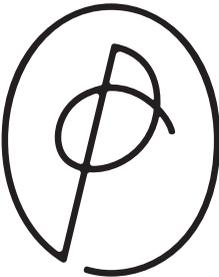


*Piccolo* 241

COCKTAILS AND JAZZ



JAZZ  CLUB

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**ARICCIA CELLOS****Strawberry Lemonada 13***Strawberry Lemon Spritzer*

limoncello, strawberry, lemon, basil, fever tree mediterranean tonic

**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.*

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**ODE TO ORLEANS****241 Magnolia 13***Daquari Meets a Cosmo*

st-germain, cointreau, cranberry, prosecco

**Aero Rosa 14***Paper Plane*

bulleit bourbon, aperol, chambord, lemon, fee foam

**Empress Violette 15***Blueberry Martini*

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.*

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**TEMPERANCE****Fastball 12**

seedlip grove 42, basil, lime, cucumber sparkling

**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.

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-≡≡≡|    **APERITIVI**    |≡≡≡-

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*“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.*

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**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***

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GF	v	<b>White Bean Hummus</b> <i>celery, carrots</i>	<b>10</b>
		<b>Tomato Basil Arancini</b> <i>sundried tomatoes, fresh basil, mozzarella, pomodoro, parmesan</i>	<b>5</b>
GF	v	<b>Crispy Smashed Fingerlings</b> <i>smoked paprika aioli</i>	<b>10</b>
		<b>Calamari</b> <i>pepperoncini, olives, marinara</i>	<b>8</b>
	v	<b>Calabrian Fries</b> <i>white balsamic vinegar</i>	<b>12</b>
GF		<b>Gambas al Ajillo</b> <i>garlic, smoked paprika, white wine</i>	<b>8</b>
		<b>Tasso Ham Croquettes</b> <i>anchovy aioli</i>	<b>10</b>
		<b>Shrimp Cakes</b> <i>sundried tomatoes, lime aioli, calabrian chili oil, micro basil</i>	<b>8</b>

v Vegetarian  
GF Gluten Free Option Available

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**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*

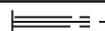
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A LITTLE  
WOODWIND  
INSTRUMENT

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## 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****Pistachio Pesto***burrata, basil, pine nuts, pistachio, prosciutto* **15****Funghi***V san marzano sauce, artichokes, mushrooms, olive tapenade, mozzarella* **15****Ariccia Antipasto Board 22***prosciutto, capicola, soppressata, artisanal cheeses, cornichons, marinated olives, almonds, dried fruit, flatbread, seasonal jam*

## DESSERTS

**Limoncello Cheesecake** **10***lemon curd, fresh berries***Chocolate Cappuccino Tart** **10***cinnamon vanilla biscotti***Pistachio Mousse Cake** **10***pistachio sable crust, honey-mascarpone whipped cream***Gelato | Sorbet** **7***choice of two: cookie monster, chocolate, vanilla, key lime lemon sorbet, strawberry sorbet*

JAZZ



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-||| SPARKLING |||-

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

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-||| ROSÉ & WHITES |||-

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<b>Corvina Blend Rosé</b> , <i>Le Morette, Chiantetto Classico, Bardolino, Italy</i>	<b>13/52</b>
<b>Moscato</b> , <i>Vietti, Piedmont, Italy</i>	<b>10/40</b>
<b>White Blend</b> , <i>Tenuta Regaleali Bianco, Sicily, Italy</i>	<b>12/48</b>
<b>Sauvignon Blanc</b> , <i>Mason, Napa Valley, California</i>	<b>14/56</b>
<b>Pinot Gris</b> , <i>Alexana, Willamette Valley, Oregon</i>	<b>14/56</b>
<b>Chardonnay</b> , <i>Scarpetta, Friuli-Venezia, Italy</i>	<b>14/56</b>
<b>Chardonnay</b> , <i>Vincent Girardin, Cuvee St. Vincent, Burgundy, France</i>	<b>18/72</b>

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-||| REDS |||-

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<b>Red Blend</b> , <i>Falescos Vitiano, Umbria, Italy</i>	<b>12/48</b>
<b>Pinot Noir</b> , <i>Stoller, Willamette Valley, Oregon</i>	<b>16/65</b>
<b>Barbera</b> , <i>Renato Ratti, Battaglione, Barbera, Italy</i>	<b>14/56</b>
<b>Sangiovese</b> , <i>Borgo Scopeto, Chianti Classico, Italy</i>	<b>14/56</b>
<b>Grenache Blend</b> , <i>Domaine Gassier, Cotes du Rhone, France</i>	<b>10/40</b>
<b>Cabernet Sauvignon</b> , <i>Duckhorn, Napa Valley, California</i>	<b>20/100</b>

