

ARICCIA

WINTER 2023

CUCINA *Italiana*

MENU

DINNER

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

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|----|--|----|--|----|
| GF | Ariccia Salad market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette | 13 | Antipasto Board prosciutto, speck, capicola, artisanal cheeses, marcona almonds, cornichones, seasonal jam, artisanal bread | 19 |
| | Caesar Salad romaine, parmesan, croutons, classic Caesar dressing | 13 | GF Focaccia Romana fresh mozzarella, roasted garlic, olive oil, sea salt | 7 |
| | GF Roasted Carrot Hummus roasted carrots, white beans, lemon oil, almonds, crostini | 15 | Tomato Basil Arancini de Risotto sundried tomatoes, fresh basil, mozzarella, pomodoro, basil pesto, risotto | 13 |
| GF | Apple & Pomegranate Salad apple, pomegranate, pecans, market greens, goat cheese, apple cider vinaigrette | 15 | Shrimp Bruschetta Limoncello shrimp, limoncello, crostini, citrus ricotta, garlic, shallots, butter | 18 |
| | Pasta E Fagioli pancetta, white bean, pomodoro, fusilli pasta, garlic | 13 | | |

Pizza *Gluten free, cauliflower crust available upon request*

All pies are 12"

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| * | Porchetta shaved 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 | Quattro Formaggi san marzano sauce, mozzarella, provolone, fontina, grana padano | 16 |
| GF | Margherita burrata, san marzano sauce, basil | 16 |

Secondi

Plates

GF PORCHETTA DI ARICCIA

— 34 —

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

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.



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| GF | Bisteca pan seared 8oz filet, white truffled potatoes, asparagus, red wine demi-glace | 48 |
| GF | Pesce sea bass, brussel sprouts, sunchoke, lemon butter sauce | 32 |
| GF | Pollo con Crema Al Brandy roasted chicken, fingerlings, broccolini, brandy cream sauce, sundried tomatoes | 28 |
| GF | Costola Corta braised short rib, sweet potato puree, tuscan green beans, demi glace, garlic | 34 |

La Pasta Fresca *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

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| | Fusilli Bolognese traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream | 32 |
| * | Ravioli Invernali ricotta ravioli, brown butter, sage pesto, butternut squash, pistachios, porchetta | 28 |
| GF | Fettuccine Alfredo Parmigiano Reggiano cream | 21 |
| | Shrimp Capellini garlic, calabrian chili, parsley, capers, white wine, pomodoro, butter | 26 |
| | Gnocchetti Salsiccia con Crema di Gorgonzola garlic, calabrian chili, fennel sausage, spinach, gorgonzola cream | 28 |
| | <i>add sauteed shrimp, chicken or shaved porchetta \$9</i> | |

Contorni \$8

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| GF | Risotto garlic, shallots, white truffle oil, Parmigiano Reggiano |
| GF | Calabrian Fries parmesan, lemon, parsley, fried rosemary, garlic, calabrian chili |
| GF | Lemon Herb Fingerlings lemon, thyme |
| GF | Roasted Brussel Sprouts lemon vinaigrette |
| GF | Broccolini garlic, shallots |
| GF | Tuscan Green Beans |

* A dish that includes our Signature Porchetta

GF Vegetarian

GF Gluten Free Option Available



AUBURN — AL.

ARICCIACUCINA.COM

01/23/2023

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

| | |
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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, Piemonte | |
| 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, mint sprig | 11 |
| Campari Milano campari, st. germain, prosecco, mint sprig | 11 |
| Apple & Ginger Spritz 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

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

Signature & Classic Cocktails

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| Negroni di Torino befeater gin, campari, cocchi vermouth di torino, orange peel, amarena cherry | 14 |
| Boulevardier basil hayden's, campari, trinchieri rosso, orange peel | 13 |
| American 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 | 12 |
| The Botanist roku gin, st. germain, lemon, cucumber simple, mint | 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 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 |