

## 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

ADD SAUTEED SHRIMP, CHICKEN, OR SHAVED PORCHETTA 9  
 ADD GRILLED SALMON 12

**Carciofi Fritti 15**

flash fried artichokes, Italian breadcrumbs, marinara sauce

**Calamari Fritti 15**

pepperoncini, olives, marinara

**Antipasti Board 22**

prosciutto, capicola, soppressata, artisanal cheese, marcona almonds, olives, seasonal jam, house flatbread

**Limoncello Shrimp Bruschetta 18**

shrimp, limoncello, basil, crostini

**Focaccia Romana 7** V

fresh mozzarella, roasted garlic, olive oil, sea salt

## PIZZA

gluten free, cauliflower crust

**Porchetta 19** \*

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

**Pesto 17** V

basil pesto, sundried tomato pesto, burrata, roasted corn

**Salsiccia 19**

fennel sausage, Parmigiano Reggiano sauce, rapini, basil, roasted red peppers

**Pepperoni 18**

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

**Soppressata 19**

Soppressata, ricotta, Calabrian honey, fresh thyme

**Margherita 17** V

San Marzano sauce, burrata, basil, olive oil

ALL PIES ARE 12"

## LA PASTA FRESCA

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

**Fusilli Bolognese 32**

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

**Aglione e Olio 18**

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

**Fettuccine Alfredo 21** V

Parmigiano Reggiano, cream

ADD SAUTEED SHRIMP, CHICKEN, OR SHAVED PORCHETTA 9  
 ADD GRILLED SALMON 12

gluten free pasta available

**Agnolotti 30**

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

**Carbonara 26**

rigatoni, guanciale, egg yolk, pecorino, grana padano

**Gnocchetti Sardi Primavera 26** V

arugula pesto, snap peas, sundried tomatoes, corn, artichokes, garlic, shallots, wine

## SECONDI

**Bistecca 50** GF

8oz filet, snap peas, fingerling potatoes, trumpet mushrooms, green peppercorn sauce

**Pesce 34** GF

7oz Gulf pan-seared red snapper, brussels, snap peas, salsa rossa, lemon

**Pollo 32** GF

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

**Braised Short Rib 32**

roasted garlic and parmesan mashed potatoes, natural jus

**PORCHETTA DI ARICCIA 36** \* GF

slow roasted pork, zucchini and squash, parmesan crisp, salsa al prezzemolo

*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 Rapini 16** GF V

garlic, shallots, white wine, Calabrian chili

**Fingerling Potatoes 16** GF V

lemon, parsley

**Mashed Potatoes 16** GF V

roasted garlic, Yukon gold potatoes, cream, parmesan

**Snap Peas 16** GF V

garlic, shallots, wine, butter

\* 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.

## 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, Chiantetto 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 | 50**  
Joel Gott, Willamette Valley

**Riesling 10 | 45**  
Heinz Eifel, Spatlese, Mosel, Germany

**Sauvignon Blanc 12 | 50**  
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

**Super Tuscan 12 | 50**  
Ciacci Piccolomini, Toscana IGT

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

**Sangiovese 11 | 50**  
Banfi, Chianti Classico Riserva

## APERITIVO

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

**Limoncello Spritz 13**  
housemade limoncello, fever tree soda,  
prosecco, lemon wheel, mint

## 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.*

**Grapefruitcello 9**  
served chilled  
**Grapefruit and Basil Spritz 13**  
housemade grapefruitcello, st.  
germain, fever tree soda, prosecco,  
basil, grapefruit

**Aranacello 9**  
served chilled  
**Aranacello Old Fashioned 15**  
sazerac, arancello, peychauds  
bitters, orange peel

**Limoncello 9**  
served chilled  
**Limoncello Fizz 14**  
italicus rosolio di bergamotto,  
limoncello, soda, egg white, rooftop  
bergamot foam

## SIGNATURE CLASSIC COCKTAILS

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

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

**Bellini 12**  
prosecco, peach puree

**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

**Clarified Italian Bird 14**  
don q reserva dark rum, campari,  
pineapple juice, brown sugar simple  
syrup, lime

**Blood Orange Italian Margarita 15**  
espolon tequila, disaronno, triple sec,  
lime juice, blood orange juice

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

**El Jefe 14**  
grand centenario anejo tequila, creme  
de cacao, cream, kahlua, thrive here "  
auburn, espresso

## BEER

### DRAFT 9

**Peroni**  
Italy  
Italian Pilsner  
5.0% 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

**New Realm**  
Auburn, AL  
Seasonal Selection

### 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**