

ARICCIA

CUCINA *Italiana*

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

ANTIPASTI & INSALATA

Ariccia Salad 13 GF V

market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

Caesar Salad 13

romaine, parmesan, croutons, classic Caesar dressing

Burrata con Mortadella 14

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

Pasta Fagioli 12

white beans, pancetta, pomodoro, chicken stock, macaroni

ADD SAUTEED SHRIMP, CHICKEN, OR SHAVED PORCHETTA 9

ADD GRILLED SALMON 12

Antipasti Board 22

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

Shrimp Bruschetta Limoncello 18

shrimp, limoncello, basil, crostini

Focaccia Romana 7 V

fresh mozzarella, roasted garlic, olive oil, sea salt

Calamari Fritti 15

pepperoncini, olives, marinara

PIZZA

Porchetta 18 *

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

Wild Mushroom 18

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

Salsiccia 17

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

Pepperoni 17

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

Soppressata 17

Soppressata, ricotta, calabrian hot honey, fresh thyme

Margherita 16 V

San Marzano sauce, burrata, basil, olive oil

ALL PIES ARE 12"

AVAILABLE GLUTEN FREE

LA PASTA FRESCA

Fusilli Bolognese 32

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

Shrimp Fra Diavolo 22

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

BRONZE-CUT PASTA
MADE FRESH IN-HOUSE
— DAILY —

ADD SAUTEED SHRIMP, CHICKEN, OR SHAVED PORCHETTA 9

ADD GRILLED SALMON 12

Ravioli 26

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

Fettuccine Alfredo 19 V

Parmigiano Reggiano cream

gluten free pasta available

SECONDI

Bistecca 49 GF

8oz filet, white truffle potato puree, asparagus, red wine demi glace

Pesce 32 GF

8oz Gulf pan seared red snapper, roasted cauliflower, kale, fennel, blood orange vinaigrette

Pollo 30 GF

half chicken, fingerlings, pepperoncini, sundried tomatoes, lemon parsley salad

Braised Short Rib 26

white bean puree, spiced carrots, prosciutto au juz, crispy onions

PORCHETTA DI ARICCIA 34 * GF

slow roasted pork, broccoli rabe, butternut squash mostarda

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.

CONTORNI

served family style

Calabrian Fries 12 GF V

parmesan, parsley, garlic, calabrian chili, white balsamic vinegar

Sauteed Broccoli Rabe 15 GF V

garlic, shallots, white wine, calabrian chili

Saffron Risotto 15 V

garlic, shallots, saffron stock, red peppers, parmesan butter

Fingerling Potatoes 15 GF V

lemon, parsley

Grilled Asparagus 15 GF V

olive oil, salt, pepper

Roasted Cauliflower 15 GF V

olive oil, salt, pepper

BY THE GLASS WINES

full wine list available upon request

SPARKLING

Prosecco 10 | 45
Avissi, DOC, Veneto

Brut Champagne 18 | 90
Delamotte, Brut, Champagne

ROSE

Corvina Blend 13 | 55
Le Morette, Chiarretto Classico,
Bardolino DOC

WHITE

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, Spatlese, Mosel, Germany

Sauvignon Blanc 12 | 55
Echo Bay, Marlborough, NZ

Sauvignon Blanc 14 | 60
Silverado, Miller Vineyard, Yountville

RED

Montepulciano d'Abruzzo 9 | 40
Colimoro, Abruzzo

Cabernet Sauvignon 13 | 55
Brancatelli, Valle delle Stelle, Toscana
IGT

Cabernet Sauvignon 16 | 70
Iron"and Sand , Paso Robles,
California

Super Tuscan 12 | 50
Ciacci Piccolomini, Toscana IGT

Pinot Noir 16 | 65
Benton Lane, Willamette Valley,
Oregon

Sangiovese 11 | 50
Banfi, Chianti Classico Riserva

APERITIVO

Aperol Spritz 12
aperol, prosecco, fever tree soda,
orange wheel

Hugo Spritz 12
st. germain, prosecco, fever tree soda,
lime wheel, mint sprig

Apple and Ginger Spritz 12
lilit blanc, prosecco, apple simple,
fever tree ginger beer, apple wheel

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 9
served chilled

Limoncello Fizz 14
italicus rosolio di bergamotto,
limoncello, soda, egg white, rooftop
bergamot foam

Aranacello 9
served chilled

Aranacello Old Fashioned 15
sazerac, arancello, peychaud"s
bitters, orange peel

SIGNATURE CLASSIC COCKTAILS

Negroni di Torino 16
vulcan gin, campari, cocchi vermouth di
torino, orange peel, amarena cherry

Amaro Manhattan 15
bourbon, cocchi vermouth di torino,
amaro montenegro, spiced cherry
bitters

Bluesy Mule 14
redmont vodka, lime juice, ginger beer,
blueberry simple, lime wheel

241 South 14
roku gin, rosemary and pear simple,
elderflower tonic, empress gin float,
lime

Margarita 15
grand centenario anejo tequila,
ancho reyes chile liqueur, lime,
calabrian chili simple syrup, tajin

Ferrero Rocher 14
redmont vodka, creme de cacao,
baileys, frangelico

BEER

DRAFT 9

Peroni
Italy
Italian Pilsner 5.0" abv

New Realm
Auburn, AL
Tropical Dream Fruited
American Wheat 5" abv

Red Clay
Opelika, AL
Peach Chardonnay Sour
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

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