

ARICCIA

FALL 2020

MENU

CUCINA *Italiana*

LUNCH

Antipasti e Insalata

* Ariccia Antipasti Board Prosciutto, Capicola, Mortadella, Parmigiano, fontina, olives, pickles, marinated artichokes, seasonal jam, Marcona almonds, grilled focaccia bread	9/18
◊ Bruschetta grilled focaccia, heirloom cherry tomatoes, capers, fig balsamic, basil, olive oil	6
◊ Hummus Di Fagioli White bean puree, roasted garlic, Sicilian pesto, toasted pistachios, grilled focaccia	8
◊ Focaccia Romana fresh mozzarella, giardiniera, olive oil, sea salt	5
Brussels fried brussels, kumquat marmalade, grana padano	8
Pasta Fagioli Soup cannellini & cranberry beans, guanciale, San Marzano tomatoes, Parmigiano Reggiano, ditalini pasta, olive oil, crusty bread	4/8
GF Insalata di Ariccia market greens, blue cheese crumbles, pistachio brittle, white balsamic vinaigrette	7
Insalata di Cesare chopped romaine hearts, Parmigiano Reggiano, ciabatta croutons	8
<i>Add grilled shrimp 7, grilled chicken 5, grilled salmon 7 or shaved porchetta 4 *</i>	

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
Pancetta & Apple Piadina gorgonzola dolce, green apples, "Eastaboga Bee Co." truffle honey, fresh rosemary, olive oil	14

Gluten free crust upon request

Paninos

Served with a choice of Insalata di Ariccìa or Insalata di Cesare or fries

* Porchetta roasted pork, provolone cheese, pickled onions, arugula, fig balsamic, crusty baguette	12
Pollo roasted chicken breast, fontina cheese, tomatoes, arugula, lemon truffle olive oil, crusty baguette	10
◊ Caprese fresh buffalo mozzarella, tomatoes, arugula, fig balsamic, basil pesto, crusty baguette	10
Muffaletta capicola, salami, mortadella, provolone, giardiniera relish, focaccia bread	12

Gluten free bread upon request


La Pasta Fresca

Ravioli ricotta cheese, butternut squash puree, speck, arugula, sage brown butter, pecorino, pepitas	14
Carbonara alla Romana guanciale, farm egg, Parmigiano Reggiano, cracked pepper, rigatoni	14
Aglìo e Olio roasted garlic, Calabrian chili, extra virgin olive oil, angel hair pasta	12

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

Desserts

Crunch Cake praline crunch, hazelnut, roasted white chocolate mousse	7
Gelato vanilla or chocolate	6

 Indicates a dish that includes our Signature Porchetta

◊ Vegetarian

GF Gluten Free Option Available

A 20% gratuity will be added to parties of 8 or more

11.16.20 *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.

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MENU

CUCINA *Italiana* DRINKS

Wines By The Glass

SPARKLING

Prosecco	8 35
Avissio, DOC, Veneto	
Lambrusco	11 44
Molo 8, Mantovano DOC, Lombardy	
Brut Champagne	17 85
Taittinger, "La Francaise," Reims, Champagne	

WHITES

Bianco della Casa	8 32
Mercato, "Pesce," Veneto	
Chardonnay	11 45
Folie a Deux, Russian River Valley	
Chardonnay	12 48
Feudo Principi di Butera, Sicilia DOC	
Chardonnay	16 60
Holman Ranch, Carmel Valley	
Pinot Grigio	10 40
Sartori, Delle Venezie DOC	
Pinot Grigio	15 55
Tenuta Maccan, Friuli-Grave IGT	
Riesling	10 40
Heinz Eifel, Spätlese, Mosel, Germany	
Sauvignon Blanc	17 68
Illumination, Napa Valley	
Verdicchio	10 40
Laila, Castelli di Jesi DOC, Le Marche	
Vermentino	11 45
Banfi, La Pettegola, Toscana, IGT	

Draft Beer

ALABAMA STANDARDS

All drafts served by the pint

8

Oskar Blues Brewery Boulder, CO Dale's Pale Ale 6.5% abv
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

ROSE

Corvina Blend	13 52
Le Morette, Chiacetto Classico, Bardolino DOC	

REDS

Rosso della Casa	8 32
Mercato, Carne, Abruzzo	
Barbera	11 50
Demarie, Barbera D'Alba, Superiore, DOC	
Cabernet Sauvignon	13 55
Brancatelli, Valle delle Stelle, Toscana IGT	
Cabernet Sauvignon	11 45
Joel Gott 8r5, Napa Valley	
Corvina Blend	11 45
Giuliano Rosati, Valpolicella DOC, Veneto	
Merlot Blend	12 48
Goldschmidt, "Fidelity," Alexander Valley	
Nebbiolo	13 52
Demarie, Langhe DOC, Piedmonte	
Nerello Mascalese	8 36
Barone di Bernaj, Etna Rosso DOC, Sicily	
Pinot Noir	16 60
Raptor Ridge, "Barrel Select," Willamette Valley	
Pinot Noir	14 55
Miura, Santa Lucia Highlands	
Sangiovese	11 50
Banfi, Chianti Classico Riserva	
Super Tuscan	12 48
Ciacci Piccolomini, Toscana IGT	

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

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