

# ARICCIA

SUMMER 2022

MENU

CUCINA *Italiana*

## BRUNCH

Served daily 6:30 am - 2:00 pm

### Buon Giorno

<sup>GF</sup> <b>Frittata</b> potato, sundried tomatoes, mozzarella, provolone, green onions, red peppers 14	<b>Smoked Salmon Bagel</b> cream cheese dill spread, poached egg, sauteed spinach, basil 15
<b>Breakfast Bowl</b> two eggs, conecuh sausage, cheddar grits, micro basil, marinated cherry tomatoes 15	<b>Biscuits &amp; Gravy</b> conecuh sausage gravy, calabrian chili style scrambled eggs, chives 14
☀️ <b>Hashbrown Bowl</b> two eggs, hashbrown casserole, porchetta, crispy shallots, chives 14	<sup>GF</sup> <b>Ham, Egg &amp; Cheese Omelette</b> cheddar, onions, red peppers, chives, hashbrown casserole 18
<sup>GF</sup> <b>Americano</b> bacon or conecuh sausage, two eggs, marinated cherry tomatoes, hashbrown casserole 15	<sup>GF</sup> <b>Florentine Omelette</b> fontina, spinach, onions, tomatoes, hashbrown casserole 18
	<b>Wild Berry Waffle</b> powdered sugar, strawberries, blueberries, bacon 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*

<b>Antipasto Board</b> Prosciutto, Mortadella, Capicola, artisanal cheeses, pickled vegetables, marcona almonds, seasonal Hornsby Farms jam, artisanal bread 18
<sup>GF</sup> <b>Ariccia Salad</b> market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13
<sup>GF</sup> <b>Caesar Salad</b> romaine, parmesan, croutons, classic caesar dressing 13
<sup>GF</sup> <b>Tomato &amp; Ricotta Salata Bruschetta</b> cherry tomatoes, ricotta salata, red onions, basil, rosemary, artisanal bread 14
<sup>GF</sup> <b>Tomato Basil Arancini de Risotto</b> sundried tomatoes, fresh basil, mozzarella, pomodoro, arugula pesto, parmesan cream 13
<sup>GF</sup> <b>Carciofi Fritti</b> Hand battered artichokes, pomodoro sauce, grana padano 13

### Pasta *Gluten free pasta available daily*

*Bronze-cut pasta made fresh in-house daily*

<b>Aglione</b> calabrian chili, parsley, white wine, butter, olive oil, garlic 16
<sup>GF</sup> <b>Fettucine Alfredo</b> Parmesan reggiano cream 17
<sup>GF</sup> <b>Ravioli Estivi</b> arugula pesto, sundried tomatoes, corn, artichokes, grana padano 22

### Pizza *Gluten free, cauliflower crust available upon request*

*All pies are 12"*

☀️ <b>Porchetta</b> roasted pork, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic 18
<b>Salsiccia</b> fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil 17
<b>Pepperoni</b> red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17
<sup>GF</sup> <b>Margherita</b> burrata, San Marzano sauce, basil 15
<b>Pollo Y Pesto</b> shaved chicken, arugula pesto, cherry tomatoes, shallots, mozzarella 18

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

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

☀️ Indicates a dish that includes our Signature Porchetta    <sup>V</sup> Vegetarian    <sup>GF</sup> Gluten Free Option Available

05/19/2022

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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MENU

## CUCINA *Italiana* DRINKS

### From the Cafe

Espresso; Thrive Coffee, Wild Rooster	2   3
Coffee Night Shift, Dark 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, oat  
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 Amsterdam	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
Branatelli, 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 beefeater gin, campari, cocchi vermouth di torino, orange peel	12
Boulevardier basil hayden's, campari, trinchieri rosso, orange peel	12
Americano campari, cocchi vermouth di torino, soda, orange garnish	11
Negroni Sbagliato campari, punt e mes, prosecco	12
Grand Manhattan bulleit bourbon, cocchi vermouth 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