

## DINNER

**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, lemon feta 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

**Dolce**

Zeppolis 6 Affogato	6
Tiramisu	6
Gelato	6

**Antipasti**

To start, to share

Burrata mozzarella, grapefruit, heirloom tomato, extra virgin olive oil	9
Ahi tuna crudo lemon oil, citrus, shallots, fennel, fennel fronds 15	
Octopus grilled, fingerling potatoes, romesco	12
Carpaccio shaved beef tenderloin, aioli, greens & capers, bread	15
Arancini risotto balls, tomato fondue, pesto, gorgonzola cream	6
Roasted beets beets, pecorino, lemon oil, pecans, labne	8
A·T salad market greens, blue cheese, pistachio brittle, balsamic vinaigrette	7
Caesar chopped baby romaine, shaved parmesan, ciabatta croutons	7

**Pizza**

All pies are 10"

Quattro Formaggi buffalo mozzarella, provolone, parmesan, pecorino	10
Burrata fresh basil, pomodoro	12
Pepperoni buffalo mozzarella, pomodoro, pepperoni	12
Porchetta roasted porchetta, pomodoro, buffalo mozzarella	14

**Secondi**

Plates

Pan Roasted 8oz Chicken Breast seasonal garden risotto, battuto 21	
Porchetta 8oz slow roasted porchetta, seasonal vegeta- bles, lemon feta aioli, lemon herb fried potatoes 23	
Pesce grilled fish filet, heirloom polenta, seasonal vegeta- bles, fire roasted fennel 27	
8oz Filet preserved lemon & garden herb fingerling pota- toes, seasonal vegetables, soffritto oil 35	

**Contorni**

To share

Preserved Lemon & Herb Fingerling Potatoes	5
Farmer's Market Vegetables	4
Seasonal Garden Risotto	6

\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Under Alabama law, the consumer has the right to know, upon request to the food service established, the country of origin of farm-raised fish or wild fish.

A TAVOLA NON SI INVECCHIA.

AUBURN — AL.

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CHEF:

*Leandra Mann*