

ARICCIA

FALL 2019

CUCINA *Italiana*

MENU

LUNCH

Zuppa e Insalata

- Bread** housemade focaccia, roasted tomato pesto, olive oil, sea salt, fresh cracked pepper 4
- Tomato Pancotto Soup** San Marzano tomatoes, fresh basil, toasted bread, extra virgin olive oil 5/7
- Ariccìa Salad** market greens, blue cheese crumbles, pistachio brittle, white balsamic vinaigrette 7
- Caesar Salad** chopped romaine hearts, parmigiano reggiano, ciabatta croutons 7
- Panzanella** heirloom cherry tomatoes, cucumbers, shallots, fresh basil, ciabatta croutons, red wine vinaigrette 8
- 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 *

Pizza \$12

All pizzas are 8" and served with a choice of: cup of soup or small salad or Caesar salad

- Margherita** burrata, fresh basil, pomodoro, extra virgin olive oil
- Formaggi & Pesto** mozzarella, ricotta, Parmigiano Reggiano, basil pesto, mandarin oranges, arugula, pistachio brittle, balsamic vinaigrette
- Marinara** house dried oregano, fresh basil, sliced garlic, Parmigiano Reggiano, extra virgin olive oil, San Marzano sauce
- Pepperoni** red wine & pepperoncino cured pepperoni, mozzarella, San Marzano sauce
- Porchetta** roasted pork, smoked mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic

Gluten free crust upon request

Pasta \$12

All pastas are half portion served with a choice of: cup of soup or small house or Caesar salad

- Pollo piccata** pan seared chicken breast, lemon caper butter sauce, angel hair
- Spaghetti Carbonara** smoked pancetta, Parmigiano Reggiano, sweet peas, mushrooms, fresh cracked pepper, spaghetti
- Aglio e Olio** roasted garlic, extra virgin olive oil, angel hair pasta
- Fettuccine Alfredo** Parmigiano Reggiano cream sauce
- Add grilled shrimp 7, grilled chicken 5 or shaved porchetta 4 *
- Gluten free pasta upon request

Paninos \$10

Served in a crusty Italian baguette with a choice of: cup of soup, small house salad, Caesar salad or Fries

- Porchetta** roasted porchetta, provolone cheese, pickled onions, arugula, balsamic vinaigrette
- Pollo** shaved roasted chicken breast, fontina cheese, tomatoes, arugula, lemon vinaigrette
- Bistecca** 6oz grilled ribeye steak, balsamic onions, blue cheese crumbles
- Caprese** fresh buffalo mozzarella, tomatoes, shallots, fig balsamic, arugula, basil pesto

Gluten free bread upon request

SIGNATURE PORCHETTA

— 14 —

4oz slow roasted, orange & fennel arugula salad, preserved lemon & herb fingerling potatoes, salsa verde



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 Alabama Tourism's 2019 "100 Dishes to Eat in Alabama Before You Die" list.

* Indicates a dish that includes our Signature Porchetta /k/ Keto /v/ Vegetarian GF Gluten Free Option Available

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.