

CUCINA *Italiana*

DINNER

Antipasti

To start

- ^o **Minestrone Napoletana** freshly harvested squash, cannellini and cranberry beans, potatoes, San Marzano tomatoes, gemelli pasta 6
- ^o **Spinach & Brussels Salad** baby spinach, shaved brussels, strawberries, oranges, ricotta salata cheese, pistachio brittle, white balsamic vinaigrette 8
- Carpaccio** shaved "Wagyu" beef tenderloin, Meyer lemon vinaigrette, arugula, capers, grilled focaccia, Parmigiano Reggiano 8
- ^o **Burrata Salad** heirloom cherry tomatoes, shaved shallots, sweet basil, fig balsamic essence, olive oil, carta di musica bread 8
- Mussels & Fries** pepperoni dolce, roasted garlic, fennel, caper berries, San Marzano tomatoes, basil oil, fries 15
- ^o **Ariccìa Salad** market greens, blue cheese, Ariccìa pistachio brittle, balsamic vinaigrette 7
- ^o **Apple & Fennel Salad** arugula, radicchio, fresh basil, candied pecans, fennel fronds, Moscato wine creamy vinaigrette 7
- ^o **Caesar Salad** chopped baby romaine, shaved Parmigiano Reggiano, ciabatta croutons 7

Add to any salad Grilled Chicken 5 or Grilled Shrimp 7

Salumi E Formaggi

- Ariccìa Antipasti Board** 18
- "La Quercia" Prosciutto Americano • Soppresata • Fennel salami • Pecorino Sardo • Parmigiano Reggiano • Fontina • olives • pickles • marinated fire roasted artichokes • seasonal jam • Marcona almonds • "Carta di Musica" bread

Piccolo

To share

- ^o **Bread** housemade focaccia, roasted tomato pesto, olive oil, sea salt, fresh cracked pepper 4
- ^o **Marinated Olives** lemon olive oil, fresh herbs 5
- ^o **Fried Cauliflower** capers, lemon feta aioli 5
- ^o **Bruschetta** tomatoes, shallots, sweet basil, balsamic 5
- ^o **Arancini** risotto fritters, tomato pesto, basil pesto, gorgonzola cream 6
- ^o **Fried Artichokes** Italian breaded, San Marzano aioli, Parmigiano Reggiano 9
- N'Duja Meatballs** Calabrian chili pepper, San Marzano tomato sauce, mozzarella cheese, grilled focaccia 8

Contorni

To share

- ^o **Preserved Lemon & Herb Fingerling Potatoes** 5
- ^o **Grilled Asparagus** 5
- ^o **Sweet Butter Mashed Potatoes** 5
- ^o **Sautéed baby spinach with cherry tomatoes** 5
- ^o Vegetarian
- ^o Gluten Free Option Available

Wood-Fired Pizza

All pies are 10"

- ^o **Formaggi & Pesto** mozzarella, ricotta, Parmigiano Reggiano, basil pesto, mandarin oranges, arugula, pistachio brittle, balsamic vinaigrette 11
- ^o **Margherita** burrata, fresh basil, extra virgin olive oil, San Marzano sauce 12
- Pepperoni** red wine & peperoncino cured pepperoni, mozzarella, San Marzano sauce 12
- Porchetta** roasted pork, smoked mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic 14

Pasta

Artisanal, bronze-cut pasta made fresh in-house daily

- ^o **Cacio e Pepe** pecorino, Parmigiano Reggiano, cracked black pepper spaghetti 15
- Rigatoni Bolognese** beef, veal, pork & red wine sauce, San Marzano tomatoes, Parmigiano Reggiano cream, pecorino 22
- Spaghetti Carbonara** smoked pancetta, Parmigiano Reggiano, sweet peas, mushrooms, cured egg yolk, cracked black pepper spaghetti 18
- Linguini with Clams** little neck clams, roasted garlic, Calabrian chili pepper, capers, extra virgin olive oil, fresh linguine 24
- ^o **Aglio e Olio** roasted garlic, extra virgin olive oil, angel hair pasta 12
- ^o **Summer Truffle Ravioli** baby spinach, ricotta cheese, Parmigiano Reggiano, tomato & basil salad, truffle cream sauce 22
- Lasagna Bolognese** rich beef, veal, pork & red wine sauce, San Marzano tomatoes, Parmigiano Reggiano cream, fresh mozzarella, egg pasta, grilled focaccia 22
- ^o **Fettucine Alfredo** Parmigiano Reggiano cream sauce 17

Add Grilled Chicken 5 or Grilled Shrimp 7

Secondi

Plates

SIGNATURE

^o **Porchetta** 8oz slow roasted, baby spinach, cherry tomatoes, roasted garlic, preserved lemon & herb fingerling potatoes, confit lemon vinaigrette 23

This Italian staple originating from 15th century Ariccìa, Italy, is celebrated annually at the festival "Sagra della Porchetta di Ariccìa." This classic dish is seasoned with salt, pepper, rosemary, garlic and wild fennel, then rolled and slow roasted for eight hours and sliced to order. This dish was recently named to Alabama Tourism's 2019 "100 Dishes to Eat in Alabama Before You Die" list.



