

# ARICCIA

SUMMER 2022

CUCINA *Italiana*

MENU

## DINNER

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

<i>GF</i> <b>Ariccia Salad</b> market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette	13	<b>Antipasto Board</b> Prosciutto, Capicola, Mortadella, artisanal cheeses, marcona almonds, seasonal Hornsby Farms jam, pickled vegetables, artisanal bread	18
<b>Caesar Salad</b> romaine, parmesan, croutons, classic Caesar dressing	13	<i>V</i> <b>Focaccia Romana</b> fresh mozzarella, roasted garlic, olive oil, sea salt	7
<i>V</i> <b>Tomato &amp; Ricotta Bruschetta</b> cherry tomatoes, ricotta salata, basil, red onions, rosemary and artisanal bread	14	<b>Tomato Basil Arancini de Risotto</b> sundried tomatoes, fresh basil, mozzarella, pomodoro, arugula pesto, parmesan cream	13
<i>V</i> <b>Melon &amp; Arugula Salad</b> cantaloupe, goat cheese, pistachio, lemon honey vinaigrette	15	<b>Carciofi Fritti</b> hand battered artichokes, pomodoro sauce, grana padano	13

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

*All pies are 12"*

* <b>Porchetta</b> smoked porchetta, 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
<i>V</i> <b>Margherita</b> burrata, San Marzano sauce, basil	15
<b>Pollo Y Pesto</b> shaved chicken, arugula pesto, cherry tomatoes, shallots, mozzarella	18

## Secondi

*Plates*

### *GF* PORCHETTA DI ARICCIA

— 34 —

slow roasted pork, cauliflower puree, citrus mostarda, roasted brussels sprouts

*This Italian staple originating from 15th century Ariccìa, Italy, is celebrated annually at the festival "Sagra della Porchetta di Ariccìa." 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 2022 "100 Dishes to Eat in Alabama" list.*



<i>GF</i> <b>Bistecca Frites</b> grilled ribeye, calabrian chili fries, salsa verde	37
<i>GF</i> <b>Dentice Arrostito Al Forno</b> roasted snapper, artichoke caponata, lemon herb fingerlings, brussel sprouts	29
<i>GF</i> <b>Pollo con Crema allo Zafferano</b> roasted chicken breast, corn risotto, saffron cream	26

### La Pasta Fresca *Gluten free pasta available daily*

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

<b>Fusilli Bolognese</b> traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream	25
<i>V</i> <b>Ravioli Estivi</b> arugula pesto, sundried tomatoes, corn, artichokes, zucchini, spinach, grana padano	22
<i>V</i> <b>Fettuccine Alfredo</b> Parmigiano Reggiano cream	19
<b>Aglìo E Olio</b> calabrian chili, parsley, white wine, butter, olive oil, garlic	16

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

## Contorni \$8

<i>GF</i> <b>Corn Risotto</b> corn, zucchini, sundried tomatoes, creme fraiche, shallots
<i>GF</i> <b>Calabrian Fries</b> parmesan, lemon, parsley, fried rosemary, garlic
<i>GF</i> <b>Lemon Herb Fingerlings</b> lemon, thyme
<i>GF</i> <b>Roasted Brussel Sprouts</b> lemon vinaigrette

\* A dish that includes our Signature Porchetta

*V* Vegetarian

*GF* Gluten Free Option Available

07/18/2022

AUBURN — AL.



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

\*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.

## Wines By The Glass

*Full wine list available*

### SPARKLING

<b>Prosecco</b>	10   45
Avissi, DOC, Veneto	
<b>Brut Champagne</b>	18   90
Delamonte, Champagne	

### WHITES

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

### ROSE

<b>Corvina Blend</b>	13   55
Le Morette, Chiantetto Classico, Bardolino DOC	

### REDS

<b>Rosso della Casa</b>	9   40
Mercato, Carne, Abruzzo	
<b>Cabernet Sauvignon</b>	13   55
Brancatelli, Valle delle Stelle, Toscana IGT	
<b>Cabernet Sauvignon</b>	12   50
Joel Gott 8r5, Napa Valley	
<b>Super Tuscan</b>	12   48
Ciacci Piccolomini, Toscana IGT	
<b>Nebbiolo</b>	13   55
Demarie, Langhe DOC, Piemonte	
<b>Pinot Noir</b>	16   65
Holman Ranch, Three Brothers, Carmel Valley	
<b>Sangiovese</b>	11   50
Banfi, Chianti Classico Riserva	

## Aperitivo & Italian Sodas

<b>Aperol Spritz</b> aperol, prosecco, fever tree soida, orange wheel	12
<b>Hugo Spritz</b> st. germain, fever tree soda, prosecco, lime wheel	9
<b>Campari Milano</b> campari, st. germain, prosecco, mint sprig	9
<b>Apple &amp; Ginger Spritz</b> lillet blanc, apple simple, fever tree ginger beer	12
<b>Cedrata &amp; Soda</b> campari, cedrata, orange	12
<b>Meletti &amp; Soda</b> amaro meletti, fever tree soda, lemon	9
<b>Spuma Nera &amp; Rum</b> barcardi black, spuma nera, dried lime	9
<b>Gin &amp; Tonic</b> tanqueray, limoncello, fever tree mediterranean tonic, lemon	9

## Cellos

*Our "cellos" are made in-house using 190 grain alcohol, infused for 30 days at 50 degrees and blended with sugar and water for 15 days before being bottled and served ice cold*

<b>Limoncello</b> served chilled 8	<b>Aranacello</b> served chilled 8
<b>Lady Day</b> limoncello, prosecco, blueberries, thyme 12	<b>Aranacello Old Fashioned</b> aranacello, bulleit rye, psychauds 12

## Signature & Classic Cocktails

<b>Negroni di Torino</b> beefeater gin, campari, cocchi vermouht di torino, orange peel	12
<b>Boulevardier</b> basil hayden's, campari, trincheri rosso, orange peel	12
<b>Americano</b> campari, cocchi vermouht di torino, soda, orange garnish	11
<b>Negroni Sbagliato</b> campari, punt e mes, prosecco	12
<b>Grand Manhattan</b> Bulleit Bourbon, Cocchi Vermouth di Torino, Cointreau, spiced cherry bitters, orange	13
<b>Bluesy Mule</b> Titos, lime juice, ginger beer, blueberry simple	11
<b>Cucumber Fizz</b> Titos, fresh lime juice, simple, cucumber, mint	11
<b>The Botanist</b> roku gin, st. germain, lemon, cucumber, mint, simple	12
<b>Paloma-esque</b> marca negra mezcal, cocchi americano, lime, fever tree grapefruit soda	15
<b>Italian Bird</b> bacardi black, campari, fino sherry, honey, sage	13

### Draft Beer \$9

<b>Back Forty Beer Co.</b> Gadsen, AL   Devil's Staircase IPA
<b>Oskar Blues Brewery</b> Boulder, CO   Dale's Pale Ale
<b>Red Clay</b> Opelika, AL   Halftime Hefeweizen
<b>Yellowhammer</b> Huntsville, AL   Midnight Special
<b>Peroni</b> Nastro Azzurro
<b>Fairhope Brewing</b> Fairhope, AL   I drink therefore I amber

### 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 Collabortion:**  
 Dark Cape Caribbean Stout  
 Forbbiden Blade Black Pilsner  
 West Indies Pale Ale 6

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