

ARICCIA

SUMMER 2022

CUCINA *Italiana*

MENU

DINNER

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

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

Pizza *Gluten free, cauliflower crust available upon request*

All pies are 12"

| |
|--|
| * Porchetta smoked porchetta, mozzarella, San Marzano sauce, arugula, pickled red onions, fig balsamic 18 |
| Salsiccia fennel sausage, mozzarella, San Marzano sauce, roasted red peppers, fresh basil 17 |
| Pepperoni red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17 |
| <i>V</i> Margherita burrata, San Marzano sauce, basil 15 |
| Pollo Y Pesto 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> Bistecca Frites grilled ribeye, calabrian chili fries, salsa verde 37 |
| <i>GF</i> Dentice Arrostito Al Forno roasted snapper, artichoke caponata, lemon herb fingerlings, brussel sprouts 29 |
| <i>GF</i> Pollo con Crema allo Zafferano roasted chicken breast, corn risotto, saffron cream 26 |

La Pasta Fresca *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

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

add grilled shrimp, chicken or shaved porchetta \$8

Contorni \$8

- GF* **Corn Risotto** corn, zucchini, sundried tomatoes, creme fraiche, shallots
- GF* **Calabrian Fries** parmesan, lemon, parsley, fried rosemary, garlic
- GF* **Lemon Herb Fingerlings** lemon, thyme
- GF* **Roasted Brussel Sprouts** lemon vinaigrette

* A dish that includes our Signature Porchetta

V Vegetarian

GF Gluten Free Option Available

08/05/2022

AUBURN — AL.



ARICCIACUCINA.COM

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

| | |
|-----------------------|---------|
| 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, Chiantetto Classico, Bardolino DOC | |

REDS

| | |
|---|---------|
| Montepulciano d'Abruzzo | 9 40 |
| Colimoro, Abruzzo | |
| Cabernet Sauvignon | 13 55 |
| Brancaatelli, 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 |

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

| | |
|---|---|
| Limoncello served chilled 8 | Aranacello served chilled 8 |
| Lady Day limoncello, prosecco, blueberries, thyme 12 | Aranacello Old Fashioned aranacello, bulleit rye, psychauds 12 |

Signature & Classic Cocktails

| | |
|---|----|
| Negroni di Torino befeater gin, campari, cocchi vermouht di torino, orange peel | 14 |
| Boulevardier basil hayden's, campari, trincerhi rosso, orange peel | 13 |
| American campari, cocchi vermouht di torino, soda, orange garnish | 13 |
| Negroni Sbagliato campari, punt e mes, prosecco | 13 |
| Grand Manhattan Bulleit Bourbon, Cocchi Vermouht 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 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, Oskar Blues Dale's Pale Ale, Sam Adams Boston Lager, Straight To Ale Monkeynaut IPA 6