

ARICCIA

SPRING 2022

MENU

CUCINA *Italiana*

BRUNCH

Served daily 6:30 am - 2:00 pm

Buon Giorno

^{GF} Frittata potato, sundried tomatoes, mozzarella, provolone, green onions, red peppers 14	Smoked Salmon Bagel cream cheese dill spread, poached egg, sauteed spinach, basil 15
Breakfast Bowl two eggs, conecuh sausage, cheddar grits, micro basil, marinated cherry tomatoes 15	Biscuits & Gravy conecuh sausage gravy, calabrian chili style scrambled eggs, chives 14
☼ Hashbrown Bowl two eggs, hashbrown casserole, porchetta, crispy shallots, chives 14	^{GF} Ham, Egg & Cheese Omelette cheddar, onions, red peppers, chives, hashbrown casserole 18
^{GF} Americano bacon or conecuh sausage, two eggs, marinated cherry tomatoes, hashbrown casserole 15	^{GF} Florentine Omelette fontina, spinach, onions, tomatoes, hashbrown casserole 18
Monte Cristo shaved porchetta, taleggio, strawberry lemon compote 17	Lemon Cannoli Waffle crispy waffle, housemade lemon cannoli filling, blueberry syrup 15

Contorni \$5

Grits
Hashbrown Casserole
Seasonal Fruit Cup
Conecuh Sausage
Bacon

Biscuits
Bagel
Toast: choice of white, wheat, gluten free
Muffin: seasonal flavor

Antipasti & Insalata *add grilled shrimp, chicken, shaved porchetta or smoked salmon \$8*

Antipasto Board Prosciutto, Mortadella, Capicola, artisanal cheeses, pickled vegetables, marcona almonds, seasonal jam, charred ciabatta 18
^{GF} Ariccia Salad market greens, blue cheese, pistachio brittle, white balsamic vinaigrette 13
^{GF} Caesar Salad romaine, parmesan, croutons, classic caesar dressing 13
^{GF} Mozzarella Salad local greens, pearl mozzarella, cherry tomatoes, roasted chick peas, red onion, peperoncini, lemon vinaigrette 14
^{GF} Tomato and Ricotta Salata Bruschetta cherry tomatoes, ricotta salata, red onions, basil, rosemary and olive bread 14
Tomato Bisque basil oil, charred ciabatta bread 9

Pasta *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

Capellini Aglio y Olio extra virgin olive oil, roasted garlic, shallots, Calabrian chili, parsley, butter 18
Fettucine Alfredo Parmesan reggiano cream 17
Ravioli Primavera mint pesto, sauteed asparagus, peas, parmesan, marinated tomatoes 22

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 18
Salsiccia fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil 17
Peperoni red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17
^{GF} Margherita burrata, San Marzano sauce, basil 15
^{GF} Pizza Bianca lemon ricotta cheese, zucchini ribbons, asparagus, peas, prosciutto 17
Pollo Y Pesto shaved chicken, arugula pesto, cherry tomatoes, shallots, mozzarella 18

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

Muffuletta Salami, Capicola, Mortadella, provolone, giardiniera, focaccia bread 16
Chicken Parmesan breaded chicken, pomodoro sauce, mozzarella, mixed greens 18
Ariccia Burger calabrian chili aioli, fontina cheese, smoked porchetta, lettuce, tomato, onion 18

☼ Indicates a dish that includes our Signature Porchetta

^{GF} Vegetarian

^{GF} Gluten Free Option Available

MARCH 18, 2022

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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SPRING 2022

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

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

Full wine list available

SPARKLING

Prosecco	10 45
Avissi, DOC, Veneto	
Brut Champagne	18 90
Delamonte, Champagne	

WHITES

Bianco della Casa	9 40
Mercato, "Pesce," Veneto	
Chardonnay	12 50
Folie a Deux, Russian River Valley	
Pinot Grigio	13 55
Tenuta Maccan, Friuli-Grave IGT	
Riesling	10 45
Heinz Eifel, Spätlese, Mosel, Germany	
Sauvignon Blanc	12 50
Nobilo, Marlborough, NZ	
Sauvignon Blanc	17 70
Illumination, Napa Valley	
Vermentino	11 45
Banfi, La Pettegola, Toscana, IGT	

ROSE

Corvina Blend	13 55
Le Morette, Chianti Classico, Bardolino DOC	

REDS

Rosso della Casa	9 40
Mercato, Carne, Abruzzo	
Cabernet Sauvignon	13 55
Brancatelli, Valle delle Stelle, Toscana IGT	
Cabernet Sauvignon	12 50
Joel Gott 815, Napa Valley	
Super Tuscan	12 48
Ciacci Piccolomini, Toscana IGT	
Nebbiolo	13 55
Demarie, Langhe DOC, Piemonte	
Pinot Noir	16 65
Holman Ranch, Three Brothers, Carmel Valley	
Sangiovese	11 50
Banfi, Chianti Classico Riserva	

Aperitivo

Aperol Spritz aperol, prosecco, fever tree soda, orange wheel	12
Hugo Spritz st. germain, fever tree soda, prosecco, lime wheel	11
Campari Milano campari, st. germain, prosecco, mint sprig	10
Apple & Ginger Spritz lillet blanc, apple simple, fever tree ginger beer	11

Italian Sodas

Cedrata & Soda campari, cedrata, orange	12
Meletti & Soda amaro meletti, fever tree soda, lemon	9
Spuma Nera & Rum barcardi black, spuma nera, dried lime	9
Gin & Tonic tanqueray, limoncello, fever tree mediterranean tonic, lemon	9

Signature & Classic Cocktails

Negroni di Torino befeater gin, campari, cocchi vermouh di torino, orange peel	12
Boulevardier basil hayden's, campari, trincheri rosso, orange peel	12
Americano campari, cocchi vermouh di torino, soda, orange garnish	11
Negroni Sbagliato campari, punt e mes, prosecco	12
Grand Manhattan bulleit bourbon, cocchi vermouh di torino, cointreau, spiced cherry bitters, orange	13
Bluesy Mule titos, lime juice, ginger beer, blueberry simple	11
Cucumber Fizz titos, fresh lime juice, simple, cucumber, mint	11
The Botanist roku gin, st. germain, lemon, cucumber, mint, simple	12
Paloma-esque mezcal, cocchi americano, lime, fever tree grapefruit soda	15
Italian Bird bacardi black, campari, fino sherry, honey, sage	13