



ARICCIA

CUCINA *Italiana*

BRUNCH

ANTIPASTI

"All'inizio" Cheese Board9	Insalata Cobb Italiana9
Fontina, Parmigiano Reggiano, prosciutto, salami, porchetta, grapes, cornichons, olives, seasonal jam, grilled bread	Crispy fresh greens, heirloom cherry tomatoes, boiled egg, grilled chicken, gorgonzola crumbles, prosciutto americano, chives, white balsamic vinaigrette
Seasonal Cup of Soup6	^o GF Ariccia Salad7
Served with grilled focaccia	Market greens, blue cheese, A.T pistachio brittle, balsamic vinaigrette
^o Bruschetta5	<i>Add Grilled Chicken 5 or Grilled Shrimp 7</i>
Tomatoes, shallots, sweet basil, balsamic	
Caesar Salad7	
Chopped baby romaine, shaved parmesan, ciabatta croutons	

BRUNCH

Panettone "french toasts" Italian sweet bread, ricotta, seasonal berries, "Eastaboga" honey.....12
Tuscan Toast Two poached eggs, applewood smoked bacon, bruschetta tomato salad, parmigiano hollandaise.....11
Bistecca & Eggs 6oz grilled ribeye, two sunny side-up eggs, fries, arugula & tomato salad, salsa verde.....14
TheAmericano Two eggs your way, crispy fingerlings, applewood bacon, arugula & tomato salad, grilled bread.....11
Scampi & Polenta Rock shrimp, Italian corn polenta, smoked pancetta, pomodoro garlic sauce.....14
Meatball Panino Pork & veal meatballs braised in pomodoro sauce, provolone, white baguette, small salad.....10

HORNSBY FARM WEEKLY PRODUCE BASKET PASTA BOWL MKT \$\$\$\$

Each week's produce basket pasta bowl is a unique combination of our house-made pasta with fresh produce courtesy of Hornsby Farms.

Every produce basket sold by Hornsby Farms benefits Nourish, AL, a hunger initiative aimed at providing food insecure families in Lee County and the surrounding community with healthy nutritious foods and the tools to prepare them. For more information on the baskets and Nourish AL, visit www.hornsbyfarms.com.

**Other Farms Supported Through This Basket: Extreme Green Farms, Epic Family Farm, DeLoach Farms*

PIZZA

^o Margherita12
Burrata, fresh basil, pomodoro, extra virgin olive oil
^o Formaggi & Pesto11
Mozzarella, ricotta, Parmigiano Reggiano, basil pesto, mandarin oranges, arugula, pistachio brittle, balsamic vinaigrette
Wild Mushroom Pizza with Fried Eggs12
Wild mushrooms, caramelized onions, sunny side up eggs, ricotta, fontina, black truffle spread
Marinara11
House dried oregano, fresh basil, sliced garlic, Parmigiano Reggiano, extra virgin olive oil, San Marzano sauce
Pepperoni12
Red wine & peperoncino cured pepperoni, mozzarella, San Marzano sauce

PASTA

Rigatoni Bolognese22
Beef, veal, pork & red wine sauce, San Marzano tomatoes, Parmigiano Reggiano cream, pecorino
Spaghetti Carbonara18
Smoked pancetta, Parmigiano Reggiano, sweet peas, mushrooms, cured egg yolk, cracked black pepper spaghetti
^o Aglio e Olio12
Roasted garlic, extra virgin olive oil, angel hair pasta
^o Fettucine Alfredo17
Parmigiano Reggiano cream sauce
<i>Add Grilled Chicken 5 or Grilled Shrimp 7</i>

A 20% gratuity will be added to parties of 8 or more

*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.

DRINKS

FROM THE CAFÉ

Espresso.....	\$2.00 Single \$2.50 Double
Valentine Coffee Co. Freshly Brewed Coffee....	\$2.00
Cappuccino.....	\$3.00
Cold Brew.....	\$3.00
Macchiato.....	\$3.50

BLOODY MARYS AND MIMOSAS

\$5

Bloody Mary- Zing Zang, Vodka

Mimosa-Orange Juice, Sparkling Wine

WINES BY THE GLASS

SPARKLING

Prosecco	7 30
Cantine Maschio, Prosecco DOC, Veneto	
Prosecco	13 55
Ca'Vittoria, Congliano DOCG, Veneto	
Brut Champagne	17 85
Taittinger, "La Francaise," Reims, Champagne	

WHITES

Chardonnay	10 38
Folie a Deux, Russian River Valley	
Chardonnay	15 55
Holman Ranch, Carmel Valley	
Pinot Grigio	9 32
Sartori, Delle Venezie DOC	
Pinot Grigio	15 55
Tenuta Maccan, Friuli-Grave IGT	
Riesling	8 30
Charles & Charles, Yakima Valley, WA	
Sauvignon Blanc	8 30
Natura, Casablanca Valley, Chile	
Sauvignon Blanc	11 40
Echo Bay, Marlborough, NZ	
Sauvignon Blanc	17 68
Illumination, Napa Valley	
Bianco della Casa	8 32
Mercato, "Pesce," Veneto	

ROSÉ

Cabernet/Syrah Blend	9 32
Emiliana, Natura Organic, Rapel Valley	
Corvina Blend	12 42
Le Morette, Chiaretto Classico, Bardolino DOC	
Cabernet/Syrah Blend	14 50
Charles & Charles, Columbia Valley, WA	

REDS

Cabernet Sauvignon	10 38
Joel Gott, "815," California	
Cabernet Sauvignon	15 55
Brancatelli, "Valle delle Stelle," Toscana IGT	
Grenache Blend	13 48
Complicated, Central Coast, California	
Garnatxa Blend	14 50
Clos Pissarra, "Aristan," Falset, Spain	
Merlot Blend	11 40
Goldschmidt, "Fidelity," Alexander Valley	
Pinot Noir	13 48
Schug, Sonoma Coast	
Pinot Noir	16 55
Raptor Ridge, "Barrel Select," Willamette Valley	
Sangiovese	11 40
Lorini, Chianti DOCG, Tuscany	
Super Tuscan	12 45
Villa Antinori, Toscana IGT	
Rosso della Casa	8 32
Mercato, Carne, Abruzzo	

APERITIVI

Aperol Betty.....	7
Aperol, fresh orange and grapefruit juice, prosecco	
Tinto de Verano.....	8
'Mercato' Italian red blend, lemon simple, fresh orange juice, soda	
White Spritz.....	7
Bianco della Casa, lemon simple, soda	

Lady Day.....	8
Limoncello, prosecco, blueberries	
Campari Milano.....	8
Campari, mint, elderflower syrup, prosecco	
Cocchi Americano.....	8
Campari, Cocchi, soda	
<i>Option of Cocchi Bianco, Rosa, or Torino</i>	