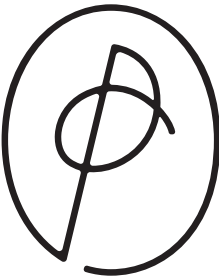


Piccolo 241

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.

Piccolo Cup 14

*pimm's no. 1, fever tree elderflower tonic,
fever tree ginger beer, lime*

Rome With a View 14

campari, noilly prat, lime, soda water

Fig and Vine 15

elizabeth fig liqueur, avissi prosecco, soda water

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...half price
All Piccolo small bites...half price*

JAZZ



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*Piccolo*²⁴¹



FLATBREADS

*Gluten free, cauliflower crust available***Porchetta***shaved porchetta, mozzarella, provolone, san marzano sauce, arugula, pickled red onions, fig balsamic* **15****Margherita***V burrata, san marzano sauce, basil, olive oil* **12****Pepperoni***red wine & peperoncino cured pepperoni, mozzarella, provolone, san marzano sauce* **14****Quattro Formaggi***V san marzano sauce, mozzarella, provolone, fontina, parmesan, italian seasonings* **12****Pollo***arugula pesto, chicken, roasted tomatoes, corn, fontina cheese* **15****Wild Mushroom & Salsiccia***san marzano sauce, fennel sausage, wild mushrooms, fontina, parmesan, fresh thyme* **15**

SALUMI E FORMAGGI

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

DESSERTS

**Strawberry Rhubarb Zabaione** **9***strawberries, soft rhubarb jam, toasted custard, pink prosecco cake***GF Affogato** **8***choice of gelato and espresso***Gelato** **7***choice of two flavors: strawberry, vanilla, chocolate, red fruit sorbet, passion fruit sorbet***Torta di Limone** **9***lemon scented cheesecake, shortbread crust, amarena cherry compote***Chocolate Hazelnut Torta a Strati** **11***caramelized hazelnuts, semi-sweet chocolate mousse, hazelnut crunch*

N. – 01

A LITTLE
WOODWIND
INSTRUMENT

*Piccolo*²⁴¹

**ARICCIA CELLOS****Mediterranean Breeze 13**

grapefruitcello, tanqueray, basil, fever tree pink grapefruit juice

Arancello 12

arancello, sparkling french dry cider, honey & saffron, lemon

Ariccias Sour 14

limoncello, disaronno, lemon, mrs. better's bitters foamer

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.

**ODE TO ORLEANS****A La Louisiane 13**

wild turkey 101, cocchi vermouth di torino, drambuie, herbsaint, psychaud's, brandied cherry

Just Peachy Brancy Crusta 15

grand marnier, cointreau, thrive here orange oolong, lemon

Rue Chartres 13

white wine, herbsaint, basil, lime, cucumber

Piccolo's cocktail menu is inspired by the vibrant cocktail culture of New Orleans. You'll find timeless New Orleans classics alongside creative tributes to the city's iconic beverages.

**TEMPERANCE****Berry Yours 10**

strawberry-vanilla cream soda

Amalfi Break 12

seedlip grove 42, raspberry-cinnamon, thrive here hibiscus, lime

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-||| SPARKLING |||-

Prosecco , <i>Avissi, Prosecco, Veneto, Italy</i>	10/45
Prosecco Rosé , <i>La Gioiosa, Millesimato, Veneto-Valdobbiadene, Italy</i>	15/70

-||| ROSÉ & WHITES |||-

Corvina Blend , <i>Le Morette, Chiaretto Classico, Bardolino, Italy</i>	13/52
White Blend , <i>Tenuta Regaleali Bianco, Sicily, Italy</i>	12/48
Sauvignon Blanc , <i>Mason, Napa Valley, California</i>	12/48
Chardonnay , <i>Scarpetta, Friuli, Italy</i>	14/56
Chardonnay , <i>Hartford Court, Russian River, Sonoma, California</i>	18/72

-||| REDS |||-

Red Blend , <i>Falescos Vitiano, Umbria, Italy</i>	10/40
Pinot Noir , <i>Elk Cove, Willamette Valley, Oregon</i>	16/65
Cabernet Sauvignon , <i>Brancatelli, "Valle delle Stelle," Tuscany, Italy</i>	16/70
Cabernet Sauvignon , <i>Duckhorn, Napa Valley, California</i>	18/90

-||| TEMPERANCE |||-

Sparkling , <i>Leitz, Rheinhessen, Germany</i>	14/56
Chardonnay , <i>Leitz, Rheinhessen, Germany</i>	13/52
Pinot Noir , <i>Leitz, Rheinhessen, Germany</i>	13/52

N. – 02

SMALLEST
CHAMPAGNE
BOTTLE

*Piccolo*²⁴¹



DRAFT BEER



Alabama Standards 9

All drafts served by the pint

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

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

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

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



BOTTLED BEER



5

Bud Light, Miller Lite, Coors Light, Michelob Ultra

7

*Blackberry Farm Saison, Good People Pale Ale, Corona Extra,
Corona Light, Peroni, Stella Artois, Guinness*

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

Dutch Courage Pilsner

West Indies Pale Ale

Dark Cape Caribbean Stout

7



TEMPERANCE



5

Peroni 0.0 (Nastro Azzurro Zero)

