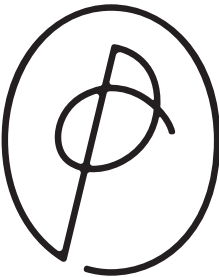


Piccolo 241

COCKTAILS AND JAZZ



JAZZ  CLUB

*Piccolo*²⁴¹

**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.

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

st-germain, cointreau, cranberry, prosecco

Dolce Vita 15*a whiskey highball*

crown royal whiskey, chambord, lemon, raspberry, club soda

Empress Violette 15*Blueberry Martini*

empress gin, blueberry, lemon

The Sazerac 13*a classic*

sazerac rye, demerara, angostura & psychaud bitters

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

Curious Elixir No. 4 12

sicilian blood orange spritz - zero sugar

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JAZZ



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-≡≡≡| **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

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

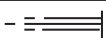
N. – 01

A LITTLE
WOODWIND
INSTRUMENT

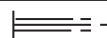
*Piccolo*²⁴¹



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****Basil Pesto***burrata, basil, prosciutto, corn, sundried tomato* **15****Funghi***v san marzano sauce, artichokes, mushrooms, olive tapenade, mozzarella* **15**

SALUMI E FORMAGGI

**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***GF Frangelico Creme Brulee** **10**
*hazelnut madeleine cookie***GF Flourless Chocolate Truffle Torte** **10**
*white chocolate-matcha cremeux, raspberry coulis***Panettone Bread Pudding** **10**
*candied pecans, passion fruit creme anglaise***Gelato | Sorbet - Choose 2** **7**
belgium chocolate, tahitian vanilla bean, hazelnut, clanton county peach, strawberry basil sorbet

JAZZ



CLUB

*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, Chiantetto Classico, Bardolino, Italy</i>	13/52
Moscato , <i>Vietti, Piedmont, Italy</i>	10/40
White Blend , <i>Tenuta Regaleali Bianco, Sicily, Italy</i>	12/48
Sauvignon Blanc , <i>Mason, Napa Valley, California</i>	14/56
Pinot Gris , <i>Alexana, Willamette Valley, Oregon</i>	14/56
Chardonnay , <i>Ercole, Monferrato Bianco, Piedmont, Italy</i>	12/48
Chardonnay , <i>Vincent Girardin, Cuvee St. Vincent, Burgundy, France</i>	18/72

-||| REDS |||-

Red Blend , <i>Falescos Vitiano, Umbria, Italy</i>	12/48
Pinot Noir , <i>Stoller, Willamette Valley, Oregon</i>	16/65
Barbera , <i>Renato Ratti, Battaglione, Barbera, Italy</i>	14/56
Barbera , <i>Ercole, de Monferrato, Piedmont, Italy</i>	12/48
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
Cabernet Sauvignon , <i>Ariel, California</i>	14/56

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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*

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)

7

Untitled Art Italian-Style Pilsner

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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

**Sugar & Smoke 15**

vanilla vodka, bailey's, creme de cacao, toasted marshmallow, graham cracker

Velvet Belle 14

vanilla vodka, raspberry, white chocolate, cream



DIGESTIVI



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

+ Add a scoop of vanilla gelato - perché si

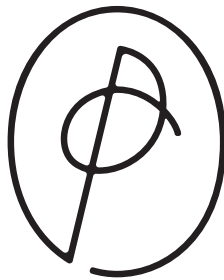
JAZZ



CLUB

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JAZZ



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