

ARICCIA

FALL 2021

CUCINA *Italiana*
BRUNCH

MENU

Served daily 6:30 am - 2:00 pm

Buongiorno

- GF Frittata** Potato, sundried tomato, quattro formaggi, green onion
- GF Breakfast Bowl** two fried eggs, Conecuh sausage, herb marinated heirloom cherry tomatoes, cheddar grits
- GF The Americano** two eggs your way, rustic hash, cherry tomatoes, applewood smoked bacon or Conecuh sausage
- * **Monte Cristo** shaved porchetta, taleggio, blueberry and lemon compote, seasonal berries
- Cannoli Waffle** chocolate chip, sweet ricotta, seasonal berries

Contorni \$4

- GF** **Cheese Grits** 12
- GF** **Applewood Smoked Bacon** 13
- GF** **Conecuh Sausage** 13
- GF** **Wild Berry Fruit Salad** 12
- **Toast:** choice of white, wheat, gluten free
- **Muffin:** choice of blueberry, chocolate, cinnamon 13
- 10

Antipasti e Insalata

- Ariccia Antipasti Board** Prosciutto, Capicola, Mortadella, Parmigiano, fontina, olives, pickles, marinated artichokes, seasonal jam, Marcona almonds, grilled focaccia bread 18
- **GF Watermelon Salad** arugula, toasted sunflower seeds, feta cheese, white balsamic vinaigrette 11
- **GF Ariccia Salad** market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 8
- Caesar Salad** romaine, parmesan, crouton, classic caesar dressing 9

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

- Breakfast** bacon, egg, quattro formaggi, onion, cream sauce, chives 14
- **Funghi** wild mushrooms, mozzarella, cream sauce 15
- **Margherita** burrata, fresh basil, olive oil, San Marzano sauce 13
- Pepperoni** red wine & pepperoncino cured pepperoni, mozzarella, San Marzano sauce 13

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

Gluten free bread upon request

- Chicken Parmesan** breaded chicken, pomodoro sauce, mozzarella, mixed greens 14
- Ariccia Burger** truffle aioli, lettuce, crispy shallot, roasted mushroom, taleggio cheese 15
- **Caprese** fresh buffalo mozzarella, tomatoes, arugula, fig balsamic, basil pesto, crusty baguette 10

✱ 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

*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.

09/10/2021

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MENU

CUCINA *Italiana* DRINKS

From the Cafe

Espresso; HC Valentine, Signature Blend	2 3
Coffee Dakota Roast	2.50
Cafe Latte	3.50
Cappuccino	3.50
Americano	2.50
Macchiato	3.50
Chai Latte	3.75
Cold Brew	4.00
Mocha	3.50
Mighty Leaf Teas	2.50
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
Powerade 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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