

ARICCIA

FALL 2021

MENU

CUCINA *Italiana*

BRUNCH

Served daily 6:30 am - 2:00 pm

Buongiorno

Frittata potato, sundried tomato, formaggio, green onion	13	◦ Cannoli Waffle chocolate chip, sweet ricotta, wild berries	14
Breakfast Bowl two eggs, conecuh sausage, cheddar grits micro basil	14	Americano bacon or conecuh sausage, two eggs, hashbrown casserole, toast	14
Hashbrown Bowl two eggs, hashbrown casserole, porchetta, crispy shallots, micro basil	13	◦ Monte Cristo shaved porchetta, taleggio, blueberry lemon compote, wild berries	15

Contorni \$4

Grits

Hashbrown Casserole hashbrown casserole

Wild Berry Fruit Cup

Applewood Smoked Bacon

Toast: choice of white, wheat, gluten free

Muffin: seasonal muffin

Conecuh Sausage

Antipasti e Insalata *add grilled salmon, shrimp, chicken or shaved porchetta \$7*

Antipasti Board Prosciutto, Capicola, Mortadella, artisanal cheese, olives, cornichons, marcona almonds, walnuts, honey whipped goat cheese, charred ciabatta	18
◦ Ariccia Salad market greens, blue cheese, pistachio brittle, white balsamic vinaigrette	9
Caesar Salad romaine, parmesan, crouton, classic Caesar dressing	9
◦ Italian Farro Salad market greens, farro, carrots, red onions, pomegranate, goat cheese, rosemary vinaigrette	12

Pizza *Gluten free, cauliflower crust available upon request*

All pies are 12"

Breakfast bacon, egg, quattro formaggi, onion, cream sauce, chives	14
* Porchetta roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic	17
Salsiccia fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil	16
◦ Pepperoni red wine & pepperoncino cured pepperoni, quattro formaggio, san marzano	16
◦ Margherita san marzano, basil, mozzarella	14
Funghi wild mushrooms, cream sauce, mozzarella, fresh rosemary	16

Paninos *served with fries or choice of ariccia or caesar salad*

Chicken Parmesan breaded chicken, pomodoro sauce, mozzarella, mixed greens	15
Ariccia Burger truffle aioli, mixed greens, roasted mushrooms, crispy shallots, taleggio	16
◦ 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

11/11/2021

AUBURN — AL.



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

ARICCIACUCINA.COM

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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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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
* Mightily 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, New Amsterdamn	5

Wines By The Glass

SPARKLING

Prosecco	8 35
Maschio, DOC, Veneto	
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	
Pinot Grigio	15 55
Tenuta Maccan, Friuli-Grave IGT	
Riesling	10 40
Heinz Eifel, Spätlese, Mosel, Germany	
Sauvignon Blanc	12 48
Nobilo, 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	
Cabernet Sauvignon	13 55
Brancatelli, Valle delle Stelle, Toscana IGT	
Cabernet Sauvignon	11 45
Joel Gott 815, Napa Valley	
Nebbiolo	13 52
Demarie, Langhe DOC, Piemonte	
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	

Signature Cocktails

Grand Manhattan	Bulleit Bourbon, Cocchi Vermouth di Torino, Cointreau, spiced cherry bitters, orange	12
Aperol Spritz	Aperol, prosecco, soda, orange	9
Campari Milano	Campari, mint, elderflower, Prosecco	9
Bluesy Mule	Titos, lime juice, ginger beer, blueberry simple	10
Boulevardier	Basil Hayden's, Aperol, Trincheri Rosso, orange	12
Negroni di Torino	Wesley Hugh's J.E.D. gin, Campari, Cocchi Vermouth di Torino, orange	12
Cucumber Fizz	Titos, fresh lime juice, simple, cucumber, mint	11
Rossini	Prosecco, strawberry and lemon puree	8

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