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-||| TEMPERANCE |||-

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<b>Sparkling</b> , <i>Leitz, Rheinhessen, Germany</i>	<b>14/56</b>
<b>Chardonnay</b> , <i>Leitz, Rheinhessen, Germany</i>	<b>13/52</b>
<b>Cabernet Sauvignon</b> , <i>Ariel, California</i>	<b>14/56</b>

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N. – 02

SMALLEST  
CHAMPAGNE  
BOTTLE

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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*

**Common Bond** *Montgomery, AL | Brochacho Mexican Lager 4.8% abv*

**Ciderboys Cider** *Stevens Point, WI | Seasonal Selection | ask your server*



BEER



**Bottled**

*Miller Lite, Bud Light, Coors Light, Michelob Ultra 5*

*Corona Extra, Corona Light, Peroni, Stella Artois, Guinness 7*

**Southern 7**

*Hazy Like a Fox IPA*

*Braided River Hoppy by Nature IPA*

*Common Bond Zelda American Blonde Ale*

*Good People Pale Ale*

*Blackberry Farm Saison*

*Braided River Seasonal Sour*



TEMPERANCE



**5**

*Peroni 0.0 (Nastro Azzurro Zero)*

*Athletic Brewing 'Run Wild' IPA*

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N. – 03

THE  
YOUNGER  
SIBLING

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## DESSERT WINES



<b>Reserve Port</b> , <i>Graham's, Six Grapes, Douro, Portugal</i>	12
<b>Sauternes</b> , <i>Chateau Villefranche, Bordeaux, France</i>	14
<b>Tawny Port</b> , <i>Taylor Fladgate, 20 year, Douro, Portugal</i>	15
<b>Zinfandel Port</b> , <i>Victor Hugo, Quasi, Paso Robles, CA</i>	17
<b>Sauternes-style</b> <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*

<b>Espresso</b>	<i>double</i>	4
<b>Coffee</b>	<i>regular/decaf</i>	4
<b>Latte</b>	<i>choice of: oat, whole, skim</i>	6
<b>Cappuccino</b>	<i>choice of: oat, whole, skim</i>	5



## DESSERT COCKTAILS

**Emerald Solstice 15**

*redmont vodka, bailey's, creme de menthe, half & half, white chocolate*

**Banana Pancakes 14**

*bulleit rye, blue chair banana rum, disaronno*



## DIGESTIVI



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

*+ Add a scoop of vanilla gelato - perché si*

JAZZ



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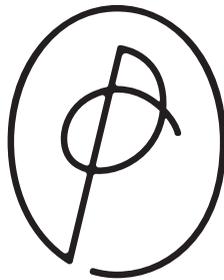
# FROM THE BAR



