

# ARICCIA

SUMMER 2022

MENU

CUCINA *Italiana*

## BRUNCH

Served daily 6:30 am - 2:00 pm

### Buon Giorno

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| <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*

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| <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>Melon &amp; Arugula Salad</b> cantaloupe, goat cheese, pistachio, lemon honey vinaigrette 15   |
| <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                    |
| <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*

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|--|
| <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>GF</sup> Vegetarian    <sup>GF</sup> Gluten Free Option Available

08/05/2022

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.

# ARICCIA

SUMMER 2022

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 |
| Wente, Morning Fog, Central Coast      |         |
| Chardonnay                             | 16   70 |
| Neyers # 304, Unoaked, Sonoma County   |         |
| Pinot Gris                             | 12   55 |
| Joel Gott, Willamette Valley           |         |
| Riesling                               | 10   45 |
| Heinz Eifel, Spätlese, Mosel, Germany  |         |
| Sauvignon Blanc                        | 12   55 |
| Echo Bay, Marlborough, NZ              |         |
| Sauvignon Blanc                        | 14   60 |
| Silverado, Miller Vineyard, Yountville |         |
| Vermentino                             | 11   50 |
| Banfi, La Pettegola, Toscana, IGT      |         |

#### ROSE

|  |         |
|--|---------|
| Corvina Blend                                  | 13   55 |
| Le Morette, Chiantello Classico, Bardolino DOC |         |

#### REDS

|  |         |
|--|---------|
| Montepulciano d'Abruzzo                      | 9   40  |
| Colimoro, Abruzzo                            |         |
| Cabernet Sauvignon                           | 13   55 |
| Brancatelli, Valle delle Stelle, Toscana IGT |         |
| Cabernet Sauvignon                           | 16   70 |
| Oberon, Napa Valley                          |         |
| Super Tuscan                                 | 12   50 |
| 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 soida, orange wheel           | 12 |
| Hugo Spritz st. germain, fever tree soda, prosecco, lime wheel           | 11 |
| Campari Milano campari, st. germain, prosecco, mint sprig                | 11 |
| Apple & Ginger Spritz lillet blanc, apple simple, fever tree ginger beer | 12 |

### Signature & Classic Cocktails

|  |    |
|--|----|
| Negroni di Torino beefeater gin, campari, cocchi vermouth di torino, orange peel                     | 14 |
| Boulevardier basil hayden's, campari, trincheri rosso, orange peel                                   | 13 |
| Americano campari, cocchi vermouth di torino, soda, orange garnish                                   | 13 |
| Negroni Sbagliato campari, punt e mes, prosecco  | 13 |
| Grand Manhattan Bulleit Bourbon, Cocchi Vermouth di Torino, Cointreau, spiced cherry bitters, orange | 13 |
| Bluesy Mule Titos, lime juice, ginger beer, blueberry simple   | 12 |
| Cucumber Fizz Titos, fresh lime juice, simple, cucumber, mint  | 12 |
| The Botanist roku gin, st. germain, lemon, cucumber, mint, simple                                    | 12 |
| Paloma-esque marca negra mezcal, cocchi americano, lime, fever tree grapefruit soda                  | 15 |
| Italian Bird bacardi black, campari, fino sherry, honey, sage  | 14 |

### Draft Beer \$9

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

### Bottled Beer

|  |   |
|--|---|
| Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling  | 5 |
| Amstel Light, Corona Extra, Corona Light, Peroni, Moretti Stella Artois, Guinness, Heinken   | 6 |
| Red Clay & Master Sommelier Emmanuel Kemiji Collaboration:<br>Dark Cape Caribbean Stout<br>Forbidden Blade Black Pilsner<br>West Indies Pale Ale | 6 |

|  |   |
|--|---|
| Back Forty Truck Stop Brown & Naked Pig Pale Ale, Blue Moon, Good People Pale Ale, Oskar Blues Dale's Pale Ale, Sam Adams Boston Lager, Straight To Ale Monkeynaut IPA | 6 |
|--|---|