

piccolo

SNACKS

Salumi E Formaggi

Served with grilled bread, roasted almonds, quince paste, & cornichons

Prosciutto 7
Bresaola 7
Coppa 7
Salami 7

Taleggio 7
La Peral Blue 7
Fontina val D'osta 7
Pecorino sardo 7

Choose 4 for \$25

Piccolo

To start, to share

- Marinated Olives** lemon olive oil, fresh herbs 5
- Fried Cauliflower** capers, aioli 5
- Bruschetta** tomato, shallots, basil, balsamic 4
- Cillengini** basil, sweetie pepper, extra virgin olive oil, balsamic 5
- Ricotta Toast** buttermilk ricotta, prosciutto, apricot jam, local honey, grilled bread 4
- Heirloom polenta** pecorino, egg yolk, herbs 4

Pizza

All pies are 10"

- Quattro Formaggi** buffalo mozzarella, provolone, parmesan, pecorino 10
- Burrata** fresh basil, pomodoro 12
- Peperoni** buffalo mozzarella, pomodoro, pepperoni 12
- Porchetta** roasted porchetta, pomodoro, buffalo mozzarella 13

COCKTAILS

- Negroni Sbagliato** Carpano Antica, Campari, Spumante, orange twist | 10
Aperol Spritz Aperol, spumante, soda, orange slice | 7
Bellini White peach & raspberry puree, spumante | 7
Gin Rickey Tanqueray, lime juice, soda, lime | 8
Cat Daddy John Emerald Gin, Pomegranate & Rosemary simple syrup, Lemon | 8
Boulevardier Bulleit Rye, Punt E Mes, Campari | 10
The Coltrane Knob Creek, fuji apple simple syrup, St Germaine | 9
Take 5 Svedka, Vanilla Simple Syrup, Oskar Blues Orange Cream Ale, Amarena Cherry | 9
Melody Margarita Jose Cuervo, sour, amaretto, orange juice | 8
A-T Basito Barcardi, lime, brown sugar, basil, Oskar Blues Ginger Beer | 8

DESSERT COCKTAILS

- Lemon Capri** Chilled Espresso, cream, limoncello | 6
Café Shakerato Espresso, cane sugar | 5
Chocolate Martini Godiva, Svedka, Crème de Cacao, cream | 8

MANHATTAN

Classic Rye | 9.00

Bulleit Rye, Carpano Antica sweet vermouth, a dash of amarena cherry juice, amarena cherry

Dry Spell | 13.00

Bulleit 10 year, Dolin Dry & Sweet, molé bitters, misted with Ardbeg, finished with a scorched lemon twist

Grand Manhattan | 12.00

Bulleit Bourbon, Cocchi Vermouth di Torino, Grand Marnier, spiced cherry bitters, garnished with an orange twist

MARTINI

Shaken Not Stirred | 10.00

Beefeater, Svedka, Lillet Blanc, lemon bitters

Spicy n' Dirty | 11.00

Ketel One, olive juice, hot sauce, umami bitters garnished with blue cheese olives

Strawberry Gimlet | 12.00

Belvedere, fresh lime juice, strawberry simple syrup, topped with sparkling wine, garnished with a floating strawberry slice

WINES BY THE GLASS

SPARKLING

NV PRIMA CUVÉE PROSECCO DOC, VENETO, ITALY	7	35
NV, COCCHI, BRACHETTO D' ACQUI, DOCG, PIEMONTE	12	55
NV TAITTINGER, BRUT, "LA FRANCAISE", CHAMPAGNE	17	90

WHITES

2016 WAVE SERIES, SAUVIGNON BLANC, LEYDA	7	30
2015 CHARLES & CHARLES, RIESLING, WASHINGTON	7	30
2016 CHARLES & CHARLES, ROSÉ, WASHINGTON	8	35
2016 COLTERENZIO, PINOT GRIGIO, ALTO ADIGE	9	40
2015 FOLIE A DEUX, CHARDONNAY, RUSSIAN RIVER VALLEY	9	40
2015 SCHUG, CHARDONNAY, SONOMA COAST	10	45
2016 ILLUMINATION, SAUVIGNON BLANC, NAPA	15	70

