡≡≡-

Ariccia Antipasto Board...18

Prosciutto, Capicola, Mortadella, artisanal cheeses, marcona almonds, seasonal jam, pickled vegetables, charred ciabatta

PICCOLO

small bites

Scampi <i>shrimp, toast, calabrian chili, garlic, parsley, white wine, butter</i>	9
Tomato Basil Arancini <i>sundried tomatoes, fresh basil, mozzarella, pomodoro, arugula pesto, parmesan cream</i>	13
Carciofi Fritti <i>hand battered artichokes, pomodoro sauce, grana padano</i>	13
Tomato & Ricotta Bruschetta <i>cherry tomatoes, ricotta salata, basil, italian bread</i>	14

APERITIVI HOUR | DAILY | 3:00 - 6:00 P.M.

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

JAZZ



CLUB

*Piccolo*²⁴¹

-≡≡≡| PIZZA |≡≡≡-

All pies are 12"
Gluten free, cauliflower crust available

Porchetta	<i>smoked porchetta, mozzarella, San Marzano sauce,</i>	
	<i>arugula, pickled red onions, fig balsamic</i>	18
Margherita	<i>burrata, San Marzano sauce, basil</i>	15
Pepperoni	<i>red wine & peperoncino cured pepperoni, mozzarella,</i>	
	<i>provolone, San Marzano sauce</i>	17
Salsiccia	<i>fennel sausage, mozzarella, San Marzano sauce,</i>	
	<i>roasted red peppers, fresh basil</i>	17
Pollo Y Pesto	<i>chicken, arugula, pesto, cherry tomatoes, shallots,</i>	
	<i>mozzarella</i>	18

-≡≡≡| BREAD |≡≡≡-

Focaccia Romana	<i>fresh mozzarella, roasted garlic, olive oil, sea salt</i>	8
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-≡≡≡| DESSERTS |≡≡≡-

	Cafe Satsuma Cheesecake	9
	<i>brown sugar crust, candied orange</i>	
	Affogato	6
GF	<i>Salted caramel gelato and espresso</i>	
	Gelato	6
GF	<i>Vanilla bean; chocolate; salted caramel</i>	
	Creme al Chocolate Pistachio	9
	<i>raspberry gelee, chocolate pistachio cookie</i>	
	Almond Cream Tart	9
	<i>roasted peaches, raspberries, vanilla gelato</i>	

GF Vegetarian
 Gluten Free Option Available

N. – 01

A LITTLE
WOODWIND
INSTRUMENT

*Piccolo*²⁴¹

-||| SPARKLING |||-

Prosecco , <i>Avissi, Prosecco DOC, Veneto</i>	10/45
Delamonte , <i>Champagne</i>	18/90

-||| WHITES |||-

Bianco Della Casa , <i>Mercato, "Pesce," Veneto</i>	9/40
Chardonnay , <i>Folie a Deux, Russian River Valley</i>	12/50
Pinot Grigio , <i>Tenuta Maccan, Friuli-Grave IGT</i>	13/55
Riesling , <i>Heinz Eifel, Mosel</i>	10/45
Sauvignon Blanc , <i>Nobilo, Marlborough, NZ</i>	12/50
Sauvignon Blanc , <i>Illumination, Napa Valley</i>	17/70
Vermentino , <i>Banfi, La pettegola, Toscana, IGT</i>	11/45

-||| ROSÉ |||-

Corvina Blend , <i>Le Morette, Chiarretto Classico, Bardolino DOC</i>	13/55
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-||| REDS |||-

Rosso della Casa , <i>Mercato, "Carne," Abruzzo</i>	9/40
Cabernet Sauvignon , <i>Brancatelli, "Valle delle Stelle," Toscana IGT</i>	13/55
Cabernet Sauvignon , <i>Joel Gott 815, Napa Valley</i>	12/50
Nebbiolo , <i>Demarie, Langhe DOC</i>	13/55
Pinot Noir , <i>Holman Ranch, Three Brothers, Carmel Valley</i>	16/65
Sangiovese , <i>Banfi, Chianti Classico Riserva</i>	11/55
Super Tuscan , <i>Ciacci Piccolomini, Toscana IGT</i>	12/48

