

CUCINA *Italiana*
DINNER

Antipasti

To start

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

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

^V **Bruschetta** heirloom cherry tomatoes, capers, fig
balsamic, basil, olive oil, grilled focaccia 6

^{GF} **Le Olive** lemon olive oil, fresh herbs 5

Oyster Scampi wood-fire roasted shucked oysters, garlic
& Calabrian chili butter, Parmigiano Reggiano breadcrumbs 15

^V **Hummus di Fagioli** white bean puree, roasted
garlic, Sicilian pesto, toasted pistachios, grilled focaccia 8

Salumi E Formaggi

Ariccia Antipasti Board 18

Prosciutto • Capicola • Mortadella
• Parmigiano Reggiano • fontina
• olives • pickles • marinated
artichokes • seasonal jam •
Marcona almonds • grilled focaccia

Pane

^V **Focaccia di Recco** Ligurian style
thin bread, ricotta, taleggio,
rosemary, sea salt, olive oil 12

^V **Focaccia Romana** fresh mozzarella,
roasted garlic, giardiniera, olive oil,
sea salt 5

Contorni

^{GF} **Wild Mushroom Risotto** 8

Crispy Parmesan Fries 6

^{GF} **Wood-fire roasted wild
mushrooms, squash & carrots** 8

**Fried brussels, kumquat
marmalade, grana padano** 8

* A dish that includes our Signature
Porchetta

^V 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 *Gluten free crust upon request*

All pies are 12"

***Porchetta** roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions,
fig balsamic 16

^V **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, sea salt 14

La Pasta Fresca

Bronze-cut pasta made fresh in-house daily

Rigatoni Bolognese beef, veal, pork and red wine sauce, San Marzano tomatoes,
Parmigiano Reggiano cream, pecorino 22

Ravioli ricotta cheese, butternut squash puree, speck, arugula, sage brown butter
pecorino, pepitas 20

Rigatoni Carbonara guanciale, farm egg, Parmigiano Reggiano,
cracked pepper, rigatoni 18

^V **Fettuccine Alfredo** Parmigiano Reggiano cream sauce 17

Aglione e Olio roasted garlic, Calabrian chili, extra virgin olive oil, angel hair pasta 12

Add grilled salmon 7, shrimp 7, grilled chicken 5 or shaved porchetta 4 *
Gluten free pasta upon request

Secondi

Plates

^{GF} PORCHETTA DI ARICCIA

— 27 —

8oz, slow roasted, wood-fire roasted brussels, braised cannellini
beans, salsa verde



*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.*

Bisteca Al Pepe Verde 12oz prime ribeye, crispy parmesan fries, green peppercorn sauce 32

^{GF} **Salmone Affumicato** cedar plank salmon, braised lentils, roasted squash & carrots 28

^{GF} **Pollo** wood-fire chicken breast, wild mushroom risotto, Romesco sauce 22

Costolette braised beef short ribs, apple puree, rosemary crumbs 22



DRINKS

Wines By The Glass

SPARKLING

Prosecco Avisio, 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 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

Corvina Blend Le Morette, Chianti 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
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

Giostra d' Alcol Campari, Barbera d'Asti, cedrata, orange 10	Aperol Spritz Aperol, prosecco, soda, orange garnish 7	Bluesy Mule Tito's, fresh lime juice, ginger beer, blueberry simple, soda 10	Negroni di Torino Wesley Hugh's J.E.D. gin, Campari, Cocchi Vermouth di Torino, orange peel 12
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	To the Champs Casamigos Reposado, honey simple, fresh lemon juice, Angostura bitters, amarena cherry, lemon peel 14	Americano Campari, Carpano Antica, soda, orange 11
Spicy 'n' Dirty Ketel One, olive juice, hot sauce, garnished with blue cheese olives 12	White Spritz Sartori Pinot Gris, lemon simple, soda 7	Emerald Gin John Emerald Gin, pomegranate simple, lemon juice, rosemary, soda, lemon twist 11	Angelo Azzurro Tanqueray, Cointreau, lue Curacao, Lemon peel 11
	Campari Milano Campari, mint, elderflower, Prosecco 9		

Draft Beer

ALABAMA STANDARDS

All drafts served by the pint

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% abv

Bottled Beer

8 Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling	4.50
Amstel Light, Corona Extra, Corona Light, Peroni, Moretti Stella Artois	
Red Clay & Master Sommelier Emmanuel Kemiji Collaboration: Dark Cape Caribbean Stout West Indies Pale Ale	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

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

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