

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 Cantine, Maschio DOC, Veneto	8 35
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	11 45
Chardonnay Feudo Principi di Butera, Sicilia DOC	12 48
Chardonnay Holman Ranch, Carmel Valley	16 60
Pinot Grigio Sartori, Delle Venezie DOC	10 40
Pinot Grigio Tenuta Maccan, Friuli-Grave IGT	15 55
Riesling Heinz Eifel, Spätlese, Mosel, Germany	10 40
Sauvignon Blanc Illumination, Napa Valley	17 68
Verdicchio Laila, Castelli di Jesi DOC, Le Marche	10 40
Vermentino Banfi, La Pettegola, Toscana, IGT	11 45

ROSE

Corvina Blend Le Morette, Chiantetto 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 45
Merlot Blend Goldschmidt, "Fidelity," Alexander Valley	12 48
Nebbiolo Demarie, Langhe DOC, Piemonte	13 52
Nerello Mascalese Barone di Bernaj, Etna Rosso DOC, Sicily	8 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	Aperol Spritz Aperol, prosecco, soda, orange garnish	7	Simply Rosemary Tanqueray, honey simple, lemon, grapefruit, rosemary	9	Apricot Margarita Jose Cuervo, triple sec, apricot purée, sour, basil	10
Grand Manhattan Bulleit Bourbon, Cocchi Vermouth di Torino, Cointreau, spiced cherry bitters, garnish with an orange twist	12	Tinto de Verano Italian red, lemon simple, fresh orange juice, soda	8	Bluesy Mule Tito's, fresh lime juice, ginger beer, blueberry simple, soda	9	To the Champs Casamigos Reposado, honey simple, fresh lemon juice, Angostura bitters, amarena cherry, lemon peel	14
Spicy 'n' Dirty Ketel One, olive juice, hot sauce, garnished with blue cheese olives	12	White Spritz Sartori Pinot Gris, lemon simple, soda	7	Bourbon Thyme Four Roses, lemon, brown sugar simple, thyme	10		
		Lady Day Limoncello, prosecco, blueberries	8				

Draft Beer

ALABAMA STANDARDS

All drafts served by the pint

Oskar Blues Brewery Boulder, CO Dale's Pale Ale 6.5% abv	8
Fairhope Brewing Company Fairhope, AL I Drink Therefore I Amber 5.4% abv	
Yellowhammer Huntsville, AL Midnight Special Black Lager 5.4% abv	
Ferus Artisan Ales Trussville, AL Ferus Pilsner 5.0% 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	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