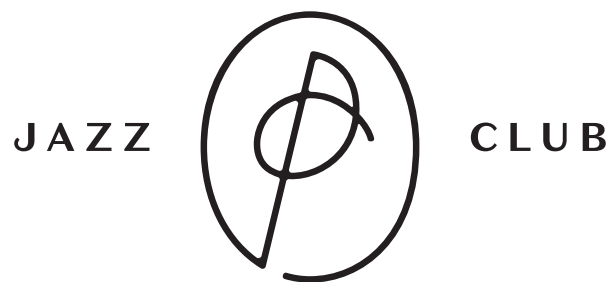


Piccolo 241

COCKTAILS AND JAZZ







ARICCIA CELLOS



Mediterranean Breeze 13

Grapefruit Spritzer

grapefruitcello, tanqueray, basil, fever tree pink grapefruit juice

Ariccia Sour 14

Amaretto Sour with Limoncello

limoncello, disaronno, lemon, Fee foam

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



La Louisiane 13

New Orleans Style Manhattan

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

Hurricane 13

don q cristal rum, appleton, fassinola, lime

Empress Violette 15

Blueberry Gimlet

empress gin, blueberry, lemon

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



Fastball 12

seedlip grove 42, basil, lime, cucumber sparkling

Monday in Orleans 11

Non-Alcoholic Hurricane

monday zero alcohol rum, hibiscus, pineapple, fassinola, lemon

Curious Elixir No. 4 12

sicilian blood orange spritz - zero sugar

Our Temperance Selections are crafted to be non-alcoholic, though some ingredients may contain up to 0.5% ABV; please consult your server for further details if needed.

J A Z Z



C L U B

*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 cup

pimm's no. 1, fever tree elderflower tonic,
basil, lime

Fig and Vine 15

White Wine Spritzer

elizabeth fig liqueur, avissi prosecco, soda water

small bites

	Fig Jam Crostini <i>prosciutto, gorgonzola dolce</i>	8
V	Tomato Basil Arancini <i>sundried tomatoes, fresh basil, mozzarella, pomodoro, parmesan</i>	5
	Calabrian Fries <i>calabrian chili, garlic, white balsamic, parmesan cheese</i>	12
	Calamari <i>pepperoncini, olives, marinara</i>	8
	Crawfish Scampi <i>garlic butter, calabrian chili, crostini</i>	8
	Crispy Pork Belly <i>peppered cornbread, pickled jalapenos, shallots</i>	6
	Shrimp Cakes <i>sundried tomatoes, lime aioli, calabrian chili oil, micro basil</i>	8
GF	Olive Tapenade <i>marinated olives, lemon, feta cheese, crostini</i>	8

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*

N. — 01

A LITTLE
WOODWIND
INSTRUMENT

*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**

Funghi

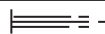
parmigiano reggiano sauce, wild mushrooms, rosemary, truffle oil **15**

Salsiccia

san marzano sauce, fennel sausage, fontina, red onion **15**



SALUMI E FORMAGGI



Ariccia Antipasto Board **22**

prosciutto, capicola, soppressata, artisanal cheeses, cornichons, marinated olives, marcona almonds, house flatbread, seasonal jam



DESSERTS



Tiramisu

mascarpone mousse, espresso soaked lady fingers **10**

Affogato

GF choice of gelato and espresso **8**

Gelato

choice of two flavors: salted caramel maple, hazelnut, vanilla, green apple sorbet, red current sorbet **7**

Cannoli Charcuterie Board

cannoli chips, ricotta cream, chocolate shavings, orange marmalade **10**

Cheesecake di Ricotta

tart wild red fruit compote, chantilly **10**



*Piccolo*²⁴¹

 SPARKLING

Prosecco , <i>Avissi, Prosecco, Veneto, Italy</i>	10/45
Metodo Classico Brut , <i>Castello Banfi, Piedmont, Italy</i>	16/72

 ROSÉ & WHITES

Corvina Blend Rosé , <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
Pinot Gris , <i>Lange, Willamette Valley, Oregon</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
Sangiovese , <i>Borgo Scopeto, Chianti Classico, Italy</i>	14/56
Cabernet Sauvignon , <i>Duckhorn, Napa Valley, California</i>	20/100

 TEMPERANCE

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

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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*

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

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



BOTTLED BEER



5

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 'Run Wild' IPA

Athletic Brewing 'Atletica' Mexican-Style Copper

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5

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



Crème de Crystal 15
thrive coffee-infused brandy, kahlua, espresso

Banana Pancakes 14
bulleit rye, blue chair banana rum, disaronno



DIGESTIVI



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

J A Z Z

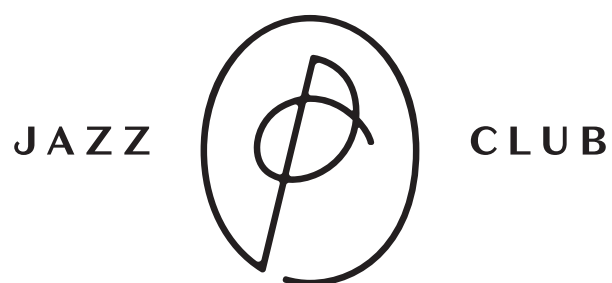


C L U B

*Piccolo*²⁴¹

The diagram shows a vertical busbar on the left connected to three horizontal lines. The top line is labeled 'L1' and has a solid line ending in a dash. The middle line is labeled 'L2' and has a solid line ending in a dash with a small circle at the end, indicating a fault. The bottom line is labeled 'L3' and has a solid line ending in a dash.

SPIRITS



*Piccolo*²⁴¹