

ARICCIA

SUMMER 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

Frittata red bell pepper, zucchini, spinach, cream, onion, mozzarella 15

Breakfast Bowl two eggs, conecuh sausage, cheddar grits, micro basil, marinated AU greenhouse tomatoes 16

☀️ **Hashbrown Bowl** two eggs, hashbrown casserole, porchetta, crispy shallots, chives, calabrian chilis 16

Avocado Toast house sourdough bread, avocado spread, tomato, fried egg, prosciutto 16

French Toast brioche, marscapone, strawberries, wild berries, almonds 15

Biscuits & Gravy conecuh sausage gravy, calabrian chili style scrambled eggs, chives 14

☀️ **Ham, Egg & Cheese Omelette** porchetta, cheddar, onions, red peppers, chives, hashbrown casserole 19

☀️ **Florentine Omelette** fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole 19

Peaches & Cream Waffle peach compote, vanilla gelato 15

Contorni \$5

Biscuits
Bagel

Toast: choice of white, wheat, gluten free
Muffin: seasonal flavors

Grits
Hashbrown Casserole

Seasonal Fruit Cup
Conecuh Sausage or Bacon

Antipasti & Insalata *add sauteed shrimp, chicken, or shaved porchetta \$9; add grilled Scottish salmon \$12*

Antipasti Board prosciutto, capicola, nduja salami, artisanal cheeses, marcona almonds, olives, peach chutney, flatbread 22

☀️ **Ariccia Salad** market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13

Caesar Salad romaine, parmesan, croutons, classic caesar dressing 13

☀️ **Caprese Salad** sliced tomatoes, marinated mozzarella, arugula, fig balsamic 15

☀️ **Burrata con Pesche Grigliate** grilled peaches, pistachios, burrata, balsamic honey, house flatbread, mint 16

Calamari pepperoncini, olives, marinara 15

Pasta *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

☀️ **Fettucine Alfredo** Parmigiano reggiano cream 21

Agnolotti corn vellutata, basil, crab, cracked black pepper 34

Pollo Picatta pan fried chicken, capers, lemon, parsley, wine, garlic, shallots, butter, angel hair 26

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 18

Funghi e Salsiccia San Marzano sauce, fennel sausage, mushrooms, mozzarella, basil 17

Pepperoni red wine & peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17

☀️ **Margherita** burrata, San Marzano sauce, basil 16

Arugula e Prosciutto arugula, balsamic shallots, mushrooms, ricotta, mozzarella, prosciutto 17

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

Muffuletta salami, capicola, mortadella, provolone, giardiniera, focaccia bread 17

Ariccia Burger market greens, pickles, tomato, taleggio cheese, garlic aioli, crispy pancetta 18

Parmigiana di Pollo hand breaded chicken, San Marzano sauce, mozzarella, market greens, brioche bun 17

☀️ **Porchetta** shaved porchetta, arugula, fontina cheese, citrus mostarda 17

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

Summer 2023

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

SUMMER 2023

MENU

CUCINA *Italiana* DRINKS

From the Cafe

Espresso; Roasted at ThriveHere@Auburn	3.50
Coffee Night Shift, Dark Roast	3.50
Cafe Latte	5.50
Cappuccino	5.00
Americano	4.00
Chai Latte	5.50
Mocha	6.00

Milk options; whole, skim, oat

Flavors; vanilla, cinnamon brown sugar, caramel, honey (+.50)

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

Signature & Classic Cocktails

Negroni di Torino vulcan 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 redmont vodka, lime juice, ginger beer, blueberry simple, lime wheel	13
24I South roku gin, rosemary & pear simple, elderflower soda, lime	12
Margarita grand centenario anejo tequila, ancho reyes chile liqueur, calabrian chili simple, lime, tajin	15

Draft Beer \$9

Back Forty Beer Co. Gadsen, AL Devil's Staircase IPA 7.5% abv
Oskar Blues Brewery Boulder, CO Dale's Pale Ale 6.5% abv
Red Clay Opelika, AL Halftime Hefeweizen 5.6% abv
Yellowhammer Huntsville, AL Midnight Special 5.4% abv
Peroni Nastro Azzurro 5.1% abv
Fairhope Brewing Fairhope, AL I Drink Therefore I Amber 5.4% abv

Bottled Beer

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling	5
Amstel Light, Corona Extra, Corona Light, Moretti, Stella Artois, Guinness, Heineken	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!

