

# ARICCIA

SUMMER 2021

CUCINA *Italiana*  
BRUNCH

MENU

Served daily 6:30 am - 2:00 pm

## Buongiorno

GF <b>Frittata</b> Potato, sundried tomato, quattro formaggio, green onion	12
GF <b>Breakfast Bowl</b> two fried eggs, Conecuh sausage, herb marinated heirloom cherry tomatoes, cheddar grits	13
GF <b>The Americano</b> two eggs your way, crispy fingerlings, applewood smoked bacon or conecuh sausage	12
* <b>Monte Cristo</b> Shaved porchetta, taleggio, blueberry and lemon compote, seasonal berries	13
GF* <b>Porchetta &amp; Eggs</b> Rustic potato hash, two Calabrian style eggs	15
<b>Cannoli Waffle</b> Chocolate chip, sweet ricotta, seasonal berries	10

## Antipasti e Insalata

<b>Ariccia Antipasti Board</b> Prosciutto, Capicola, Mortadella, Parmigiano, fontina, olives, pickles, marinated artichokes, seasonal jam, Marcona almonds, grilled focaccia bread	18
GF <b>Chopped Salmon Salad</b> herry tomato, cucumber, avocado, feta, red onion, baby gem, parsley, mimosa vinaigrette	14
o <b>Pasta Salad</b> Basil gnocchetti, olive, cherry tomatoes, mozzarella, roasted red peppers, white balsamic vinaigrette	10
o GF <b>Watermelon Salad</b> arugula, toasted sunflower seeds, feta cheese, white balsamic vinaigrette	11
o GF <b>Ariccia Salad</b> market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette	8
<b>Tuscan Caesar Salad</b> baby gem, Parmigiano Reggiano, olives, roasted red peppers, artichokes, croutons	9

## Pizza *All pies are 12" Cauliflower crust available upon request*

<b>Breakfast</b> bacon, egg, quattro formaggio, onion, cream sauce, chives	14
o <b>Funghi</b> wild mushrooms, mozzarella, cream sauce	15
<b>Fra Diavolo</b> calabrian chili shrimp, balsamic onions, basil, mozzarella, pepperonata	17
o <b>Margherita</b> burrata, fresh basil, olive oil, San Marzano sauce	13
<b>Pepperoni</b> red wine & pepperoncino cured pepperoni, mozzarella, San Marzano sauce	13

## Paninos *Served with a choice of Ariccia or Tuscan Caesar or fries*

*Gluten free bread upon request*

<b>Chicken Parmesan</b> breaded chicken, pomodoro sauce, mozzarella, mixed greens	14
<b>Ariccia Burger</b> truffle aioli, lettuce, crispy shallot, roasted mushroom, taleggio cheese	15
<b>Muffaletta</b> capicola, salami, mortadella, provolone, giardiniera relish, focaccia bread	12
o <b>Caprese</b> fresh buffalo mozzarella, tomatoes, arugula, fig balsalmic, basil pesto, crusty baguette	10

## Contorni \$4

GF o **Cheese Grits**  
GF **Applewood Smoked Bacon**  
GF **Conecuh Sausage**  
GF o **Wild Berry Fruit Salad**  
o **Toast:** choice of white, wheat, gluten free

\* Indicates a dish that includes our Signature Porchetta

o Vegetarian

GF Gluten Free Option Available

A 20% gratuity will be added to parties of 8 or more

007/14/2021\*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.

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MENU

## CUCINA *Italiana* DRINKS

### From the Cafe

Espresso; HC Valentine, Signature Blend	2   3
Coffee Dakota Roast	2.00
Cafe Latte	3.00
Cappuccino	3.00
Americano	2.00
Macchiato	3.50
Chai Latte	3.00
Cold Brew	3.00
Mocha	3.50
Mighty Leaf Teas	1.50
Choice of: organic breakfast, chamomile citrus, green tea tropical, ginger twist, marrakesh mint, organic earl gray, orange blossom, bombay chai, decaf breakfast	

- \* Milk options; whole, 2%, skim, almond, soy
- \* Flavors; vanilla, hazelnut, caramel, chocolate, white chocolate
- \* Sugar free flavors; vanilla, hazelnut, caramel

### Cold Drinks

Pellegrino	4
Juice orange, apple, cranberry, tomato, grapefruit	3
Gatorade orange, lemon lime	3

### From the Bar

Mimosa Avissi Prosecco, OJ	5
Bloody Mary Zing Zang, Svedka	5

### Wines By The Glass

#### SPARKLING

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

#### WHITES

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

#### ROSE

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

#### REDS

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

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