

# ARICCIA

FALL 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

**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, marscarpone, 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 18

☯️ **Florentine Omelette** fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole 18

☯️ **Apple Cinnamon Waffle** hot apple 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, apple 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 Carciofo & Olives** marinated artichoke hearts, olives, house made flatbread, rooftop garden thyme, lemon oil 16

**Calamari** pepperoncini, olives, marinara 15

### Pasta *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 23

☀️ **Ravioli** butternut squash and ricotta stuffed ravioli, brown butter, sage, amaretti biscotti, black pepper, shaved porchetta 20

☯️ **Fettuccine Alfredo** Parmigiano Reggiano cream 15

**Angel Hair Pasta** calabrian chili, shallots, garlic, broccoli rabe, white wine, butter, fennel sausage 18

### 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

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

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

**Salsiccia** San Marzano sauce, fennel sausage, roasted red peppers, mozzarella, provolone, fresh basil 17

☯️ **Wild Mushroom Pizza** Parmigiano Reggiano sauce, provolone, mozzarella, wild mushrooms, rosemary, truffle oil 18

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

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

**Ariccia Burger** 8oz ground beef, mushrooms, truffle aioli, arugula, tomato, taleggio cheese, crispy shallots 20

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

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

Fall 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

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   Italian Pilsner 5.5% abv
New Realm Auburn, AL   Tropical Dream Fruited American Wheat 5% abv
Red Clay Opelika, AL   Peach Cider 6.8% abv
Yellowhammer Huntsville, AL   Rebellion Red Lager 5.4% abv
Goat Island Huntsville, AL   Berliner-Weisse 5.5% abv
Straight to Ale Huntsville, AL   Monkeynaught IPA 7.25% 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, Peroni	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	7
--	---