

WINTER 2024 - BRUNCH

SERVED DAILY  
6:30AM - 2:00PM

# ARICCIA

CUCINA *Italiana*

A tavola non si invecchia.  
"When at the table one does not age."

## BUON GIORNO

### Americano 16

two eggs, hashbrown casserole, biscuit, marinated AU greenhouse tomatoes, choice of bacon or conecuh sausage

### Frittata 15

red bell pepper, mushrooms, spinach, cream, onion, mozzarella

### Breakfast Bowl 16

two eggs, conecuh sausage, cheddar grits, marinated AU greenhouse tomatoes

### Biscuits and Gravy 14

conecuh sausage gravy, calabrian chili style scrambled eggs, chives

### Cannoli Waffle 14

cinnamon cannoli cream, cranberry compote

### Hashbrown Bowl 16 \*

two eggs, hashbrown casserole, porchetta, crispy shallots, chives, calabrian chilis

### Avocado Toast 16

house sourdough bread, avocado spread, tomato, fried egg, prosciutto

### French Toast 15

brioche, marscapone, strawberries, wild berries, almonds

### Ham, Egg & Cheese Omelette 19 \*

porchetta, cheddar, onions, red peppers, chives, hashbrown casserole

### Florentine Omelette 19 v

fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole

## CONTORNI \$5

Toast white, wheat, or gluten free

Muffin seasonal flavors

Biscuits

Bagel

Grits

Hashbrown Casserole

Seasonal Fruit Cup

Conecuh Sausage or Bacon

## ANTIPASTI & INSALATA

add sauteed shrimp, chicken, or shaved porchetta 9  
add salmon 12

### Ariccia Salad 13 GF V

market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

### Caesar Salad 13

romaine, parmesan, croutons, classic Caesar dressing

### Antipasti Board 22

prosciutto, capicola, soppressata, artisanal cheese, marcona almonds, olives, cranberry mostarda, house flatbread

### Calamari Fritti 15

pepperoncini, olives, marinara

### Burrata con Mortadella 14

burrata, mortadella, flatbread, pistachio and mint pesto, arugula

### Pasta Fagioli 12

white beans, pancetta, pomodoro, chicken stock, macaroni

### Fusilli Bolognese 23

traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream

### Shrimp Fra Diavolo 20

calabrian chili, shallots, garlic, pomodoro, angel hair, fresh basil, parsley, clam stock

## LA PASTA FRESCA

gluten free pasta available  
add sauteed shrimp, chicken, or shaved porchetta 9  
add salmon 12

BRONZE-CUT PASTA  
MADE FRESH IN-HOUSE

— DAILY —

### Ravioli 20 \*

butternut squash and ricotta filled ravioli, porchetta, brown butter, sage, crushed amaretti biscotti

### Fettuccine Alfredo 15 v

Parmigiano Reggiano cream

### Porchetta 18 \*

San Marzano sauce, shaved porchetta, mozzarella, provolone, arugula, pickled red onions, fig balsamic

### Wild Mushroom 18 v

Parmigiano Reggiano, provolone, mozzarella, wild mushrooms, rosemary, truffle oil

### Salsiccia 17

San Marzano sauce, fennel sausage, roasted red peppers, basil, mozzarella, provolone

## PIZZA

gluten free, cauliflower crust available

🍷 ALL PIES ARE 12"

### Soppressata 17

Soppressata, ricotta, calabrian hot honey, fresh thyme

### Margherita 16 v

San Marzano sauce, burrata, basil, olive oil

### Pepperoni 17

San Marzano sauce, red wine and peperoncino cured pepperoni, mozzarella, provolone

## PANUZZOS & PAININO

served with your choice of fries, Ariccia or caesar salad

### Ariccia Panuozzo 14

8oz ground beef, truffle aioli, taleggio cheese, house bread, cornichon relish

### Bistecca Panuozzo 14

5oz grilled ribeye, gorgonzola cream, sliced red onion, arugula, house bread, fig balsamic

### Parmigiana di Pollo Panuozzo 14

hand breaded chicken breast, San Marzano sauce, mozzarella, arugula, house bread

### Muffuletta Painino 14

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

\* Includes our Signature Porchetta v Vegetarian GF Gluten Free option available

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.



