

## LUNCH

## Zuppa e Insalata

Bread: artisanal bread, olive oil, sea salt, fresh cracked black pepper	3
Burrata: Mozzarella, grapefruit, heirloom tomato, extra virgin olive oil	9
Roasted Beets: Beets, pecorino, lemon oil, pecans, blue cheese, labne	8
Seasonal Soup	Cup 5 Bowl 7
A•T Salad: market greens, blue cheese, pistachio brittle, balsamic vinaigrette	7
Caesar: chopped baby romaine, shaved parmesan, ciabatta croutons	7
Add to any Salad : Grilled Chicked 5 Grilled Salmon 7 Grilled Vegetables 4	

## 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: pomodoro, buffalo mozzarella	14

## Pasta

Spaghetti Cacio e Pepe: percorino, parmesan, ricota whey, cracked black pepper	15
Bucatini Bolognese: A•T's signature pork, veal, & beef sauce, triple cream, percorino	20
Rigatoni Carbonara: Pancetta, guanciale, pecorino parmesan, triple cream, egg yolk	18

## Dolce

Zeppolis	6
Affogato	6
Tiramisu	6
Gelato	6

## Panino

Hot Italian Beef: slow roasted beef, jus, giardiniera, hoagie	12
Chicken Parmigiana: Fried Chicken, buffalo mozzarella, Pomodoro, focaccia roll	12
Open Faced Ratatouille Bruschetta: Grilled, vegetables, arugula, aioli, onion roll	10
Porchetta Panino: Shaved Porchetta, garlic lemon aioli, onion roll	14

\*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: