

SPRING 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 18

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

### Hashbrown Bowl 17 \*

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

### Breakfast Bowl 17 GF

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

### Frittata 15 GF V

egg, leeks, snap peas, potato, cream, chives

### Biscuits and Gravy 14

Conecuh sausage gravy, Calabrian chili style scrambled eggs, chives

### Avocado Toast 17

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

### French Toast 16

brioche, marscapone, strawberries, wild berries, almonds

### Wild Berry Waffle 15

strawberries, blueberries, blackberries, powdered sugar

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

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

### Florentine Omelette 19 GF 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, sopresata, artisanal cheese, marcona almonds, olives, seasonal jam, house flatbread

### Calamari Fritti 15

pepperoncini, olives, marinara sauce

### Burrata con Mortadella 14

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

### Carciofi Fritti 15

flash fried artichokes, Italian breadcrumbs, marinara sauce

## LA PASTA FRESCA

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

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

gluten free pasta available

### Fusilli Bolognese 23

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

### Aglio e Olio 18

garlic, shallots, wine, chicken stock, parsley, butter

### Fettuccine Alfredo 18 V

Parmigiano Reggiano, cream

### Agnolotti 21

ricotta filled, shrimp, kale, caramelized fennel, garlic, shallots, wine, butter, parmesan breadcrumbs

### Carbonara 19

rigatoni, guanciale, egg yolk, pecorino, grana padano

## PIZZA

gluten free, cauliflower crust available

### Pesto 17 V

basil pesto, sundried tomato pesto, burrata, roasted corn

### Margherita 17 V

San Marzano sauce, burrata, basil, olive oil

### Soppresata 17

Soppresata, ricotta, Calabrian honey, fresh thyme

### Pepperoni 18

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

🍷 ALL PIES ARE 12"

## PANUZZOS & PANINOS

served with your choice of fries, Ariccia or Caesar salad

### Ariccia Panuozzo 15

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

### Bistecca Panuozzo 16

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

### Parmigiana di Pollo Panuozzo 15

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

### Muffuletta Panino 15

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

### Egg and Sausage Panuozzo 14

egg, fennel sausage, fontina, roasted red peppers, hashbrown casserole

### Monte Cristo Panuozzo 15

shaved porchetta, taleggio cheese, seasonal jam, cinnamon sugar, seasonal berries

\* 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 egg 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

<b>Espresso</b>	<b>3.5</b>	<b>Cafe Latte</b>	<b>5.5</b>
<b>Coffee</b>	<b>3.5</b>	<b>Cappuccino</b>	<b>5</b>
<b>Americano</b>	<b>4</b>	<b>Chai Latte</b>	<b>5.5</b>
		<b>Mocha</b>	<b>6</b>

*milk options: whole, skim, oat  
flavors: vanilla, vanilla cardamom,  
cinnamon brown sugar, caramel, honey*

## COLD DRINKS

<b>Pellegrino</b>	<b>4</b>
<b>Juice</b>	<b>3</b>
	orange, apple, cranberry, tomato, grapefruit
<b>Powerade</b>	<b>3</b>
	orange, lemon lime, mountain berry blast

## APERITIVO & SIGNATURE COCKTAILS

<b>Mimosa 10</b> prosecco, orange juice	<b>El Jefe 14</b> espolon tequila, creme de cacao, cream, kahlua, thrive espresso	<b>Bluesy Mule 14</b> redmont vodka, lime juice, ginger beer, blueberry simple syrup, lime wheel
<b>Rossini 12</b> prosecco, strawberry puree	<b>Aperol Spritz 13</b> aperol, prosecco, fever tree soda, orange wheel	<b>241 South 14</b> roku gin, rosemary and pear simple, elderflower tonic, empress gin float, lime
<b>Bellini 12</b> prosecco, peach puree	<b>Limoncello Spritz 13</b> housemade limoncello, fever tree soda, prosecco, lemon wheel, mint	<b>Negroni di Torino 16</b> vulcan gin, campari, cocchi vermouth di torino, orange peel, amarena cherry
<b>Bloody Mary 12</b> zing zang, redmont vodka, antipasti skewer	<b>Grapefruit and Basil Spritz 13</b> housemade grapefruitcello, st. germain, fever tree soda, prosecco, basil, grapefruit	<b>Amaro Manhattan 15</b> benchmark bourbon, cocchi vermouth di torino, amaro montenegro, spiced cherry bitters
<b>Chai Tai 14</b> don q reserva dark rum, chai tea, cream, brown sugar, cinnamon, caramel, nutmeg		

## 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   50</b> Joel Gott, Willamette Valley
<b>Riesling 10   45</b> Heinz Eifel, Spatlese, Mosel, Germany
<b>Sauvignon Blanc 12   50</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
<b>Super Tuscan 12   50</b> Ciacci Piccolomini, Toscana IGT
<b>Pinot Noir 16   65</b> Benton Lane, Willamette Valley
<b>Sangiovese 11   50</b> Banfi, Chianti Classico Riserva

## BEER

### DRAFT 9

<b>Peroni</b> Italy Italian Pilsner 5.0% abv	<b>Goat Island</b> Huntsville, AL Berliner-Weisse 5.5% abv
<b>Red Clay</b> Opelika, AL Peach Chardonnay Sour 6.8% abv	<b>Straight to Ale</b> Huntsville, AL Monkeynaught IPA 7.25% abv
<b>Yellowhammer</b> Huntsville, AL Rebellion Red Lager 5.4% abv	<b>New Realm</b> Auburn, AL Seasonal Selection

### BOTTLED

Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling	<b>5</b>
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	<b>7</b>

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

Dark Cape Caribbean Stout	<b>7</b>
Dutch Courage Pilsner	<b>7</b>
West Indies Pale Ale	<b>7</b>