

# ARICCIA

FALL 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"> <li>◦ GF <b>Ariccia Salad</b> market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette 13</li> <li><b>Caesar Salad</b> romaine, parmesan, croutons, classic Caesar dressing 13</li> <li>◦ <b>Burrata con Carciofo &amp; Olives</b> marinated artichoke hearts, olives, house made flatbread, rooftop garden thyme, lemon oil 16</li> <li>◦ <b>Caprese Salad</b> sliced tomatoes, marinated mozzarella, arugula, fig balsamic 15</li> </ul>	<ul style="list-style-type: none"> <li><b>Antipasto Board</b> prosciutto, capicola, nduja salami, artisanal cheese, marcona almonds, olives, roasted red peppers, apple chutney, house flatbread 22</li> <li><b>Shrimp Bruschetta Limoncello</b> shrimp, limoncello, crostini, citrus ricotta, garlic, shallots, butter 18</li> <li>◦ <b>Focaccia Romana</b> fresh mozzarella, roasted garlic, olive oil, sea salt 7</li> <li><b>Calamari</b> pepperoncini, olives, marinara 15</li> </ul>
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### Pizza *Gluten free, cauliflower crust available upon request*

*All pies are 12"*

<ul style="list-style-type: none"> <li>* <b>Porchetta</b> shaved porchetta, mozzarella, provolone, San Marzano sauce, arugula, pickled red onions, fig balsamic 18</li> <li><b>Salsiccia</b> San Marzano sauce, fennel sausage, roasted red peppers, mozzarella, provolone, fresh basil 17</li> <li><b>Pepperoni</b> red wine &amp; peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce 17</li> <li><b>Wild Mushroom Pizza</b> Parmigiano reggiano, provolone, mozzarella, wild mushrooms, rosemary, truffle oil 18</li> <li>◦ <b>Margherita</b> burrata, San Marzano sauce, basil 16</li> <li><b>N'duja Pizza</b> San Marzano sauce, mozzarella, provolone, calabrian chili, fresh basil, N'duja salami 17</li> </ul>
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### Secondi

*Plates*

#### GF PORCHETTA DI ARICCIA

— 34 —

slow roasted pork, butternut squash mostarda, broccoli rabe

*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.*



<ul style="list-style-type: none"> <li>GF <b>Bisteca</b> 8oz center cut filet, white truffle mashed potatoes, red wine demi glace, grilled asparagus 50</li> <li>GF <b>Pesce</b> 8oz gulf coast red snapper, lemon herb fingerling potatoes, livornese sauce, grilled asparagus 38</li> <li>GF <b>Pollo Al Forno</b> half chicken, fingerlings, lemon parsley salad 34</li> <li><b>Ariccia Burger</b> 8oz ground beef, mushrooms, truffle aioli, arugula, tomato, taleggio cheese, crispy shallots, french fries 20</li> </ul>
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### La Pasta Fresca *Gluten free pasta available daily*

*Bronze-cut pasta made fresh in-house daily*

<ul style="list-style-type: none"> <li><b>Fusilli Bolognese</b> traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream 32</li> <li>* <b>Ravioli</b> butternut squash and ricotta stuffed ravioli, brown butter, sage, amaretti biscotti, black pepper, shaved porchetta 28</li> <li>◦ <b>Fettuccine Alfredo</b> Parmigiano Reggiano cream 19</li> <li><b>Angel Hair Pasta</b> calabrian chili, shallots, garlic, broccoli rabe, white wine, butter, fennel sausage 26</li> </ul> <p><i>add sauteed shrimp, chicken, or shaved porchetta \$9; add grilled Scottish salmon \$12</i></p>
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### Contorni *served family style*

<ul style="list-style-type: none"> <li>◦ GF <b>Calabrian Fries</b> parmesan, lemon, parsley, fried rosemary, garlic, calabrian chili 8</li> <li>◦ GF <b>Broccoli Rabe</b> garlic, shallots, white wine 15</li> <li>◦ GF <b>Wild Mushroom Risotto</b> white wine, shallots, heavy cream, thyme, truffle oil 16</li> <li>◦ GF <b>White Truffle Mashed Potatoes</b> Parmigiano Reggiano, truffle oil 15</li> <li>◦ GF <b>Fingerling Potatoes</b> lemon oil, parsley 15</li> <li>◦ GF <b>Grilled Asparagus</b> olive oil 15</li> </ul>
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*For wine recommendations by our resident Master Sommelier, Thomas Price, please scan below!*



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

AUBURN — AL.

