

ARICCIA

WINTER 2021

MENU

CUCINA *Italiana*

BRUNCH

Served daily 6:30 am - 2:00 pm

Buon Giorno

^{GF} Frittata potato, sundried tomatoes, quattro formaggio, green onions	13	Smoked Salmon Bagel dill, poached egg, sauteed spinach, basil	13
Breakfast Bowl two eggs, conecuh sausage, cheddar grits micro basil	14	Biscuits & Gravy conecuh gravy, calabrian chili style scrambled eggs	13
^{GF} Hashbrown Bowl two eggs, hashbrown casserole, porchetta, crispy shallots, micro basil	13	^{GF} Ham, Egg & Cheese Omelette cheddar, tomatoes, onions, red peppers, hashbrown casserole	16
^{GF} Americano bacon or conecuh sausage, two eggs, hashbrown casserole	14	^{GF} Florentine Omelette fontina, spinach, onions, tomatoes, hashbrown casserole	15
Monte Cristo shaved porchetta, taleggio, blueberry lemon compote, wild berries	16	Berry Waffle mixed berries, bacon	14

Contorni \$4

Grits	Biscuits
Hashbrown Casserole	Bagel
Wild Berry Fruit Cup	Toast: choice of white, wheat, gluten free
Conecuh Sausage	Muffin: seasonal flavor
Bacon	

Antipasti e Insalata *add grilled shrimp, chicken or shaved porchetta \$8*

Antipasti Board prosciutto, mortadella, capicola, artisanal cheeses, olives, cornichons, marcona almonds, walnuts, honey whipped goat cheese, charred ciabatta	18
^{GF} Ariccia Salad market greens, blue cheese, pistachio brittle, white balsamic vinaigrette	9
Caesar Salad romaine, parmesan, croutons, classic Caesar dressing	9
^V Italian Farro Salad market greens, farro, carrots, red onions, pomegranate, goat cheese, rosemary vinaigrette	12
^V Creamy Tomato Basil Soup charred Ciabatta bread	9

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	17
Salsiccia fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil	16
Pepperoni red wine & pepperoncino cured pepperoni, quattro formaggio, pomodoro sauce	16
^V Margherita pomodoro, basil, mozzarella	14
^V Funghi wild mushrooms, cream sauce, mozzarella, fresh rosemary	16
^V Quattro Formaggio mozzarella, goat cheese, gorgonzola, parmesan	15

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

Muffuletta salami, capicola, mortadella	15
Chicken Parmesan breaded chicken, pomodoro sauce, mozzarella, mixed greens	15
Ariccia Burger truffle aioli, mixed greens, roasted mushrooms, crispy shallots, taleggio	16
^V Grilled Vегgie grilled portabella mushroom, eggplant, roasted red pepper, spinach, fontina, roasted garlic aioli	13

🌿 Indicates a dish that includes our Signature Porchetta ^V Vegetarian ^{GF} Gluten Free Option Available

12/13/2021

AUBURN — AL.



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

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*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	2.50
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

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	7
Bloody Mary Zing Zang, New Amsterdamn	7

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	
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	
Super Tuscan	12 48
Ciacci Piccolomini, Toscana IGT	
Nebbiolo	13 52
Demarie, Langhe DOC, Piemonte	
Pinot Noir	16 60
Raptor Ridge, "Barrel Select," Willamette Valley	
Sangiovese	11 50
Banfi, Chianti Classico Riserva	

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, Trinchieri 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