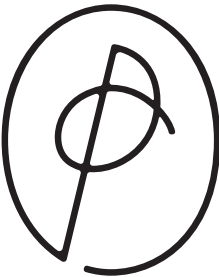


Piccolo 241

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.

La Dolce Vita...14

white wine, lillet blanc, ginger beer, spiced pear

Grapefruit & Basil Spritz...13

housemade grapefruitcello, st. germain, Fever Tree

Soda, prosecco, basil, grapefruit

Aperol Spritz...13

aperol, prosecco, fever tree soda, orange wheel

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, parmesan	5
	Cajun Shrimp & Grits Shooter cheddar grits, blackened shrimp, bell peppers, onion, olives	5
	Calamari pepperoncini, olives, marinara	8
	Crawfish Fries fried crawfish tails, spicy remoulade, crispy Tasso ham	12
	Crispy Pork Belly peppered cornbread, pickled jalapenos, shallots	6
	Shrimp Cakes sundried tomatoes, lime aioli, Calabrian chili oil, micro basil	8
GF	Olive Skewer olives, roasted red peppers, fontina, prosciutto, marcona almonds	8

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

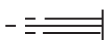
*Piccolo*²⁴¹



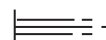
FLATBREADS

*Gluten free, cauliflower crust available*

Porchetta	
<i>shaved porchetta, mozzarella, provolone, San Marzano sauce, arugula, pickled red onions, fig balsamic</i>	15
V Margherita	
<i>burrata, San Marzano sauce, basil, olive oil</i>	12
Pepperoni	
<i>red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce</i>	14
V Quattro Formaggi	
<i>san marzano sauce, mozzarella, provolone, fontina, parmesan, italian seasonings</i>	12
Soppresata	
<i>soppresata, ricotta, Calabrian hot honey, fresh thyme</i>	14
Wild Mushroom & Salsiccia	
<i>san marzano sauce, fennel sausage, wild mushrooms, fontina, Parmesan, fresh thyme</i>	15



SALUMI E FORMAGGI

**Ariccia Antipasto Board...22***prosciutto, capicola, soppresata, artisanal cheeses, cornichons, marinated olives, marcona almonds, house flatbread, seasonal jam*

DESSERTS



Tiramisu	10
<i>Kahlua soaked ladyfingers, marscarpone cream, cocoa powder</i>	
GF Affogato	8
<i>choice of gelato and espresso</i>	
Gelato	7
<i>choice of two flavors: ricotta cinnamon, vanilla, chocolate nutella, coffee amaretti, raspberry sorbet, lemon sorbet</i>	
Torta di Limoncello	10
<i>lemon scented cheesecake, limoncello cream, white chocolate ganache</i>	
Torta Tenerina	10
<i>Flourless chocolate cake, chocolate sauce, brandy cherries, vanilla gelato</i>	

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
Pinot Grigio , <i>Banfi, San Angelo, Toscana IGT</i>	12/50
Pecorino , <i>Umani Ronchi, Abruzzo</i>	13/55
Riesling , <i>Eroica, Columbia Valley, Washington</i>	11/50
Sauvignon Blanc , <i>Echo Bay, Marlborough, NZ</i>	12/50
Chardonnay , <i>Scarpetta, Friuli</i>	14/60
Chardonnay , <i>Hartford Court, Russian River, Sonoma, California</i>	17/75

-||| REDS |||-

Montepulciano d' Abruzzo , <i>Colimoro, Abruzzo</i>	9/40
Cabernet Sauvignon , <i>Brancatelli, "Valle delle Stelle," Toscana IGT</i>	16/70
Cabernet Sauvignon , <i>Duckhorn, Napa Valley, California</i>	18/90
Pinot Noir , <i>Elk Cove, Willamette Valley, Oregon</i>	16/65
Sangiovese , <i>Tenuta di Arceno, Chianti Classico</i>	17/75
Super Tuscan , <i>Ciacci Piccolomini, Toscana IGT</i>	12/50

-||| NON ALCOHOLIC |||-

Sparkling Riesling Leitz , <i>Rheinhessen, Germany</i>	56
Chardonnay Leitz , <i>Rheinhessen, Germany</i>	52
Pinot Noir Leitz , <i>Rheinhessen, Germany</i>	52

JAZZ



CLUB

*Piccolo*²⁴¹



DRAFT BEER



Alabama Standards...9

All drafts served by the pint

Back Forty *Gadsden, AL | Italian Pilsner 5.5% abv*

Straight to Ale *Huntsville, AL | Monkeynaut IPA 7.25% abv*

Goat Island *Cullman, AL | Berliner-Weisse 5.5% abv*

Yellowhammer *Huntsville, AL | Rebellion Red Lager 5.4% abv*

Red Clay *Opelika, AL | Red Clay IPA 7% abv*

New Realm *Auburn, AL | Seasonal Selection*



BOTTLED BEER



5

*Budweiser, Bud Light, Miller Lite, Coors Light,
Michelob Ultra, Yuengling*

7

*Back Forty Truck Stop Honey Brown, Blue Moon, Good People Pale Ale,
Sam Adams Boston Lager, Blackberry Farm Saison,
Amstel Light, Corona Extra, Corona Light, Moretti,
Peroni, Stella Artois, Guinness, Heineken*

Double Master Series from Red Clay Brewery and Master Sommelier Emmanuel Kemiji featuring:

*Dutch Courage Pilsner
West Indies Pale Ale
Dark Cape Caribbean Stout*



NON ALCOHOLIC BEER



5

Samuel Adams Just the Haze Non-Alcoholic IPA

Athletic Brewing 'Upside Down' Golden

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹



COCKTAILS

**Limoncello Lavender Bliss...14**

House limoncello, redmont vodka, AU Horticulture Lavender, lemon, triple sec

Blood Orange Cello Old Fashioned...15

Sazerac, blood orange cello, brown sugar, 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...16

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

Amaro Manhattan...15

Benchmark bourbon, Cocchi Vermouth di Torino, Amaro Montenegro, angastora bitters

Bluesy Mule...14

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

241 South...14

Roku gin, rosemary & pear simple, empress gin float, elderflower tonic, lime, rosemary garnish

Italian Margarita...15

Espolon tequila, Disaronno, triple sec, lime juice, blood orange juice

Pomegranate Solstice...15

Tanqueray gin, pomegranate, lemon, bergamont foam

El Jefe...14

*Grand Centenario Anejo tequila, Kahlua, creme de cacao, cream,
Thrive Here @ Auburn Espresso*



NON ALCOHOLIC COCKTAILS

**Elderflower Fizz...9**

Fever tree elderflower tonic, rosemary simple, lime juice, spiced pear simple, rosemary garnish

Coconut Lagoon...9

Creme de coconut, pineapple juice, housemade blue curacao

Strawberry Basil Spritz...9

basil & strawberry simple. lime juice, club soda

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
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>double</i>	4.00
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



Midnight Express	<i>kahlua, espresso infused brandy, creme de cacao</i>	12
Lemon Capri	<i>chilled espresso, cream, limoncello</i>	9
Ferrero Rocher	<i>redmont vodka, creme de cacao, bailey's, frangelico</i>	14
Café Corretto	<i>Choose any Digestivi, shot of espresso, vanilla Gelato</i>	16



DIGESTIVI



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

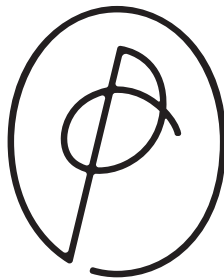
JAZZ



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