

ARICCIA

WINTER 2023

CUCINA *Italiana*

MENU

BRUNCH

Served daily 6:30 am - 2:00 pm

Buon Giorno

AMERICANO 16

two eggs, choice of bacon or sausage, hashbrown casserole, biscuit, marinated AU greenhouse tomatoes

^{GF} Frittata bacon, sundried tomato, spinach, potatoes, cream, onion, cheddar 15	^{GF} Brown Sugar Brulee Oatmeal oatmeal, granola, banana, strawberries, brown sugar, honey 12
Breakfast Bowl two eggs, conecuh sausage, cheddar grits, micro basil, marinated AU greenhouse tomatoes 16	Biscuits & Gravy conecuh sausage gravy, calabrian chili style scrambled eggs, chives 14
☀️ Hashbrown Bowl two eggs, hashbrown casserole, porchetta, crispy shallots, chives, calabrian chilis 15	☀️ ^{GF} Ham, Egg & Cheese Omelette porchetta cheddar, onions, red peppers, chives, hashbrown casserole 19
☀️ Monte Cristo fontina, porchetta, powdered sugar, bourbon berry jam, wild berries 17	^{GF} Florentine Omelette fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole 19
^{GF} Acai Bowl Acai, yogurt, banana, granola, blueberries, strawberries 16	Wild Berry Waffle powdered sugar, strawberries, blueberries, bacon 16

Contorni \$5

Biscuits	Toast: choice of white, wheat, gluten free	Grits	Seasonal Fruit Cup
Bagel	Muffin: seasonal flavors	Hashbrown Casserole	Conecuh Sausage or Bacon

CIAO PRANZO! \$13

served with choice of fries, rosemary chips, Ariccia or caesar side salad and a drink

MONDAY tomato bisque, olive bread

TUESDAY quattro formaggi; fontina, grana padano, provolone, mozzarella, San Marzano sauce

WEDNESDAY chicken parmesan; angel hair, pomodoro, mozzarella, grana padano

☀️ **THURSDAY** porchetta panino; sliced porchetta, orange fennel mostarda, fontina, arugula

FRIDAY shrimp capellini; shrimp, angel hair pasta, garlic, shallot, pomodoro, chili, capers, butter

Antipasti & Insalata *add sauteed shrimp, chicken, shaved porchetta or smoked salmon \$9*

Antipasti Board prosciutto, Speck, Capicola, artisanal cheeses, cornichons, marcona almonds, seasonal jam, artisanal bread 19
^{GF} Ariccia Salad market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13
Caesar Salad romaine, parmesan, croutons, classic caesar dressing 13
^{GF} Apple & Pomegranate Salad apple, pomegranate, pecans, market greens, goat cheese, apple cider vinaigrette 15
^{GF} Roasted Carrot Hummus roasted carrots, white beans, lemon oil, almonds, crostini 15

Pasta *Gluten free pasta available daily* *Bronze-cut pasta made fresh in-house daily*

Fettucine Alfredo Parmigiano reggiano cream 19
☀️ Ravioli Invernali ricotta stuffed ravioli, brown butter, sage pesto, butternut squash, pistachios, porchetta 26
^{GF} Aglio e Olio garlic, calabrian chili, parsley, white wine, butter 19

Pizza *Gluten free, cauliflower crust available upon request* *All pies are 12"*

☀️ Porchetta porchetta, mozzarella, provolone, San Marzano sauce, arugula, pickled red onions, fig balsamic 19
Salsiccia fennel sausage, mozzarella, provolone, San Marzano sauce, roasted red peppers, fresh basil 18
Pepperoni red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 18
^{GF} Margherita burrata, San Marzano sauce, basil 16

Paninos *served with choice of fries, rosemary chips, Ariccia or caesar salad*

Muffuletta Salami, Capicola, Mortadella, provolone, giardiniera, focaccia bread 17
Ariccia Burger bacon, fontina cheese, market greens, tomato, red onion, spicy mustard, brioche bun 18
Parmigiana di Pollo hand breaded chicken, san marzano sauce, mozzarella, market greens, brioche bun 17
Pollo Panino sliced chicken, pesto aioli, swiss, arugula, baguette 17
^{GF} Formaggi Panino fontina, mozzarella, basil pesto, baguette 14

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

01/19/2022

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

WINTER 2023

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	9
Bloody Mary Zing Zang, New Amsterdam	9

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 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

Negroni di Torino beefeater gin, campari, cocchi vermouth di torino, orange peel, amarena cherry	14
Boulevardier basil hayden's, campari, trincerhi 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

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, Moretti, Stella Artois, Guinness, Heinken	6
Red Clay & Master Sommelier Emmanuel Kemiji Collabortion: 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