

ARICCIA

SPRING 2021

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 Ariccia 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
Aglione 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

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

04/10/2021 *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

SPRING 2021

MENU

CUCINA *Italiana* 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, Chiantetto 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

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

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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