

ARICCIA

FALL 2022

MENU

CUCINA *Italiana*

BRUNCH

Served daily 6:30 am - 2:00 pm

Buon Giorno

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| ^{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 fontina, porchetta, powdered sugar, bourbon berry jam, wild berries 15 | Wild Berry Waffle 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 sauteed shrimp, chicken, shaved porchetta or smoked salmon \$8*

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| ^{GF} Antipasto Board Prosciutto, Speck, Capicola, artisanal cheeses, cornichons, marcona almonds, spicy mustard, artisanal bread 18 |
| ^{GF} Ariccia Salad market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13 |
| Caesar Salad romaine, parmesan, croutons, classic caesar dressing 13 |
| ^{GF} Melon & Arugula Salad cantaloupe, goat cheese, pistachio, lemon honey vinaigrette 15 |
| ^{GF} Fichi e Burrata con Prosciutto fig jam, burrata, honey balsamic, pistachios, prosciutto, crostini 15 |
| ^{GF} Tomato Basil Arancini de Risotto sundried tomatoes, fresh basil, mozzarella, pomodoro, arugula pesto, parmesan cream 13 |
| ^{GF} Artichoke and Hearts of Palm Tapenade green olives, capers, anchovies, lemon oil, crostini 15 |

Pasta *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

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| Aglione calabrian chili, parsley, white wine, butter, olive oil, garlic 19 |
| ^{GF} Fettucine Alfredo Parmesan reggiano cream 19 |
| ^{GF} Ravioli Autunnali arugula pesto, roasted butternut squash puree, sage, crushed pistachios, grana padano 23 |

Pizza *Gluten free, cauliflower crust available upon request*

All pies are 12"

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| ☀️ 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 |
| Pepperoni red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17 |
| ^{GF} Margherita burrata, San Marzano sauce, basil 15 |
| ^{GF} Funghi Parmigiano Reggiano sauce, wild mushrooms, white truffle oil, mozzarella, fresh rosemary 20 |

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

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| Muffuletta Salami, Capicola, Mortadella, provolone, giardiniera, focaccia bread 16 |
| Chicken Parmesan breaded chicken, pomodoro sauce, mozzarella, mixed greens 18 |
| Ariccia Burger bacon, fontina chese, mixed greens, tomato, red onion, spicy mustard, brioche bun 18 |
| ☀️ Porchetta Panino calabrian aioli, arugula, shaved porchetta, fried egg, brioche bun 18 |

☀️ Indicates a dish that includes our Signature Porchetta ^{GF} Vegetarian ^{GF} Gluten Free Option Available

09/01/2022

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.

ARICCIA

FALL 2022

MENU

CUCINA *Italiana* DRINKS

From the Cafe

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|---------------------------------------|-------|
| 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

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| Pellegrino | 4 |
| Juice orange, apple, cranberry, tomato, grapefruit | 3 |
| Powerade orange, lemon lime | 3 |

From the Bar

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| Mimosa Avissi Prosecco, OJ | 9 |
| Bloody Mary Zing Zang, New Amsterdam | 9 |

Wines By The Glass

Full wine list available

SPARKLING

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

WHITES

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| 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

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| Corvina Blend | 13 55 |
| Le Morette, Chiantetto Classico, Bardolino DOC | |

REDS

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| 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, Piedmonte | |
| Pinot Noir | 16 65 |
| Holman Ranch, Three Brothers, Carmel Valley | |
| Sangiovese | 11 50 |
| Banfi, Chianti Classico Riserva | |

Aperitivo

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| 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 | 11 |
| Apple & Ginger Spritz lillet blanc, prosecco, apple simple, fever tree ginger beer | 12 |

Signature & Classic Cocktails

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| Negroni di Torino beefeater gin, campari, cocchi vermouth di torino, orange peel, amarena cherry | 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, Grand Marnier, spiced cherry bitters, orange peel | 13 |
| Bluesy Mule Titos, lime juice, ginger beer, blueberry simple | 12 |
| Cucumber Fizz Titos, fresh lime juice, simple, cucumber, mint sprig | 12 |
| The Botanist roku gin, st. germain, lemon, cucumber simple, mint sprig | 12 |
| Paloma-esque Montebelos mezcal, cocchi americano, lime, fever tree grapefruit soda, honey | 15 |
| Italian Bird bacardi black, campari, fino sherry, honey, sage | 14 |

Draft Beer \$9

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| 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

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| Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling | 5 |
| Amstel Light, Corona Extra, Corona Light, Moretti, Stella Artois, Guinness, Heinken | 6 |
| Red Clay & Master Sommelier Emmanuel Kemiji Collaboration: Dark Cape Caribbean Stout Forbidden 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, Yellowhammer Cheatin Heart IPA | 6 |