

ARICCIA

SPRING 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 tomatoes, spinach, potatoes, cream, onion, cheddar 15	^{GF} Brown Sugar Brulee Oatmeal oatmeal, bananas, 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	☀️ 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

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
^V Farro Caprese Salad farro, cherry tomatoes, mozzarella, basil, white balsamic reduction 15
^V Burrata con Pomodorini Marinati burrata cheese, marinated AU greenhouse tomatoes, arugula, crostini 15

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

^V Fettucine Alfredo Parmigiano reggiano cream 19
☀️ Agnolotti ricotta, porchetta, brown butter, sage, crushed pistachio 26
^V Aglione 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
^V Margherita burrata, San Marzano sauce, basil 16
Pesto Di Pollo arugula pesto, deli sliced chicken breast, cherry tomatoes, fontina, pickled red onion 18

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

Muffuletta Salami, Capicola, Mortadella, provolone, giardiniera, focaccia bread 17
Ariccia Burger fontina, market greens, red onion, pickles, tomatoes, calabrian aioli, shaved porchetta 19
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
^V Formaggi Panino fontina, mozzarella, basil pesto, baguette 14

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

May 2023

AUBURN — AL.



A 20% gratuity will be added to parties of 8 or more

ARICCIACUCINA.COM

*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

SPRING 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	

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	
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
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
Amaro Manhattan bulleit bourbon, cocchi vermouth di torino, amaro montenegro, spiced cherry bitters	13
Bluesy Mule Titos, lime juice, ginger beer, blueberry simple, lime wheel	12
The Roman Holiday amaro meletti, campari, pineapple juice, lime, Thrive Here @Auburn cold brew, demerara syrup	12
24I South roku gin, rosemary & pear simple, elderflower soda, lime	12
Margarita grand centenario anejo tequilla, ancho reyes chile liqueur, calabrian chili simple, lime, tajin	15

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 Collaboration: Dark Cape Caribbean Stout Forbidden Blade Black Pilsner West Indies Pale Ale	6

Back Forty Truck Stop Honey Brown, Blue Moon, Good People Pale Ale, Sam Adams Boston Lager, Straight To Ale Monkeynaut IPA,	7
---	---

For wine recommendations by our resident Master Sommelier, Thomas Price, please scan code!