JAZZ



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-≡≡≡| DRAFT BEER |≡≡≡-

Alabama Standards...9

All drafts served by the pint

Back Forty Beer Co. Gadsden, AL | Devils Staircase 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

Red Clay Opelika, AL | Half time Hefeweizen 5.6% abv

Peroni Nastro Azzurro, Italian Lager

-≡≡≡| BOTTLED BEER |≡≡≡-

6

**Double Master Series from Red Clay Brewery and Master
Sommelier Emmanuel Kemiji**

Dark Cape Caribbean Stout

West Indies Pale Ale

Forbidden Blade Pilsner

4.50

Budweiser, Bud Light, Miller Lite, Coors Light,

Michelob Ultra, Yuengling

6

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

6

Back Forty Truck Stop Honey Brown & Naked Pig Pale Ale,

Blue Moon, Good People Pale Ale, Guinness, Heineken,

Oskar Blues Dale's Pale Ale, Stella Artois,

Straight To Ale Monkeynaut IPA,

Yellowhammer Cheatin' Heart IPA

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹



ITALIAN CLASSICS

**Negroni di Torino...12**

Beefeater gin, Campari, Cocchi Vermouth di Torino, orange peel, amarena cherry

Boulevardier...12

Basil Hayden's, Campari, Trinchero Rosso, orange peel

Americano...11

Campari, Cocchi Vermouth di Torino, Fever Tree soda, orange wedge

Negroni Sbagliato...12

Campari, Punt E Mes, Prosecco, orange peel, amarena cherry



ITALIAN SODAS



Located in Piozzo, Italy, these classic sodas are produced from Birra Baladin and perfectly paired with our favorite spirits

Cedrata & Campari...10

Campari, Cedrata, orange wedge

Meletti & Soda...10

Amaro meletti, Fever Tree Soda, lemon wheel

Spuma Nera & Rum...11

Bacardi Black, Spuma Nera, lime wheel

Gin & Tonic...12

Fever Tree Mediterranean Tonic, Tanqueray, Limoncello, lime wheel



SIGNATURE & CLASSIC COCKTAILS

**Bluesy Mule...11**

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

The Botanist...12

Roku gin, St Germain, lemon, cucumber simple, mint sprig

Grand Manhattan...13

Bulleit Bourbon, Cocchi Vermouth di Torino, Grand Marnier, spiced cherry bitters, amarena cherry, orange peel

Paloma-esque...15

Marca Negra mezcal, Cocchi Americano, lime juice, Fever Tree Grapefruit Soda, honey

Cucumber Fizz...11

Elizabeth Vodka, lime juice, simple, cucumber, mint

Italian Bird...13

Bacardi Black, campari, fino sherry, honey, sage

JAZZ



CLUB

*Piccolo*²⁴¹

-||| CELLO COCKTAILS |||-

Our “cellos” are made in-house using 190 grain alcohol, infused for 30 days at 50 degrees and blended with sugar and water for another 15 days before being bottled and ready to serve. Our cello’s change seasonally.

MEYER LEMON

Limoncello...8

chilled

Lady Day...12

limoncello, Prosecco, blueberries, thyme garnish

BLOOD ORANGE

Aranacello...8

chilled

Aranacello Old Fashioned...12

aranacello, Bulleit Rye, Peychaud’s bitters, brown sugar, orange peel

N. – 03

THE
YOUNGER
SIBLING

*Piccolo*²⁴¹

-≡≡≡| DESSERT WINES |≡≡≡-

Tawny Port , <i>Hardy's, Whiskers Blake, South Australia</i>	7
Tawny Port , <i>Penfolds, Club Tawny Port, South Australia</i>	8
Reserve Port , <i>Graham's, Six Grapes, Douro, Portugal</i>	12
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
20yr Tawny Port , <i>Warre's, Otima, Douro, Portugal</i>	20
Sauternes-style , <i>Far Niente, Dolce, Oakville / Coravin</i>	25
Vintage Port , <i>Graham's 2016, Douro, Portugal / Coravin</i>	32

