

ARICCIA

WINTER 2020

MENU

CUCINA *Italiana*
BRUNCH

Buongiorno

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| Panettone French Toast Italian sweet bread, seasonal berries, ricotta, Eastaboga honey | 12 |
| Toscana Toast two poached eggs, applewood smoked bacon, bruschetta tomato salad, arugula, fig balsamic drizzle, grilled bread | 11 |
| Breakfast Bowl two fried eggs, fennel sausage, herb marinated heirloom cherry tomatoes, cheddar grits | 12 |
| The Americano two eggs your way, crispy fingerlings, applewood smoked bacon, arugula and tomato salad, grilled bread | 12 |

Antipasti e Insalata

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| Ariccia Antipasti Board Prosciutto, Capicola, Mortadella, Parmigiano, fontina, olives, pickles, marinated artichokes, seasonal jam, Marcona almonds, grilled focaccia bread | 9/18 |
| ◦ Bruschetta wild mushrooms, shallots, marsala, goat cheese, grilled bread | 6 |
| ◦ 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"

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| * 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 Ariccia or Insalata di Cesare or fries

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| * 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 |
| Muffaletta capicola, salami, mortadella, provolone, giardiniera relish, focaccia bread | 12 |

Gluten free bread upon request

La Pasta Fresca

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| Ravioli ricotta cheese, butternut squash puree, speck, arugula, sage brown butter, pecorino, pepitas | 14 |
| Rigatoni Bolognese beef, veal, pork and red wine sauce, San Marzano tomatoes, Parmigiano Reggiano cream, pecorino | 14 |
| Aglione 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

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| Chocolate Praline Crunch roasted white chocolate, hazelnut mousse, peanut and hazelnut crunch | 7 |
| Gelato vanilla or chocolate | 6 |
| Lemon Scented Cheesecake lemon scented ricotta cheesecake with citrus olive oil cake | 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

01/09/2021 *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.

ARICCIA

WINTER 2020

MENU

CUCINA *Italiana* DRINKS

Wines By The Glass

SPARKLING

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

WHITES

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| 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 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 45 |

ROSE

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| Corvina Blend Le Morette, Chiantetto Classico, Bardolino DOC | 13 52 |
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REDS

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| 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, Piedmonte | 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 |

Bottled Beer

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| 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 |

Draft Beer

ALABAMA STANDARDS

8

All drafts served by the pint

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| 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 |
| Back Forty Gadsden, AL Freckle Belly IPA 7.5% ab |

*In addition to our Alabama Standards, we offer a rotation of
beers that highlight our current season

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