Thrive Here @ Auburn is a micro coffee roastery and cafe in the Tony & Libba Rane Culinary Science Center. It employs students studying hospitality and partners with Thrive Farmers so each cup and bag of beans supports farmers. Whether your go-to is a delicious seasonal latte or a cup of black coffee with a dash of cream, Thrive will deliver excellence every time.

## COFFEE

Espresso	3.5	Cafe Latte	5.5
Coffee	3.5	Cappuccino	5
Americano	4	Chai Latte	5.5
		Mocha	6

*milk options: whole, skim, oat  
flavors: vanilla, cinnamon brown sugar, caramel, honey (+.50)*

## COLD DRINKS

Pellegrino	4
Juice	3
orange, apple, cranberry, tomato, grapefruit	
Powerade	3
orange, lemon lime	

## APERITIVO & SIGNATURE COCKTAILS

<p><b>Mimosa 10</b> Avissi Prosecco, orange juice</p> <p><b>Bloody Mary 11</b> Zing Zang, Redmont</p> <p><b>Aperol Spritz 12</b> aperol, prosecco, fever tree soda, orange wheel</p> <p><b>Hugo Spritz 12</b> st. germain, prosecco, fever tree soda, lime wheel, mint sprig</p> <p><b>Apple and Ginger Spritz 12</b> lillet blanc, prosecco, apple simple, fever tree ginger beer, apple wheel</p>	<p><b>Negroni di Torino 16</b> vulcan gin, campari, cocchi vermouth di torino, orange peel, amarena cherry</p> <p><b>Amaro Manhattan 15</b> bourbon, cocchi vermouth di torino, amaro montenegro, spiced cherry bitters</p> <p><b>Bluesy Mule 14</b> redmont vodka, lime juice, ginger beer, blueberry simple syrup, lime wheel</p> <p><b>241 South 14</b> roku gin, rosemary and pear simple, elderflower tonic, empress gin float, lime</p>	<p><b>Margarita 15</b> grand centenario anejo tequila, ancho reyes chile liqueur, triple sec, lime, calabrian chili simple syrup, tajin</p> <p><b>Ferrero Rocher 14</b> redmont vodka, creme de cacao, bailey's, frangelico</p>
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## SELECT WINES

full wine list available upon request

### SPARKLING

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

### ROSE

<b>Corvina Blend 13   55</b> Le Morette, Chiantetto Classico, Bardolino DOC
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### WHITE

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

### RED

<b>Montepulciano d'Abruzzo 9   40</b> Colimoro, Abruzzo
<b>Cabernet Sauvignon 13   55</b> Brancatelli, Valle delle Stelle, Toscana IGT
<b>Cabernet Sauvignon 16   70</b> Iron and Sand, Paso Robles, California
<b>Super Tuscan 12   50</b> Ciacci Piccolomini, Toscana IGT
<b>Pinot Noir 16   65</b> Benton Lane, Willamette Valley, Oregon
<b>Sangiovese 11   50</b> Banfi, Chianti Classico Riserva

## BEER

### DRAFT 9

<b>Peroni</b> Italy Italian Pilsner 5.0% abv
<b>New Realm</b> Auburn, AL Tropical Dream Fruited American Wheat 5% abv
<b>Red Clay</b> Opelika, AL Peach Chardonnay Sour 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

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling	5
Back Forty Truck Stop Honey Brown, Blue Moon, Good People Pale Ale, Sam Adams Boston Lager, Blackberry Farm Saison, Amstel Light, Corona Extra, Corona Light Moretti, Stella Artois, Guinness, Heineken	7

### Red Clay and Master Sommelier Emmanuel Kemiji Collaboration:

Dark Cape Caribbean Stout	7
Dutch Courage Pilsner	7
West Indies Pale Ale	7