-≡≡≡| COFFEE |≡≡≡-

Espresso <i>single double</i>	4 6
Coffee <i>regular decaf</i>	4
Latte <i>choice of: almond, soy, oat, whole, skim</i>	6
Cappuccino <i>choice of: almond, soy, oat, whole, skim</i>	6

-≡≡≡| DESSERT COCKTAILS |≡≡≡-

Café Shakerato <i>Espresso, cane sugar</i>	7
Lemon Capri <i>Chilled Espresso, cream, limoncello</i>	9
Chocolate Martini <i>Godiva, New Amsterdam, Creme de Cacao, cream</i>	11
Café Corretto <i>Choose any Digestivi and add a shot of espresso!</i>	12

-≡≡≡| DIGESTIVI |≡≡≡-

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

JAZZ



CLUB

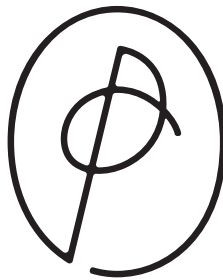
*Piccolo*²⁴¹

FROM THE BAR

SPIRITS

Vodka	Scotch	Bourbon & Whiskey (continued)
<i>Belvedere</i> 11	<i>Ardbeg</i> 20	<i>Clyde Mays Straight Bourbon</i> 9
<i>Grey Goose</i> 10	<i>Balvenie Caribbean Cask 14</i> 22	* <i>Clyde Mays Straight Rye</i> 9
<i>Ketel One</i> 9	<i>Balvenie Doublewood 12yr</i> 22	<i>Crown Royal Canadian</i> 9
<i>Redmont Vodka</i> 7	<i>Chivas Regal 12 yr</i> 9	<i>E.H. Taylor Small Batch</i> 12
<i>New Amsterdam</i> 8	<i>Dewers</i> 9	* <i>E.H. Taylor Straight Rye</i> 20
<i>Tito's</i> 9	<i>Glenfiddich 12 yr</i> 11	* <i>E.H. Taylor Single Barrel</i>
<i>Haku</i> 10	<i>Glenfiddich IPA Cask</i> 15	* <i>Eagle Rare 10 yr</i> 10
<i>Elizabeth</i> 9	<i>Glenlivet 12 yr</i> 13	* <i>Elmer T. Lee 90 Proof</i> 8
	<i>Glenlivet 18 yr</i> 20	<i>Elijah Craig Small Batch</i> 9
Rum	<i>Glenmorangie Quinta Ruban</i> 14	* <i>Four Roses Yellow Label</i> 9
<i>Appleton Estate</i> 8	<i>Glenmorangie Extra Rare 18yr</i> 17	<i>Gentlemen Jack</i> 8
<i>Appleton Signature Blend</i> 7	<i>Glenmorangie Lasanta</i> 12	* <i>George T Staggs</i> 30
<i>Barbancourt Rhum Five Star</i> 9	<i>Glenmorangie Nector D'or</i> 14	<i>Hancock's President's Reserve</i>
<i>Diplomatico</i> 9	<i>Johnnie Walker Black</i> 11	<i>Single Barrel</i> 14
<i>Foursquare 2008</i> 19	<i>Johnnie Walker Blue</i> 40	<i>High West American Prairie</i> 12
<i>Aged Zaya</i> 9	<i>Johnnie Walker Red</i> 8	* <i>High West Bourye</i> 16
<i>Bacardi Silver</i> 7	<i>Laphroig 10 yr</i> 11	<i>High West Double Rye</i> 12
<i>Captain Morgan</i> 7	<i>Macallan 18 yr</i> 40	<i>Isaac Bowman Port Barrel</i>
<i>John Emerald</i> 7	<i>Macallan 12 Scotch</i> 15	<i>Finished</i> 11
