

ARICCIA

SUMMER 2023

CUCINA *Italiana*

MENU

DINNER

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

<ul style="list-style-type: none"> <i>GF</i> Ariccia Salad market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13 Caesar Salad romaine, parmesan, croutons, classic Caesar dressing 13 <i>V</i> Burrata con Pesche Grigliate grilled peaches, pistachios, burrata, balsamic honey, house flatbread, mint 16 <i>V</i> Caprese Salad sliced tomatoes, marinated mozzarella arugula, fig balsamic 15 	<ul style="list-style-type: none"> Antipasto Board prosciutto, capicola, nduja salami, artisanal cheese, marcona almonds, olives, peach chutney, house flatbread 22 Shrimp Bruschetta Limoncello shrimp, limoncello, basil, mozzarella, pomodoro, basil pesto, risotto 18 <i>V</i> Focaccia Romana fresh mozzarella, roasted garlic, olive oil, sea salt 7 Calamari pepperoncini, olives, marinara 15
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Pizza *Gluten free, cauliflower crust available upon request*

All pies are 12"

<ul style="list-style-type: none"> * Porchetta shaved 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 Arugula e Prosciutto arugula, balsamic shallots, mushrooms, ricotta, mozzarella, prosciutto 17 <i>V</i> 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 Ariccia, Italy, is celebrated annually at the festival "Sagra della Porchetta di Ariccia." 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> Bisteca 12oz ribeye, chimichurri, calabrian fries 45
<i>GF</i> Pesce red snapper, citrus fennel salad 38
<i>GF</i> Pollo Al Forno half chicken, fingerlings, pepperoncini, sundried tomatoes, lemon parsley salad 36
Vitello Scaloppine veal, lemon Beurre Blanc, capers, white truffle potato puree, tomato & arugula salad 32
Ariccia Burger market greens, pickles, tomato, taleggio cheese, garlic aioli, crispy pancetta 19

La Pasta Fresca *Gluten free pasta available daily*

Bronze-cut pasta made fresh in-house daily

Fusilli Bolognese traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream 32
Agnolotti corn vellutata, basil, crab, cracked black pepper 34
<i>V</i> Fettuccine Alfredo Parmigiano Reggiano cream 21
Pollo Picatta pan fried chicken, capers, lemon, parsley, wine, garlic, shallots, butter, angel hair 26
Creste Di Galli Con Pesto sundried tomatoes, basil pesto, shrimp, parmesan 26

add sauteed shrimp, chicken, or shaved porchetta \$9

Contorni

<i>GF</i> Calabrian Fries parmesan, lemon, parsley, fried rosemary, garlic, calabrian chili 8
<i>GF</i> Broccolini garlic, shallots 8
<i>GF</i> Sliced Heirloom Tomatoes shallots, chives 8
<i>GF</i> Mais Risotto corn, garlic, shallots, wine, sundried tomatoes, basil, creme fraiche 15

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



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

AUBURN — AL.

ARICCIACUCINA.COM

Summer 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

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, Chianti 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

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

Limoncello served chilled	8
Limoncello Fizz italicus rosolio di bergamotto, limoncello, soda, egg white, rooftop bergamot foam	12
Aranacello served chilled	8
Aranacello Old Fashioned sazerac rye, aranacello, peychaud's bitters, orange peel	13

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, lime, calabrian chili simple syrup, tajin	15
Ferrero Rocher redmont vodka, creme de cacao, bailey's, frangelico	13

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