

CUCINA *Italiana*
DINNER

All'inizio

To start

^o Tomato Pancotto Soup San Marzano tomatoes, fresh basil, toasted bread, extra virgin olive oil	5/7	Caesar Salad chopped romaine hearts, Parmigiano Reggiano, ciabatta croutons	7
Carpaccio shaved "Wagyu" beef tenderloin, lemon vinaigrette, arugula, capers, grilled focaccia, Parmigiano Reggiano	8	^o GF Panzanella Salad arugula, cucumbers, heirloom cherry tomatoes, shaved shallots, basil breadcrumbs, red wine vinaigrette	8
^o GF Ariccia Salad market greens, blue cheese crumbles, pistachio brittle, white balsamic vinaigrette	7	^o GF Antipasto Salad artichokes, asparagus, basil, mushrooms, cherry tomatoes, shallots, squash, olives, salami, pepperoni, fresh mozzarella, balsamic vinaigrette	7

Add grilled shrimp 7, grilled chicken 5 or shaved porchetta 4*

Salumi E Formaggi

Ariccia Antipasti Board 18

"La Quercia" Prosciutto Americano • Soppresata • Porchetta • Parmigiano Reggiano • Fontina • olives • pickles • marinated fire roasted artichokes • seasonal jam • Marcona almonds • grilled focaccia bread

Piccolo

To share

^o Bread housemade focaccia, roasted tomato pesto, olive oil, sea salt, fresh cracked pepper	4
^o Fried Artichokes Italian breaded, San Marzano aioli, Parmigiano Reggiano	9
^o GF Marinated Olives lemon olive oil, fresh herbs	5
^o GF 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
N'Duja Meatballs Calabrian chili pepper, San Marzano tomato sauce, Pecorino Romano cheese,	

Contorni

To share

^o Preserved Lemon & Herb Fingerling Potatoes	5
^o Grilled Asparagus	5
^o GF Sweet Butter Mashed Potatoes	5
^o GF Sautéed baby spinach with cherry tomatoes	5
* A dish that includes our Signature Porchetta	
^o Vegetarian	
^k Keto	
GF 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
^o Marinara house dried oregano, fresh basil, sliced garlic, Parmigiano Reggiano, extra virgin olive oil, San Marzano sauce	11
* Porchetta roasted pork, smoked mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic	14

Gluten free crust upon request

Pasta

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

^o Cacio e Pepe e Zucca pecorino, Parmigiano Reggiano, pumpkin 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, fresh cracked pepper, spaghetti	18
^o Aglio e Olio roasted garlic, extra virgin olive oil, angel hair pasta	12
Add shrimp +7	
^o Truffle Ravioli baby spinach, ricotta cheese, Parmigiano Reggiano, tomato basil salad, truffle cream sauce	20
^o Fettucine Alfredo Parmigiano Reggiano cream sauce	17
Add Grilled shrimp 7, grilled chicken 5 or shaved porchetta 4*	
Gluten free pasta upon request	

Secondi

Plates

SIGNATURE PORCHETTA

— 28 —

8oz slow roasted, orange & fennel arugula salad, preserved lemon & herb fingerling potatoes, salsa verde

This Italian staple originating from 15th century Ariccia, Italy, is celebrated annually at the festival "Sagra della Porchetta di Ariccia." 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 Alabama Tourism's 2019 "100 Dishes to Eat in Alabama Before You Die" list.



Pollo Picatta pan seared chicken breast, lemon caper butter sauce, angel hair	22
^o GF Pesce grilled fresh catch, roasted asparagus, preserved lemon & garden herb fingerling potatoes, salsa verde	30
^o GF Filet 8oz beef tenderloin, sweet butter mashed potatoes, grilled asparagus, Barolo sauce	35
Steak & Fries 14oz prime ribeye, salsa verde, garlic parmesan fries	36

DRINKS

Wines By The Glass

SPARKLING

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

WHITES

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

ROSÉ

Cabernet/Syrah Blend Ca'Vittoria, Congliano DOCG, Veneto	9 32
Corvina Blend Le Morette, Chiaretto Classico, Bardolino DOC	12 42
Cabernet/Syrah Blend Charles & Charles, Columbia Valley, WA	14 50

REDS

Rosso della Casa Mercato, Carne, Abruzzo	8 32
Cabernet Sauvignon Joel Gott, "815," California	10 38
Cabernet Sauvignon Brancatelli, "Valle delle Stelle," Toscana IGT	15 55
Grenache Blend Giuliano Rosati, Valpolicella DOC, Veneto	13 48
Merlot Blend Goldschmidt, "Fidelity," Alexander Valley	11 40
Pinot Noir Schug, Sonoma Coast	13 48
Pinot Noir Raptor Ridge, "Barrel Select," Willamette Valley	16 55
Sangiovese Lorini, Chianti DOCG, Tuscany	11 40
Super Tuscan Villa Antinori, Toscana IGT	12 45

Signature Cocktails

Red Moon Over Manhattan
Bulleit Rye, Italian 'House Red',
Woodford Orange bitters,
amarena cherry 11

Grand Manhattan Bulleit
Bourbon, Cocchi Vermouth
di Torino, Grand Marnier,
spiced cherry bitters, garnished
with an orange twist 12

Spicy 'n' Dirty Ketel One,
olive juice, hot sauce, bitters
garnished with blue cheese
olives 11

Strawberry Gimlet Belvedere,
fresh lime juice, strawberry
simple syrup, sparkling wine,
garnished with a floating
strawberry 12

Cucumber Fizz Belvedere,
fresh lime juice, simple,
muddled cucumber and
mint 11

Aperol Betty Aperol, fresh
orange and grapefruit juice,
prosecco 7

Tinto de Verano 'Mercato'
Italian red blend, lemon simple,
fresh orange juice, soda 8

White Spritz Sartori Pinot
Gris, lemon simple, soda 7

Lady Day Limoncello,
prosecco, blueberries 8

The Coda
Appleton's Aged Rum, fresh
lime juice, simple, Angostura
bitters, sparkling wine,
muddled mint 9

Bluesy Mule
Tito's, fresh lime juice, ginger
beer, blueberry simple, soda 9

Negroni di Torino
Wesley Hugh's J.E.D. gin,
Campari, Cardamaro, Cocchi
Vermouth di Torino, soda,
lemon peel 11

(She's a) Brick House
Woodford Reserve, vanilla bean
simple, Oskar Blues orange
cream soda 12

The Black Key
Buffalo Trace, fresh lemon
juice, blackberry simple,
Fernet, mint, crushed ice 10

Fortissimo
Zaya Rum, maple syrup,
Angostura and Woodford
orange bitters, amarena
cherry, orange peel 11

To the Champs
Casamigos Reposado, honey
simple, fresh lemon juice,
Angostura bitters, amarena
cherry, lemon peel 13

Ginger Twist
Christian Brother's brandy,
ginger simple, fresh lime juice,
prosecco, sugar rim 9

Amaretto Riff
Disaronno, fresh lemon
juice, egg white, prosecco,
amarena cherry 9