ARICCIACUCINA.COM

October 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

<b>Prosecco</b> Avissi, DOC, Veneto	10   45
<b>Brut Champagne</b> Taittinger, Champagne	18   90

### WHITES

<b>Bianco della Casa</b> Mercato, "Pesce," Veneto	9   40
<b>Chardonnay</b> Wente, Morning Fog, Central Coast	12   50
<b>Chardonnay</b> Neyers # 304, Unoaked, Sonoma County	16   70
<b>Pinot Gris</b> Joel Gott, Willamette Valley	12   55
<b>Riesling</b> Heinz Eifel, Spätlese, Mosel, Germany	10   45
<b>Sauvignon Blanc</b> Echo Bay, Marlborough, NZ	12   55
<b>Sauvignon Blanc</b> Silverado, Miller Vineyard, Yountville	14   60

### ROSE

<b>Corvina Blend</b> Le Morette, Chianti Classico, Bardolino DOC	13   55
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### REDS

<b>Montepulciano d'Abruzzo</b> Colimoro, Abruzzo	9   40
<b>Cabernet Sauvignon</b> Brancatelli, Valle delle Stelle, Toscana IGT	13   55
<b>Cabernet Sauvignon</b> Oberon, Napa Valley	16   70
<b>Super Tuscan</b> Ciacci Piccolomini, Toscana IGT	12   50
<b>Pinot Noir</b> Holman Ranch, Three Brothers, Carmel Valley	16   65
<b>Sangiovese</b> Banfi, Chianti Classico Riserva	11   50

## Aperitivo

<b>Aperol Spritz</b> aperol, prosecco, fever tree soda, orange wheel	12
<b>Hugo Spritz</b> st. germain, fever tree soda, prosecco, lime wheel, mint sprig	11
<b>Apple &amp; Ginger Spritz</b> 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*

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

## Signature & Classic Cocktails

<b>Negroni di Torino</b> vulcan gin, campari, cocchi vermouth di torino, orange peel, amarena cherry	14
<b>Amaro Manhattan</b> bulleit bourbon, cocchi vermouth di torino, amaro montenegro, spiced cherry bitters	13
<b>Bluesy Mule</b> redmont vodka, lime juice, ginger beer, blueberry simple, lime wheel	13
<b>24I South</b> roku gin, rosemary & pear simple, elderflower soda, lime	12
<b>Margarita</b> grand centenario anejo tequila, ancho reyes chile liqueur, lime, calabrian chili simple syrup, tajin	15
<b>Ferrero Rocher</b> redmont vodka, creme de cacao, bailey's, frangelico	13

### Draft Beer \$9

<b>Back Forty Beer Co.</b> Gadsen, AL   Italian Pilsner 5.5% abv
<b>New Realm</b> Auburn, AL   Tropical Dream Fruited American Wheat 5% abv
<b>Red Clay</b> Opelika, AL   Peach Cider 6.8% abv
<b>Yellowhammer</b> Huntsville, AL   Rebellion Red Lager 5.4% abv
<b>Goat Island</b> Huntsville, AL   Berliner-Weisse 5.5% abv
<b>Straight to Ale</b> 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
<b>Red Clay &amp; Master Sommelier Emmanuel Kemiji Collaboration:</b>	
Dark Cape Caribbean Stout	
Dutch Courage Pilsner	
West Indies Pale Ale	6
Back Forty Truck Stop Honey Brown, Blue Moon, Good People Pale Ale, Sam Adams Boston Lager	7