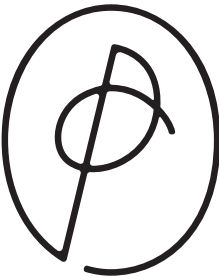


Piccolo 241

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**
- ∪ **Tomato Basil Arancini** sundried tomatoes, fresh basil, mozzarella, pomodoro, parmesan **4**
- ∪ **Heirloom Tomato & Olive Tapenade** feta cheese, basil, rosemary, crostini **6**
- Marinated Olive Skewers** olives, roasted red peppers fontina cheese, prosciutto, marcona almonds **6**
- ∪ **Gulf Coast Shrimp Cake** sundried tomatoes, micro basil, lime aioli, calabrian chili oil **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 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

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

v **Margherita**

burrata, San Marzano sauce, basil **16**

Pepperoni

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

Funghi e Salsiccia

fennel sausage, mushrooms, mozzarella, basil, San Marzano sauce **17**

Arugula e Prosciutto

arugula, balsamic shallots, mushrooms, ricotta, mozzarella, prosciutto **18**

-≡≡≡| SALUMI E FORMAGGI |≡≡≡-

Ariccia Antipasto Board...22

prosciutto, capicola, nduja salami, artisanal cheeses, cornichons, marinated olives, marcona almonds, house flatbread, peach chutney

-≡≡≡| DESSERTS |≡≡≡-

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

GF **Affogato** **8**
vanilla gelato and espresso

GF **Gelato** **6**
vanilla bean; chocolate; pistachio

Lemon Tart **9**
lemon cream, toasted honey, Italian meringue

Triple Chocolate Crunch Cake **9**
hazelnut and peanut crunch, milk chocolate mousse, roasted white chocolate mousse

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
Taittinger , <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



Limoncello Fizz...12

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

Aranacello Old Fashioned...13

*Bulleit 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.*

Negroni di Torino...15

Vulcan 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

Redmont Vodka, fresh lime juice, ginger beer, blueberry simple, lime

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
Tawny Port, <i>Taylor Fladgate, Douro, Portugal / Coravin</i>	15
Syrah Port, <i>Victor Hugo, Moto, Paso Robles, CA / Coravin</i>	17
Zinfandel Port, <i>Victor Hugo, Quasi, Paso Robles, CA / Coravin</i>	17

 ≡ 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>	3.50/4.50
Coffee	<i>regular decaf</i>	3.50
Latte	<i>choice of: oat, whole, skim</i>	5.50
Cappuccino	<i>choice of: oat, whole, skim</i>	5

 ≡ DESSERT COCKTAILS ≡

Café Shakerato <i>espresso, cane sugar</i>	7
Lemon Capri <i>chilled espresso, cream, limoncello</i>	9
Ferrero Rocher <i>Redmont Vodka, 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	

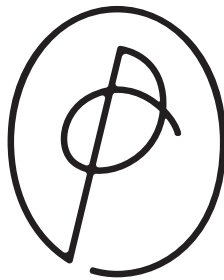
JAZZ



CLUB

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JAZZ



CLUB

*Piccolo*²⁴¹