

CUCINA *Italiana*

DINNER

Antipasti

To start

Scampi garlic shrimp, herb butter, calabrian chili, crunchy ciabatta 15

Hummus di Fagioli white bean puree, roasted garlic, Sicilian pesto, toasted pistachios, grilled focaccia 10

Arancini risotto fritters, basil pesto 8

Bruschetta heirloom cherry tomatoes, capers, fig balsamic, basil, olive oil, grilled focaccia 6

Le Olive lemon olive oil, fresh herbs 5

Insalata

Insalata di Ariccia market greens, blue cheese crumbles, pistachio brittle, white balsamic vinaigrette 7

Insalata di Cesare chopped romaine hearts, Parmigiano Reggiano, ciabatta croutons 7

Add grilled salmon 10, shrimp 7, grilled chicken 5 or shaved porchetta 4 *

Pane

Focaccia di Recco Ligurian style thin bread, ricotta, taleggio, rosemary, sea salt, olive oil 12

Focaccia Romana giardiniera, olive oil, sea salt 5

Salumi E Formaggi

Ariccia Antipasti Board 18

Prosciutto • Capicola • Mortadella • Parmigiano Reggiano • fontina • olives • pickles • marinated artichokes • seasonal jam • Marcona almonds • grilled focaccia

* A dish that includes our Signature Porchetta

o Vegetarian

GF Gluten Free Option Available

For a contact-less menu option and to view our full wine & bar list please scan the QR code with your camera phone



Pizze

All pies are 12"

Porchetta roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic 16

Salsiccia fennel sausage, burrata, fresh basil, olive oil, San Marzano sauce 14

Pepperoni red wine & pepperoncino cured pepperoni, mozzarella, San Marzano sauce 13

Margherita burrata, fresh basil, olive oil, San Marzano sauce 12

Pesto Basil pesto, ricotta, mozzarella, cherry tomatoes 13

Gluten free crust upon request

La Pasta Fresca

Bronze-cut pasta made fresh in-house daily

Spaghetti & Meatballs wood fired meatballs, Parmigiano Reggiano, fresh basil, marinara sauce 19

Rigatoni Bolognese beef, veal, pork and red wine sauce, San Marzano tomatoes, Parmigiano Reggiano cream, pecorino 22

Ravioli ricotta cheese, seasonal mushrooms, shallots, lemon thyme sugo, Grana Padano cheese 20

Spaghetti Carbonara smoked pancetta, Parmigiano Reggiano, sweet peas, seasonal mushrooms, shallots, fresh cracked pepper 18

Fettuccine Alfredo Parmigiano Reggiano cream sauce 17

Aglio e Olio roasted garlic, Calabrian chili, extra virgin olive oil, angel hair pasta 12

Add grilled salmon 10, shrimp 7, grilled chicken 5 or shaved porchetta 4 *

Gluten free pasta upon request

Secondi

Plates

GF PORCHETTA DI ARICCIA

— 27 —

8oz, slow roasted, charred cherry tomatoes, crispy fingerling potatoes, arugula salad, lemon vinaigrette



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

Tagliata di Manzo 12oz prime ribeye, patate fritte, arugula, Parmigiano Reggiano, lemon vinaigrette 32

Salmone Affumicato cedar plank salmon, seasonal greens, lemon olive oil, braised lentils 28

Pollo al Mattone half roasted chicken, grilled broccolini, sweet potato puree 22

DRINKS

Wines By The Glass

SPARKLING

Prosecco Avisi, Prosecco DOC, Veneto	7 30
Lambrusco Molo 8, Mantovano DOC, Lombardy	11 44
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 45
Chardonnay Feudo Principi di Butera, Sicilia DOC	12 48
Chardonnay Holman Ranch, Carmel Valley	16 60
Pinot Grigio Sartori, Delle Venezie DOC	9 36
Pinot Grigio Tenuta Maccan, Friuli-Grave IGT	15 55
Riesling Heinz Eifel, Spätlese, Mosel, Germany	9 36
Sauvignon Blanc Echo Bay, Marlborough, NZ	12 48
Sauvignon Blanc Illumination, Napa Valley	17 68
Verdicchio Laila, Castelli di Jesi DOC, Le Marche	10 40
Vermentino Banfi, La Pettegola, Toscana, IGT	11 44

ROSE

Corvina Blend Le Morette, Chiantello Classico, Bardolino DOC	13 52
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REDS

Rosso della Casa Mercato, Carne, Abruzzo	8 32
Barbera Demarie, Barbera D'Alba, Superiore, DOC	11 50
Cabernet Sauvignon Brancatelli, Valle delle Stelle, Toscana IGT	13 55
Cabernet Sauvignon Joel Gott 815, Napa Valley	11 45
Corvina Blend Giuliano Rosati, Valpolicella DOC, Veneto	11 44
Merlot Blend Goldschmidt, "Fidelity," Alexander Valley	12 48
Nebbiolo Demarie, Langhe DOC, Piemonte	13 52
Nerello Mascalese Barone di Bernaj, Etna Rosso DOC, Sicily	9 36
Pinot Noir Raptor Ridge, "Barrel Select," Willamette Valley	16 60
Pinot Noir Miura, Santa Lucia Highlands	14 55
Sangiovese Banfi, Chianti Classico Riserva	11 50
Super Tuscan Ciacci Piccolomini, Toscana IGT	12 48

Signature Cocktails

Red Moon Over Manhattan

Bulleit Rye, Italian Red,
Woodford Orange bitters,
amarena cherry 12

Grand Manhattan

Bulleit Bourbon, Cocchi
Vermouth di Torino,
Cointreau, spiced cherry
bitters, garnish with an
orange twist 12

Spicy 'n' Dirty

Ketel One, olive juice, hot sauce,
garnished with blue cheese
olives 12

Aperol Spritz

Aperol, prosecco, soda,
orange garnish 7

Tinto de Verano

Italian red, lemon simple,
fresh orange juice, soda 8

White Spritz

Sartori Pinot Gris, lemon
simple, soda 7

Lady Day

Limoncello, prosecco,
blueberries 8

Simply Rosemary

Tanqueray, honey simple,
lemon, grapefruit,
rosemary 9

Bluesy Mule

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

Bourbon Thyme

Four Roses, lemon, brown
sugar simple, thyme 10

Apricot Margarita

Jose Cuervo, triple sec, apricot
purée, sour, basil 10

To the Champs

Casamigos Reposado, honey
simple, fresh lemon juice,
Angostura bitters, amarena
cherry, lemon peel 14

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling	4.50
Amstel Light, Corona Extra, Corona Light, Peroni, Moretti Stella Artois	5
Back Forty Truck Stop Brown & Naked Pig Pale Ale, Blue Moon, Good People Pale Ale, Guinness, Heineken, Oskar Blues Dale's Pale Ale, Sam Adams Boston Lager, Stella Artois, Straight To Ale Monkeynaut IPA	5