

SUMMER 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 21

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

Hashbrown Bowl 19 *

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

Breakfast Bowl 19 GF

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

Biscuits and Gravy 14

Conecuh sausage gravy, Calabrian chili style scrambled eggs, chives

Avocado Toast 18

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

Frittata 16 GF V

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

French Toast 18

brioche, marscapone, strawberries, wild berries, almonds

Wild Berry Waffle 18

strawberries, blueberries, blackberries, powdered sugar

Ham, Egg & Cheese Omelette 21 GF

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

Florentine Omelette 21 GF V

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

Egg and Sausage Panuozzo 18

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

Monte Cristo Panuozzo 18

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

CONTORNI \$5

| | | |
|----------------------------|---------------------------|------------------------------|
| Biscuits | Seasonal Fruit Cup | Toast |
| Grits | Conecuh Sausage | white, wheat, or gluten free |
| Hashbrown Casserole | Bacon | Muffin |
| Bagel | | seasonal flavors |

ANTIPASTI & INSALATA

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

Antipasti Board 22

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

Tomato Bruschetta 15 V

burrata, cherry tomatoes, shallots, garlic, red wine vinegar, basil, house flatbread

Salsa di Carciofi 15 V

marinated artichokes, garlic, cilantro, lime, ricotta, cream cheese, house pasta chips

Calamari Fritti 15

pepperoncini, olives, marinara sauce

Ariccia Salad 13 GF V

market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

Caesar Salad 13

romaine, parmesan, croutons, classic Caesar dressing

LA PASTA FRESCA

Fettuccine Alfredo 19 V

Parmigiano Reggiano, cream

Pollo Picatta 26

hand breaded chicken breast, angel hair, capers, lemon, parsley, white wine, shallots, garlic, butter

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

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

Agnolotti 21

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

Cacio e Pepe 19 V

spaghetti, pecorino, black pepper, sweet corn, sundried tomatoes, basil

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

Soppressata 17

Soppressata, ricotta, Calabrian chili honey, fresh thyme

Pepperoni 18

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

🍷 ALL PIES ARE 12"

PANUOZZOS & PANINOS

served with your choice of fries, Ariccia or Caesar salad

Ariccia Panuozzo 16

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

Bistecca Panuozzo 18

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

Parmigiana di Pollo

Panuozzo 16
hand breaded chicken breast, San Marzano sauce, mozzarella, arugula, house bread

Muffuletta Panino 16

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 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

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|------------------|------------|-------------------|------------|
| 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, vanilla cardamom,
cinnamon brown sugar, caramel, honey*

COLD DRINKS

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| Pellegrino | 4 |
| Juice | 3 |
| orange, apple, cranberry, tomato, grapefruit | |
| Powerade | 3 |
| orange, lemon lime, mountain berry blast | |

NON ALCOHOLIC

N/A BEER

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| Athletic Brewing | 5 |
| "Upside Down" Golden | |
| Samuel Adams | 5 |
| Just the Haze IPA | |

N/A COCKTAILS

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| Elderflower Fizz | 9 |
| fever tree elderflower tonic, rosemary simple, lime juice, spiced pear simple | |
| Sicilian Spritz | 9 |
| fever tree sparkling Sicilian lemonade, N°A sparkling riesling, thyme simple, watermelon | |

N/A WINE

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|---------------------------------|----------------|
| Sparkling Riesling Leitz | 14 56 |
| Rheinhessen, Germany | |
| Chardonnay Leitz | 13 52 |
| Rheinhessen, Germany | |
| Pinot Noir Leitz | 13 52 |
| Rheinhessen, Germany | |

APERITIVO & SIGNATURE COCKTAILS

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

SELECT WINES

full wine list available upon
request

SPARKLING

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| Prosecco 10 45 Avisi, DOC, Veneto |
| Brut Champagne 18 90 Delamotte, Brut, Champagne |

ROSE

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| Corvina Blend 13 55 Le Morette, Chiantetto Classico, Bardolino DOC |
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WHITE

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| 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

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| 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 |

BEER

DRAFT 9

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

BOTTLED

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| 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:

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