## SPIRITS

Vodka		Scotch		Bourbon & Whiskey	
<i>Belvedere</i>	12	<i>Chivas Regal 12 yr</i>	17	(continued)	
<i>Chopin</i>	9	<i>Dewers</i>	11	<i>Isaac Bowman Port Barrel Finished</i>	14
<i>Grey Goose</i>	10	<i>Glenfiddich 12 yr</i>	17	<i>Jack Daniel's Old No. 7</i>	10
<i>Ketel One</i>	9	<i>Glenfiddich 15yr</i>	28	<i>Jameson</i>	13
<i>Redmont Vodka</i>	8	<i>Glenfiddich IPA Cask</i>	18	<i>Jefferson's Reserve</i>	18
<i>Tito's</i>	13	<i>Glenlivet 12 yr</i>	23	<i>Kentucky Owl Confiscated</i>	42
<i>Wheatley</i>	8	<i>Glenlivet 15 yr</i>	29	<i>Kentucky Owl The Wiseman</i>	17
<b>Rum</b>		<i>Glenmorangie Quinta Ruban</i>	23	<i>Knob Creek</i>	12
<i>Appleton Signature</i>	10	<i>Glenmorangie Extra Rare 18yr</i>	45	<i>Knob Creek 18</i>	68
<i>Diplomatico Riserva</i>	14	<i>Glenmorangie Lasanta</i>	18	<i>Knob Creek Rye</i>	12
<i>Mt. Gay Eclipse</i>	8	<i>Glenmorangie Nector d'Or</i>	28	<i>Knob Creek Single Barrel</i>	20
<i>Myers Dark</i>	8	<i>Johnnie Walker Black</i>	17	<i>Larceny Barrel Proof</i>	20
<i>Brugal Añejo</i>	8	<i>Johnnie Walker Blue</i>	80	<i>Maker's Mark 46</i>	11
<b>Gin</b>		<i>Johnnie Walker Red</i>	11	<i>Maker's Mark</i>	12
<i>Beefeater</i>	8	<i>Laphroaig 10 yr</i>	21	<i>Nikka Coffee Grain</i>	20
<i>Bombay Sapphire</i>	10	<i>Macallan 15 yr</i>	61	<i>Nikka Taketsuru Pure Malt</i>	29
<i>Hendrick's</i>	11	<i>Macallan 12 yr</i>	35	<i>Old Forester</i>	8
<i>Tanqueray</i>	10	<i>Oban 14 yr</i>	32	<i>Old Forester Prohibition Style</i>	16
<i>Roku</i>	10	<b>Bourbon &amp; Whiskey</b>			
<i>Empress 1908</i>	12	<i>Angel's Envy</i>	17	<i>Old Forester Stateman</i>	16
<b>Agave Based Spirits</b>		<i>Basil Hayden</i>	11	<i>Pendleton 1910</i>	15
<b>Tequila   Bacanora   Mezcal</b>		<i>Basil Hayden Dark Rye</i>	12	<i>Pendleton Director's Reserve</i>	50
<i>Casamigos Añejo</i>	21	<i>Benchmark</i>	8	<i>Redbreast 12 yr</i>	25
<i>Casamigos Blanco</i>	15	<i>Blantons</i>	30	<i>Remus Repeal</i>	25
<i>Casamigos Reposado</i>	17	<i>Bookers</i>	28	<i>Sazerac Rye</i>	10
<i>Gran Centenario Añejo</i>	13	<i>Buffalo Trace</i>	25	<i>Stagg Jr</i>	11
<i>Gran Centenario Leyenda</i>	50	<i>Bulleit</i>	10	<i>Suntory Toki</i>	8
<i>Don Julio 1942 Rosado</i>	42	<i>Bulleit Rye</i>	10	<i>Templeton Reserve</i>	
<i>Don Julio 1942</i>	55	<i>Bulleit Rye</i>	10	<i>Single Barrel Rye</i>	30
<i>Don Julio Añejo</i>	24	<i>Calumet 14 yr</i>	40	<i>Uncle Nearest 1856</i>	16
<i>Don Julio Blanco</i>	19	<i>Calumet 15 yr</i>	43	<i>Uncle Nearest 1884</i>	16
<i>Don Julio Reposado</i>	22	<i>Calumet 16 yr</i>	50	<i>Uncle Nearest IHP Barrel Pick 25</i>	
<i>Exotico</i>	8	<i>Clyde Mays Original Alabama</i>	50	<i>Uncle Nearest Straight Rye</i>	15
<i>Patron Silver</i>	18	<i>Style Whiskey</i>	10	<i>Whistlepig 10 yr</i>	30
<i>Patron Reposado</i>	20	<i>Clyde Mays Straight Rye</i>	14	<i>Whistlepig 12 yr</i>	51
<i>Patron Añejo</i>	23	<i>Crown Royal Canadian</i>	8	<i>Whistlepig 15 yr Estate Rye</i>	100
<i>Espolon</i>	11	<i>Elijah Craig Small Batch</i>	19	<i>Whistlepig 18 yr</i>	120
<i>Estaca Bacanora</i>	28	<i>Elijah Craig Barrel Proof</i>	23	<i>Whistlepig 21 yr Beholden</i>	230
<i>Estaca Coraje</i>	40	<i>Four Roses Yellow Label</i>	8	<i>Whistlepig Boss Hogg 9</i>	166
<i>Estaca El Trajo</i>	50	<i>Four Roses Single Barrel</i>	13	<i>Whistlepig Boss Hogg 10</i>	130
<i>Estaca Valiente</i>	43	<i>Gentlemen Jack</i>	13	<i>Whistlepig Old World Cask Finished 12 yr</i>	51
<i>Estaca Salvaje</i>	40	<i>High West Bourbon</i>	13	<i>Whistlepig Piggyback Bourbon 14</i>	
<i>Montelobos Mezcal</i>	15	<i>High West Double Rye</i>	11	<i>Whistlepig Piggyback Rye</i>	13
<b>Cognac</b>		<i>High West American Prairie</i>	13	<i>Whistlepig Straight Rye</i>	28
<i>Courvoisier VSOP</i>	18	* All products are limited in availability and not always available			
<i>Courvoisier VS</i>	16	<b>All drinks contain 1.5 oz of spirits, unless otherwise noted</b>			
<i>Hennessy VS</i>	19				
<i>Hennessy VSOP</i>	21				
<i>Remy Martin XO</i>	75				

JAZZ



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