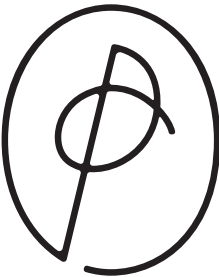


Piccolo 241

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

Hugo Spritz...11

St. Germain, Fever Tree Soda, Prosecco, lime wheel, mint sprig

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
v	Tomato Basil Arancini sundried tomatoes, fresh basil, mozzarella, pomodoro	4
	Salmon Pastrami rye bread, sauerkraut, russian aioli, toasted caraway seeds	8
v	Heirloom Tomato & Olive Tapenade feta cheese, basil, rosemary, crostini	6
v	Marinated Olive Skewers olives, roasted red peppers fontina 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	8
v	balsamic, grana padano	

v Vegetarian
GF Gluten Free Option Available

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

All aperitivi 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, arugula, pickled red onions, fig balsamic</i>	19
<i>v</i> Margherita	<i>burrata, San Marzano sauce, basil</i>	16
Pepperoni	<i>red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce</i>	18
Salsiccia	<i>fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil</i>	18
Pesto Di Pollo	<i>arugula pesto, sliced chicken breast, cherry tomatoes, fontina, pickled red onions</i>	18

-≡≡≡| SALUMI E FORMAGGI |≡≡≡-

Ariccia Antipasto Board...19

Prosciutto, speck, capicola, artisanal cheeses, cornichons, marinated olives, marcona almonds, seasonal jam, artisanal bread

-≡≡≡| DESSERTS |≡≡≡-

	Tiramisu Cheesecake	9
	<i>cheesecake, espresso soaked lady fingers</i>	
GF	Affogato	8
	<i>vanilla gelato and espresso</i>	
GF	Gelato	6
	<i>vanilla bean; chocolate; pistachio</i>	
	Strawberry Basil Mousse Cake	9
	<i>basil cream, roasted strawberries, sponge cake</i>	
	Chocolate Amaretto Bar	9
	<i>vanilla amaretto mousse, chocolate almond cream, amaretto ganache, amaretto sable cookie</i>	

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
Delamotte , <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>	12/50
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

-||| 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
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 5.1% abv

-||| 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,

Blue Moon, Good People Pale Ale,

Straight To Ale Monkeynaut IPA,

Sam Adams Boston Lager

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹



COCKTAILS



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Limoncello Fizz...12

*Italicus Rosolio di Bergamotto, limoncello, soda,
egg white, rooftop bergamot foam*

Aranacello Old Fashioned...13

*Sazerac Rye, Aranacello, Peychaud's bitters,
orange peel*

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.

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Negroni di Torino...15

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

Amaro Manhattan...14

*Bulleit Bourbon, Cocchi Vermouth di Torino, Amaro Montenegro, spiced cherry bitters,
amarena cherry*

Bluesy Mule...12

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

The Roman Holiday...13

*Amaro Meletti, Campari, pineapple juice, lime juice, Thrive Here@Auburn cold brew,
demerara syrup, maldon sea salt, cinnamon*

241 South...12

Roku gin, rosemary & pear simple, empress gin float, elderflower soda, lime, rosemary

Margarita...13

*Grand Centenario Anejo Tequila, Ancho Reyes chile liqueur, calabrian chili simple, lime,
simple, tajin garnish*

N. – 03

THE
YOUNGER
SIBLING

*Piccolo*²⁴¹

 DESSERT WINES

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
Sauternes-style , <i>Far Niente, Dolce, Oakville / Coravin</i>	25

 COFFEE

Our coffee and espresso is roasted at Thrive Here@Auburn located inside The Tony and Libba Rane Culinary Science Center

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
Ferrero Rocher <i>Redmont, Creme de cacao, Baileys, Frangelico</i>	13
Café Corretto <i>Choose any Digestivi and add a shot of espresso!</i>	12

 DIGESTIVI

Fernet Branca...7	Amaro Montenegro...9
Cardamaro...7	Italicus Rosolio di Bergamotto...9
Disaronno...8	Sambuca...9
Amaro Meletti...9	

JAZZ



CLUB

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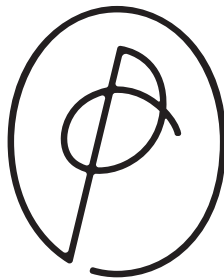
FROM THE BAR

SPIRITS

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