

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

<sup>GF</sup> **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 \*

<sup>V</sup> **Bruschetta** heirloom cherry tomatoes, capers, fig balsamic, basil, olive oil, grilled focaccia 6

<sup>GF</sup> **Le Olive** lemon olive oil, fresh herbs 5

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

<sup>V</sup> **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

<sup>V</sup> **Focaccia di Recco** Ligurian style thin bread, ricotta, taleggio, rosemary, sea salt, olive oil 12

<sup>V</sup> **Focaccia Romana** fresh mozzarella, roasted garlic, giardiniera, olive oil, sea salt 5

## Contorni

<sup>GF</sup> **Wild Mushroom Risotto** 8

**Crispy Parmesan Fries** 6

<sup>GF</sup> **Wood-fire roasted wild mushrooms, squash & carrots** 8

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

\* A dish that includes our Signature Porchetta

<sup>V</sup> Vegetarian

<sup>GF</sup> 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

<sup>V</sup> **Salsiccia** fennel sausage, burrata, fresh basil, olive oil, San Marzano sauce 14

**Peperoni** 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

<sup>V</sup> **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

### <sup>GF</sup> 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

<sup>GF</sup> **Salmone Affumicato** cedar plank salmon, braised lentils, roasted squash & carrots 28

<sup>GF</sup> **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

<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>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

## Signature Cocktails

<b>Giostra d' Alcol</b> Campari, Barbera d'Asti, cedrata, orange 10	<b>Aperol Spritz</b> Aperol, prosecco, soda, orange garnish 7	<b>Bluesy Mule</b> Tito's, fresh lime juice, ginger beer, blueberry simple, soda 10	<b>Negroni di Torino</b> Wesley Hugh's J.E.D. gin, Campari, Cocchi Vermouth di Torino, orange peel 12
<b>Grand Manhattan</b> Bulleit Bourbon, Cocchi Vermouth di Torino, Cointreau, spiced cherry bitters, garnish with an orange twist 12	<b>Tinto de Verano</b> Italian red, lemon simple, fresh orange juice, soda 8	<b>To the Champs</b> Casamigos Reposado, honey simple, fresh lemon juice, Angostura bitters, amarena cherry, lemon peel 14	<b>Americano</b> Campari, Carpano Antica, soda, orange 11
<b>Spicy 'n' Dirty</b> Ketel One, olive juice, hot sauce, garnished with blue cheese olives 12	<b>White Spritz</b> Sartori Pinot Gris, lemon simple, soda 7	<b>Emerald Gin</b> John Emerald Gin, pomegranate simple, lemon juice, rosemary, soda, lemon twist 11	<b>Angelo Azzurro</b> Tanqueray, Cointreau, lue Curacao, Lemon peel 11
	<b>Campari Milano</b> Campari, mint, elderflower, Prosecco 9		

## Draft Beer

### ALABAMA STANDARDS

*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% 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	
<b>Red Clay &amp; Master Sommelier Emmanuel Kemiji Collaboration:</b> 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