<i>John Emerald Spiced</i> 8	<i>Oban 14 yr</i> 14	<i>Jack Daniels Tennessee</i> 8
<i>Myers Dark</i> 7	<i>Stranhan's Blue Peak</i>	* <i>Jameson Irish</i> 9
<i>Malibu</i> 7	<i>Stranhan's Sherry Cask</i>	* <i>Jefferson's Reserve</i> 15
		<i>Jefferson's Reserve</i>
Gin	Bourbon & Whiskey	<i>Pritchard's Hill</i> 19
<i>27 Springs</i> 10	* <i>1792 Bottled in Bond</i> 12	<i>Jim Beam</i> 7
<i>Beefeater</i> 8	* <i>1792 Full Proof</i> 12	<i>John Emerald Alabama</i> 10
<i>Bombay Sapphire</i> 10	* <i>1792 Single Barrel</i> 12	<i>John J. Bowman Single Barrel</i> 10
<i>Hendricks</i> 10	* <i>1792 Small Batch</i> 8	<i>Kentucky Owl Confiscated</i> 35
<i>John Emerald</i> 7	* <i>Angel's Envy</i> 9	<i>Kentucky Owl Old Batch</i> 55
<i>Volcan Gin</i> 7	<i>Basil Hayden</i> 11	<i>Knob Creek</i> 10
<i>Tanqueray</i> 9	<i>Basil Hayden Dark Rye</i> 12	<i>Knob Creek Rye</i> 12
<i>Roku</i> 10	<i>Belle Meade 90 Proof</i> 13	<i>Knob Creek Single Barrel</i> 14
<i>Empress 1908</i> 11	* <i>Belle Meade Cognac Cask</i>	<i>Little Book</i> 15
	<i>Finish</i>	<i>Maker 46</i> 10
Tequila	* <i>Belle Meade Sherry Cask</i> 25	<i>Makers Mark</i> 9
<i>Casamigos Blanco</i> 15	* <i>Blantons</i> 15	* <i>Makers Mark Cask Strength</i> 15
<i>Casamigos Reposado</i> 17	<i>Bookers</i> 15	<i>Old Forester</i> 8
<i>Don Julio Anejo</i> 16	<i>Bulleit</i> 8	* <i>Old Forester Prohibition Style</i> 16
<i>Don Julio Blanco</i> 15	<i>Bulleit Rye</i> 9	* <i>Old Forester Stateman</i> 16
<i>Jose Cuervo Gold</i> 8	<i>Bulleit 10</i> 11	* <i>Sazerac Rye</i> 10
<i>Patron Gold</i> 14	<i>Chattanooga Whiskey 91</i> 10	* <i>Seagram's VO Canadian</i> 7
<i>Patron Silver</i> 13	* <i>Chattanooga Whiskey 111</i> 14	* <i>Stagg Jr</i> 11
<i>Espolon</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
Cognac	* <i>Clyde Mays Cask Strength 11yr</i> 45	* <i>Uncle Nearest</i> 16
<i>Courvoisier VSOP</i> 12	<i>Clyde Mays Original Alabama</i>	* <i>Weller 12 yr</i> 14
<i>Courvoisier VS</i> 10	<i>Style Whiskey</i> 12	* <i>Weller Antique 107</i> 15
<i>Hennessy VS</i> 12		* <i>Weller Special Reserve</i> 11
<i>Kelt: VSOP</i> 17		* <i>Whistlepig Boss Hogg</i> 100
<i>Remy Martin VS</i> 12		* <i>Whistlepig Farmstock Rye</i> 21
<i>Remy Martin VSOP</i> 14		* <i>Whistlepig 15 yr Estate Rye</i> 50

JAZZ



CLUB

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