REDS

2013 CASTELLO DI FARNETELLA, CHIANTI, COLLI SENESI	9	40
2014 JOEL GOTT, "815", CABERNET SAUVIGNON	9	40
2014 FIDELITY, MERLOT, ALEXANDER VALLEY	10	45
2014 CULT, CABERNET SAUVIGNON, NAPA	11	50
2014 NAPA CELLARS, PINOT NOIR, NAPA	12	55
2014 TAKEN "THE COMPLICATED," BLEND, CENTRAL COAST	12	55
2010 CLOS PISSARA ARTISAN, BLEND, MONSTANT, SPAIN	13	60
2016 SCHUG, PINOT NOIR, CARNEROS	13	60
2014 RAPTOR RIDGE, BARREL SELECT, WILLAMETE VALLEY	13	60
2012 PHIPPS FAMILY, ZINFANDEL, SONOMA	14	65

Please see server for full wine list

BEER

DRAFT Ask your server for today's local & regional craft beer selections

CRAFT BEER BOTTLES

5.00

BACK FORTY | Gadsden, AL
NAKED PIG PALE ALE,
TRUCK STOP HONEY BROWN

DOMESTIC & IMPORTED BOTTLES

Budweiser, Bud light, Miller Lite, Coors Light,
Michelob Ultra, Yuengling
3.50

Amstel Light, Corona Extra, Corona Light, Peroni, Moretti
4.00

Blue Moon, Sam Adams, Heineken, Guinness
5.00

06.01.18

FROM THE BAR

VODKA

SVEDKA
GREY GOOSE
BELVEDERE
ELIZABETH
KETEL ONE
TITO'S

RUM

BACARDI SILVER
APPLETON
CAPTAIN MORGAN
MEYERS DARK
MALIBU
JOHN EMERALD SPICED
JOHN EMERALD
ZAYA GRAND RESERVA

GIN

BEEFEATER
BOMBAY SAPPHIRE
TANQUERAY
HENDRIX
JOHN EMERALD
27 SPRINGS

TEQUILA

JOSE CUERVO GOLD
PATRON SILVER
PATRON GOLD
CASAMIGOS BLANCO
DON JULIO ANEJO
DON JULIO BLANCO
ESPOLON BLANCO

COGNAC

COURVOISIER VSOP
COURVOISIER VS
HENNESSY VS
KELT: VSOP
REMY MARTIN VSOP
REMY MARTIN VS

SCOTCH

CUTTY SARK
DEWERS
JOHNNY WALKER:
BLUE, BLACK, RED
CHIVAS REGAL 12YR

WHISKEY

JACK DANIELS | TENNESSEE
JACK DANIELS RYE | TENNESSEE
GEORGE DICKEL RYE | TENNESSEE
JOHN EMERALD | ALABAMA
CROWN ROYAL | CANADIAN
SEAGRAM'S VO | CANADIAN
CANADIAN CLUB | CANADIAN
JAMESON | IRISH

BOURBON

JIM BEAM | KNOB CREEK | KNOB CREEK RYE (*WHISKEY*) | FOUR ROSES | BASIL HAYDEN
WOODFORD RESERVE | MAKERS MARK | MAKERS MARK CASK STRENGTH | BOOKERS |
TEMPLETON RYE | OLD FORESTER | OLD FORESTER BIRTHDAY BOURBON | BULLIET |
BULLIET RYE (*WHISKEY*) | BULLEIT 10 | 1792 | WELLER ANTIQUE 107 | WELLER 12 YEAR |
WELLER SPECIAL RESERVE | LITTLE BOOK | MAKER 46 | EAGLE RARE | WOODFORD RESERVE RYE |
KNOB CREEK SINGLE BARREL | E.H. TAYLOR, SMALL BATCH | E.H. TAYLOR, SINGLE BARREL |
E.H. TAYLOR, RYE

SINGLE MALT

GLENFIDDICH 12YR | GLENLIVET 12 & 18YR | GLENMORANGIE 12 YR QUINTA RUBEN |
LAPHROIG 10YR | GLENMORANGIE LASANTA 12YR | MACALLAN 12YR | MACALLAN 18 YEAR |
OBAN 14YR | BALVENIE CARIBBEAN CASK 14 | BALVENIE DOUBLEWOOD 12YR | ARDBEG |
BALVENIE SINGLE BARREL 15 | GLENMORANGIE NECTOR D'OR | GLENFIDDICH IPA CASK
GLENMORANGIE EXTRA RARE 18 YR

APERITIF

APEROL
CAMPARI