Athletic Brewing 'Upside Down' Golden

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</i>	14
Tawny Port , <i>Taylor Fladgate, 20 year, Douro, Portugal</i>	15
Zinfandel Port , <i>Victor Hugo, Quasi, Paso Robles, CA</i>	17
Sauternes-style <i>Far Niente, Dolce, Oakville, CA</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
Coffee	<i>regular/decaf</i>	4
Latte	<i>choice of: oat, whole, skim</i>	6
Cappuccino	<i>choice of: oat, whole, skim</i>	5



DESSERT COCKTAILS

**Creole Coffee Flip 11**

tia maria, myers, brown sugar & cinnamon, egg yolk, coffee blackjack

Bananas Foster 14

myers, blue chair banana rum, vanilla, cream, banana runts

Cinnamon Toast Crunch Punch 13

benchmark, myers, cinnamon toast crunch milk, cream, brown sugar & cinnamon, lemon



DIGESTIVI



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

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FROM THE BAR



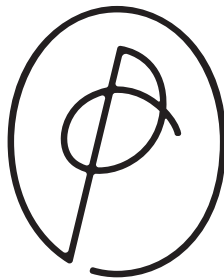
SPIRITS

Vodka		Scotch		Bourbon & Whiskey	
Belvedere	12	Chivas Regal 12 yr	17	(continued)	
Chopin	9	Dewers	11	Isaac Bowman Port Barrel	
Crystal Head	18	Glenfiddich 12 yr	17	Finished	14
Grey Goose	10	Glenfiddich 15yr	28	Jack Daniel's Old No. 7	10
Ketel One	9	Glenfiddich IPA Cask	18	Jameson	13
Redmont Vodka	8	Glenlivet 12 yr	23	Jefferson's Reserve	18
Tito's	13	Glenlivet 15 yr	29	Kentucky Owl Confiscated	42
Wheatley	8	Glenmorangie Quinta Ruban	23	Kentucky Owl The Wiseman	17
		Glenmorangie Extra Rare 18yr	45	Knob Creek	12
		Glenmorangie Lasanta	18	Knob Creek 18	68
		Glenmorangie Nector d'Or	28	Knob Creek Rye	12
Rum		Johnnie Walker Black	17	Knob Creek Single Barrel	20
Appleton Signature	10	Johnnie Walker Blue	80	Larceny Barrel Proof	20
Diplomatic Reserva	14	Johnnie Walker Red	11	Maker's Mark 46	11
Zaya Cocobana	11	Laphroaig 10 yr	21	Maker's Mark	12
Mt. Gay Eclipse	8	Macallan 15 yr	61	Nikka Coffee Grain	20
Myers Dark	8	Macallan 12 yr	35	Nikka Taketsuru Pure Malt	29
Brugal Añejo	8	Oban 14 yr	32	Old Forester	8
				Old Forester Prohibition Style	16
				Old Forester Stateman	16
Gin		Bourbon & Whiskey		Pendleton 1910	15
Beefeater	8	Angel's Envy	17	Pendleton Director's Reserve	50
Bombay Sapphire	10	Basil Hayden	11	Redbreast 12 yr	25
Hendrick's	11	Basil Hayden Dark Rye	12	Remus Repeal	25
Tanqueray	10	Benchmark	8	Sazerac Rye	10
Roku	10	Blantons	15	Stagg Jr	11
Empress 1908	12	Bookers	28	Suntory Toki	8
		Buffalo Trace	10	Templeton Reserve	
Tequila		Bulleit	10	Single Barrel Rye	30
Casamigos Añejo	21	Bulleit Rye	10	Uncle Nearest 1856	16
Casamigos Blanco	15	Calumet 14 yr	40	Uncle Nearest 1884	16
Casamigos Reposado	17	Calumet 15 yr	43	Uncle Nearest Straight Rye	15
Gran Centenario Añejo	13	Calumet 16 yr	50	Whistlepig 10 yr	30
Gran Centenario Leyenda	50	Clyde Mays Original Alabama		Whistlepig 12 yr	51
Don Julio 1942 Rosado	42	Style Whiskey	10	Whistlepig 15 yr Estate Rye	100
Don Julio 1942	55	Clyde Mays Straight Rye	14	Whistlepig 18 yr	120
Don Julio Añejo	24	Crown Royal Canadian	8	Whistlepig 21 yr Beholden	230
Don Julio Blanco	19	Elijah Craig Small Batch	19	Whistlepig Boss Hogg 9	166
Don Julio Reposado	22	Elijah Craig Barrel Proof	23	Whistlepig Boss Hogg 10	130
Exotico	8	Four Roses Yellow Label	8	Whistlepig Old World Cask	
Padre Azul Añejo	43	Four Roses Single Barrel	13	Finished 12 yr	51
Patron Silver	18	Gentlemen Jack	13	Whistlepig Piggyback Bourbon 14	
Patron Reposado	20	High West Bourbon	13	Whistlepig Piggyback Rye	13
Patron Añejo	23	High West Double Rye	11	Whistlepig Straight Rye	28
Espolon	11	High West American Prairie	13	Whistlepig Summerstock	24
Estaca Mezcal	24			William Laure Weller	35
Montelobos Mezcal	15			Woodford Reserve	12
				Woodford Reserve Rye	12
Cognac					
Courvoisier VSOP	18				
Courvoisier VS	16				
Hennessy VS	19				
Hennessy VSOP	21				
Remy Martin XO	75				

* All products are limited in availability and not always available

All drinks contain 1.5 oz of spirits, unless otherwise noted

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