

# ARICCIA

FALL 2022

CUCINA *Italiana*

MENU

## DINNER

### Antipasti & Insalata *add sauteed 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, Speck, Capicola, artisanal cheeses, marcona almonds, cornichons, spicy mustard, 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>Artichoke and Hearts of Palm Tapenade</b> green olives, capers, anchovies, lemon oil, crostini	15	<b>Tomato Basil Arancini de Risotto</b> sundried tomatoes, fresh basil, mozzarella, pomodoro, arugula pesto, parmesan cream	13
<i>GF</i> <b>Melon &amp; Arugula Salad</b> cantaloupe, goat cheese, pistachio, lemon honey vinaigrette	15	<b>Fichi e Burrata con Prosciutto</b> fig jam, burrata, honey balsamic, pistachios, prosciutto, crostini	15
<b>Tuna Crudo</b> belgian endive, cucumber, capers, lemon oil	18		

### 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
<i>V</i> <b>Funghi</b> Parmigiano Reggiano sauce, wild mushrooms, white truffle oil, mozzarella, fresh rosemary	20

### Secondi

*Plates*

#### *GF* PORCHETTA DI ARICCIA

— 34 —

slow roasted pork, braised carrot puree, orange fennel mostarda, broccolini

*This Italian staple originating from 15th century Ariccina, Italy, is celebrated annually at the festival "Sagra della Porchetta di Ariccina." 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>Center Cut Filet</b> pan seared 8oz filet, white truffled potatoes, asparagus, red wine demi-glace	50
<i>GF</i> <b>Pesce</b> swordfish, cauliflower puree, brussel sprouts, lemon caper sauce	29
<i>GF</i> <b>Pollo con Peperonata</b> roasted chicken breast, lemon herb fingerling potatoes, peperonata	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	32
<i>V</i> <b>Ravioli Autunnali</b> arugula pesto, roasted butternut squash puree, sage, crushed pistachios, grana padano	23
<i>V</i> <b>Fettuccine Alfredo</b> Parmigiano Reggiano cream	19
<b>Aglione</b> calabrian chili, parsley, white wine, butter, olive oil, garlic	19
<i>V</i> <b>Pappardelle ai Funghi</b> wild mushroom ragu, white wine, lemon, thyme, breadcrumbs	24

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

### Contorni \$8

- GF* **Risotto** garlic, shallots, white truffle oil, Parmigiano Reggiano
- GF* **Calabrian Fries** parmesan, lemon, parsley, fried rosemary, garlic
- GF* **Lemon Herb Fingerlings** lemon, thyme
- GF* **Roasted Brussel Sprouts** lemon vinaigrette
- GF* **Broccolini** garlic, shallots

- \* A dish that includes our Signature Porchetta
- V* Vegetarian
- GF* Gluten Free Option Available

09/01/2022

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

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

### ROSE

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

### REDS

<b>Montepulciano d'Abruzzo</b>	9   40
Colimoro, Abruzzo	
<b>Cabernet Sauvignon</b>	13   55
Brancatelli, Valle delle Stelle, Toscana IGT	
<b>Cabernet Sauvignon</b>	16   70
Oberon, Napa Valley	
<b>Super Tuscan</b>	12   50
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

<b>Aperol Spritz</b> aperol, prosecco, fever tree soda, orange wheel	12
<b>Hugo Spritz</b> st. germain, fever tree soda, prosecco, lime wheel, mint sprig	11
<b>Campari Milano</b> campari, st. germain, prosecco, mint sprig	11
<b>Apple &amp; Ginger Spritz</b> lillet blanc, prosecco, 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*

<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, sazerac rye, psychauds 12

## Signature & Classic Cocktails

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

### 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	5
Amstel Light, Corona Extra, Corona Light, Moretti, Stella Artois, Guinness, Heinken	6
<b>Red Clay &amp; Master Sommelier Emmanuel Kemiji Collabortion:</b>	
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