

CUCINA *Italiana*

DINNER

Antipasti & Insalata

GF Ariccia Salad market greens, blue cheese, pistachio brittle, white balsamic vinaigrette	7	Antipasti Board Prosciutto, Capicola, Mortadella, artisanal cheese, olives, cornichons, marcona almonds, walnuts, honey whipped goat cheese, charred ciabatta	18
GF Caesar Salad romaine, parmesan, crouton, classic Caesar dressing	8	GF Focaccia Romana baked mozzarella, roasted garlic, olive oil, sea salt	5
GF Italian Farro Salad market greens, farro, carrots, red onions, pomegranate, goat cheese, rosemary vinaigrette	12	GF Wild Mushroom Toast butternut squash puree, mushrooms, roasted goat cheese, arugula, charred ciabatta	12

Pizza *Gluten free, cauliflower crust available upon request**All pies are 12"*

* Porchetta roasted pork, mozzarella, san marzano sauce, arugula, pickled red onions, fig balsamic	16
Salsiccia fennel sausage, mozzarella, pepperonata	14
Pepperoni red wine & pepperoncino cured pepperoni, quattro formaggio, san marzano	13
GF Margherita san marzano, basil, mozzarella	13
GF Funghi wild mushrooms, cream sauce, mozzarella	15

Secondi*Plates*GF **PORCHETTA DI ARICCIA**

— 27 —

slow roasted, broccolini, pepperonata, Parmigiano Reggiano

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.



GF Filet 8oz, roasted carrots, wild mushroom risotto, bordelaise sauce	38
GF Red Snapper Livornese olives, capers, tomatoes, fagioli Verdi, fingerling potatoes	29
GF Pollo Arristo half roasted chicken, calabrian chili glaze, fagioli Verdi, fingerling potatoes	26

La Pasta Fresca *Gluten free pasta available upon request**Bronze-cut pasta made fresh in-house daily*

Rigatoni Bolognese traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream	22
* Ravioli butternut squash puree, arugula pesto, shaved porchetta, sage, Parmigiano Reggiano	21
GF Fettuccine Alfredo Parmigiano Reggiano cream, san marzano	15
Capellini E Scampi Basil, gulf shrimp, garlic, calabrian chili, tomatoes, extra virgin olive oil	20

Contorni \$8

- GF **Wild Mushroom Risotto** wild mushrooms, Parmigiano Reggiano
- GF **Ariccia Fries** parmesan, lemon, parsley, fried rosemary, garlic
- GF **Broccolini** garlic, shallots, Calabrian chili

* A dish that includes our Signature Porchetta

GF Vegetarian

GF Gluten Free Option Available

11/10/2021

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 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.

DRINKS

Wines By The Glass

SPARKLING

Prosecco Maschio, DOC, Veneto	8 35
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
Pinot Grigio Tenuta Maccan, Friuli-Grave IGT	15 55
Riesling Heinz Eifel, Spätlese, Mosel, Germany	10 40
Sauvignon Blanc Nobilo, 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
Cabernet Sauvignon Brancatelli, Valle delle Stelle, Toscana IGT	13 55
Cabernet Sauvignon Joel Gott 8r5, Napa Valley	11 45
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

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

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

Red Clay & Master Sommelier Emmanuel Kemiji Collaboration:
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,
Straight To Ale Monkeynaut IPA 5