- Pollo Picatta** lemon caper marinated free range chicken breast, fresh herbs, angel hair pasta 22
- ^o **Pesce** grilled fresh catch, roasted asparagus, preserved lemon & garden herb fingerling potatoes, salsa verde 30
- ^o **Filet** 8oz beef tenderloin, sweet butter mashed potatoes, grilled asparagus, Barolo sauce 35
- ^o **Farrotto Primavera** sweet peas, baby spinach, heirloom cherry tomatoes, carrot top basil pesto, pistachio & fennel gremolata, Parmigiano Reggiano 20



DRINKS

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

Bianco della Casa	8 32
Mercato, "Pesce," Veneto	
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	

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

Rosso della Casa	8 32
Mercato, Carne, Abruzzo	
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	

Signature Cocktails

Red Moon Over Manhattan Bulleit Rye, Italian 'House Red', Woodford Orange bitters, amarena cherry 11	Cucumber Fizz Belvedere, fresh lime juice, simple, muddled cucumber and mint 11	Bluesy Mule Tito's, fresh lime juice, ginger beer, blueberry simple, soda 9	Fortissimo Zaya Rum, maple syrup, Angostura and Woodford orange bitters, amarena cherry, orange peel 11
Grand Manhattan Bulleit Bourbon, Cocchi Vermouth di Torino, Grand Marnier, spiced cherry bitters, garnished with an orange twist 12	Aperol Betty Aperol, fresh orange and grapefruit juice, prosecco 7	Negroni di Torino Wesley Hugh's J.E.D. gin, Campari, Cardamaro, Cocchi Vermouth di Torino, soda, lemon peel 11	To the Champs Casamigos Reposado, honey simple, fresh lemon juice, Angostura bitters, amarena cherry, lemon peel 13
Spicy 'n' Dirty Ketel One, olive juice, hot sauce, bitters garnished with blue cheese olives 11	Tinto de Verano 'Mercato' Italian red blend, lemon simple, fresh orange juice, soda 8	(She's a) Brick House Woodford Reserve, vanilla bean simple, Oskar Blues orange cream soda 12	Ginger Twist Christian Brother's brandy, ginger simple, fresh lime juice, prosecco, sugar rim 9
Strawberry Gimlet Belvedere, fresh lime juice, strawberry simple syrup, sparkling wine, garnished with a floating strawberry 12	White Spritz Sartori Pinot Gris, lemon simple, soda 7	The Black Key Buffalo Trace, fresh lemon juice, blackberry simple, Fernet, mint, crushed ice 10	Amaretto Riff Disaronno, fresh lemon juice, egg white, prosecco, amarena cherry 9
	Lady Day Limoncello, prosecco, blueberries 8		
	The Coda Appleton's Aged Rum, fresh lime juice, simple, Angostura bitters, sparkling wine, muddled mint 9		

Draft Beer

ALABAMA STANDARDS ... 7

Back Forty Beer Co. Gadsden, AL Freckle Belly IPA 7.5% abv
Oskar Blues Brewery Boulder, CO Dale's Pale Ale 6.5% abv
Fairhope Brewing Company Fairhope, AL I Drink Therefore I Amber 5.4% abv
Yellowhammer Huntsville, AL Midnight Special Black Lager 5.4% abv
Straight to Ale Huntsville, AL Chill Pils 4.5% abv
Cahaba Birmingham, AL American Blonde Ale 5.5% abv
Red Clay Opelika, AL Half time Hefeweizen 5.6% abv

*In addition to our Alabama Standards, we offer a rotation of beers that highlight our current season.

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling 3
Amstel Light, Corona Extra, Corona Light, Peroni, Moretti Stella Artois 4
Back Forty Truck Stop Brown & Naked Pig Pale Ale, Blue Moon, Sam Adams, Heineken, Guinness, Oskar Blues, Dale's Pale Ale, Stella Artois, Yellowhammer Cheatin' Heart IPA, Straight To Ale Monkeynaut IPA, Good People Pale Ale 5