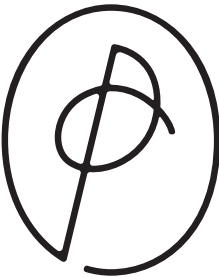


Piccolo 241

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...11

Campari, St. Germain, Prosecco, mint sprig

Hugo Spritz...11

St Germain, Fever Tree Soda, Prosecco, lime wheel

Apple & Ginger Spritz...12

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

small bites

- GF **Tuscan Truffles** goat cheese, grana padano, mascarpone, prosciutto, white balsamic, apricot, toasted pine nuts **6**
- ∪ **Tomato Basil Arancini** sundried tomatoes, fresh basil, mozzarella, pomodoro **4**
- GF **Tuna Crudo** ahi tuna, belgium endive, cucumber, capers, lemon oil **8**
- ∪ **Heirloom Tomato & Olive Tapenade** feta cheese, basil, rosemary, crostini **6**
- Prosciutto & Melon Skewers** marinated melon, prosciutto, goat cheese, marcona almonds **6**
- Gulf Coast Shrimp Cake** sundried tomatoes, micro basil, lime aioli **8**
- Roasted Carrot Hummus** roasted hummus, crostini **6**
- GF **Calabrian Fries** calabrian chili, fresh herbs, white ∪ balsamic, grana padano **8**

∪ Vegetarian
GF Gluten Free Option Available

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

smoked porchetta, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic **18**

v **Margherita**

burrata, San Marzano sauce, basil **15**

Pepperoni

red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce **17**

Salsiccia

fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil **17**

Pollo Y Pesto

chicken, arugula, pesto, cherry tomatoes, shallots, mozzarella **18**

-≡≡≡| SALUMI E FORMAGGI |≡≡≡-

Ariccia Antipasto Board...20

Prosciutto, Capicola, Speck, aged gouda, grana padano, gorgonzola, cornichons, marinated olives, marcona almonds, spicy mustard, dried apricots, crostini bread

-≡≡≡| DESSERTS |≡≡≡-

Tiramisu Cheesecake **9**
cheesecake, espresso soaked lady fingers

GF **Affogato** **8**
Salted caramel gelato and espresso

GF **Gelato** **6**
Vanilla bean; chocolate; salted caramel

Apple Tart **9**
apple tart, vanilla bean gelato

Fried Zeppolis **9**
orange scented zeppolis, nutella

v Vegetarian
 GF 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

-:≡≡≡| ROSE & WHITES |≡≡≡:-

Corvina Blend , <i>Le Morette, Chiantetto Classico, Bardolino DOC</i>	13/55
Bianco Della Casa , <i>Mercato, "Pesce," Veneto</i>	9/40
Chardonnay , <i>Wente, Morning Fog, Central Coast</i>	12/55
Chardonnay , <i>Neyers # 304, Unoaked, Sonoma County</i>	16/70
Pinot Gris , <i>Joel Gott, California</i>	12/55
Riesling , <i>Heinz Eifel, Spatlese, Mosel</i>	10/45
Sauvignon Blanc , <i>Echo Bay, Marlborough,</i>	12/50
Sauvignon Blanc , <i>Silverado, Miller Vineyard, Yountville</i>	14/60
Vermentino , <i>Banfi, La pettegola, Toscana, IGT</i>	11/50

-:≡≡≡| REDS |≡≡≡:-

Montepulciano d' Abruzzo , <i>Colimoro, Abruzzo</i>	9/40
Cabernet Sauvignon , <i>Brancatelli, "Valle delle Stelle," Toscana IGT</i>	13/55
Cabernet Sauvignon , <i>Oberon, Napa Valley</i>	16/70
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>	11/50
Super Tuscan , <i>Ciacci Piccolomini, Toscana IGT</i>	12/50

JAZZ



CLUB

*Piccolo*²⁴¹

-≡≡≡| 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

5

Budweiser, Bud Light, Miller Lite, Coors Light,

Michelob Ultra, Yuengling

6

Amstel Light, Corona Extra, Corona Light, Moretti,

Stella Artois, Guinness, Heineken

6

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

Blue Moon, Good People Pale Ale,

Oskar Blues Dale's Pale Ale,

Straight To Ale Monkeynaut IPA

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹



ITALIAN CLASSICS



Negroni di Torino...14

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

Boulevardier...13

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

Americano...13

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

Negroni Sbagliato...13

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



SIGNATURE & CLASSIC COCKTAILS



Bluesy Mule...12

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

Montelobos Mezcal, Cocchi Americano, lime juice, Fever Tree Grapefruit Soda, honey

Cucumber Fizz...12

Elizabeth Vodka, lime juice, cucumber simple, mint

Italian Bird...14

Bacardi Black, campari, fino sherry, honey, sage

JAZZ



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*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, blueberry simple, thyme garnish

ORANGE

Aranacello...8

chilled

Aranacello Old Fashioned...12

aranacello, Sazerac Rye, Peychaud’s bitters, 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 ≡≡≡-

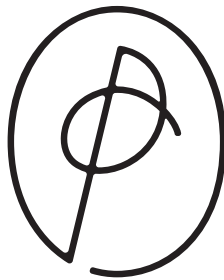
SPIRITS

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

* Indicates allocated products that are limited in availability and not always available

All drinks contain 1.5 oz of spirits, unless otherwise noted

JAZZ



CLUB

*Piccolo*²⁴¹