

# ARICCIA

WINTER 2020

MENU

CUCINA *Italiana*

## LUNCH

### Antipasti e Insalata

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

* <b>Porchetta</b> roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic	16
<b>Salsiccia</b> fennel sausage, burrata, fresh basil, olive oil, San Marzano sauce	14
<b>Pepperoni</b> red wine & pepperoncino cured pepperoni, mozzarella, San Marzano sauce	13
◦ <b>Margherita</b> burrata, fresh basil, olive oil, San Marzano sauce	12
<b>Pancetta &amp; Apple Piadina</b> gorgonzola dolce, green apples, "Eastaboga Bee Co." truffle honey, fresh rosemary, olive oil	14
<i>Gluten free crust upon request</i>	

### Paninos

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


* <b>Porchetta</b> roasted pork, provolone cheese, pickled onions, arugula, fig balsamic, crusty baguette	12
<b>Pollo</b> roasted chicken breast, fontina cheese, tomatoes, arugula, lemon truffle olive oil, crusty baguette	10
◦ <b>Caprese</b> fresh buffalo mozzarella, tomatoes, arugula, fig balsamic, basil pesto, crusty baguette	10
<b>Muffaletta</b> capicola, salami, mortadella, provolone, giardiniera relish, focaccia bread	12
<i>Gluten free bread upon request</i>	

### La Pasta Fresca

<b>Ravioli</b> ricotta cheese, butternut squash puree, speck, arugula, sage brown butter, pecorino, pepitas	14
<b>Carbonara alla Romana</b> guanciale, farm egg, Parmigiano Reggiano, cracked pepper, rigatoni	14
<b>Aglione e Olio</b> roasted garlic, Calabrian chili, extra virgin olive oil, angel hair pasta	12
<i>Add grilled shrimp 7, grilled chicken 5, grilled salmon 7 or shaved porchetta 4 *</i>	

### Desserts

<b>Chocolate Praline Crunch</b> roasted white chocolate, hazelnut mousse, peanut and hazelnut crunch	7
<b>Gelato</b> vanilla or chocolate	6
<b>Lemon Scented Cheesecake</b> 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

01/04/2020\*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

<b>Prosecco</b> Avisio, DOC, Veneto	8   35
<b>Lambrusco</b> Molo 8, Mantovano DOC, Lombardy	11   44
<b>Brut Champagne</b> Taittinger, "La Francaise," Reims, Champagne	17   85

#### WHITES

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

#### ROSE

<b>Corvina Blend</b> Le Morette, Chiantetto Classico, Bardolino DOC	13   52
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#### REDS

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

### 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

### Draft Beer

#### ALABAMA STANDARDS

8

*All drafts served by the pint*

<b>Oskar Blues Brewery</b> Boulder, CO   Dale's Pale Ale 6.5% abv
<b>Fairhope Brewing Company</b> Fairhope, AL   I Drink Therefore I Amber 5.4% abv
<b>Yellowhammer</b> Huntsville, AL   Midnight Special Black Lager 5.4% abv
<b>Ferus Artisan Ales</b> Trussville, AL   Ferus Pilsner 5.0% abv
<b>Cahaba</b> Birmingham, AL   American Blonde Ale 5.5% abv
<b>Red Clay</b> Opelika, AL   Half time Hefeweizen 5.6% abv
<b>Back Forty</b> 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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