

ARICCIA

CUCINA *Italiana*

Fall 2020

BREAKFAST

Served 7:00 AM - 10:30 AM

A La Carte

GF Omelet

Choice of: bacon, sausage, ham, mushrooms, onions, peppers, tomatoes; cheddar or swiss cheese; served with hashbrowns, bacon arugula salad, herb marinated cherry tomatoes, parmigiano reggiano 14

Bacon, Egg & Cheese Croissant

Hashbrowns, herb marinated heirloom cherry tomatoes, wild berry & tropical fruit salad 11

GF Parfait

o Vanilla Greek yogurt, honey drizzle, wild berries, fresh mint, granola 7

Belgian Waffle

Applewood smoked bacon, maple syrup, honey whipped butter 13

GF Farm Eggs

Two eggs cooked any style; applewood smoked bacon, hashbrowns, arugula salad, herb marinated heirloom cherry tomatoes, parmigiano reggiano 12

Biscuits & Gravy

Two open faced biscuits, sausage gravy 7

Sides \$5

o GF Grits & Cheddar Cheese

GF Applewood Bacon

GF Conecuh Sausage

o GF Diced Fruit

o Freshly Baked Danishes

GF Cereal

Choice of: Frosted Flakes, Fruit Loops, Special K, Raisin Bran

Beverages \$3

Coffee, Soda, Sweet & Unsweet Tea, Hot Tea

Juices

Choice of: Orange, Apple, Cranberry, Grape, Pineapple, Grapefruit, Tomato

o Vegetarian

GF Gluten Free Option Available



08/17/20

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.