

Ariccia Cucina Italiana, named after the charming town of Ariccia, Italy, offers Italian traditions, flavors and culture from this historic locale, which serves as home to Auburn University's Joseph S. Bruno Auburn Abroad in Italy program in the College of Human Sciences.

ANTIPASTI & INSALATA

Focaccia Romana 7 v

fresh mozzarella, roasted garlic, olive oil, sea salt

Limoncello Shrimp Bruschetta 18

shrimp, limoncello, basil, crostini

Antipasti Board 22

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

Salsa di Carciofi 15 v

marinated artichokes, garlic, cilantro, lime, ricotta, cream cheese, mozzarella, sundried tomatoes, pasta chips

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

Buratta 18 v

brown butter poached apples, sage, almonds, fresh thyme, flatbread

Beet Carpaccio 18 v

roasted beets, goat cheese, honey, toasted walnuts

Eggplant Rollatini 15 v

pecorino, ricotta, mozzarella, grana padano, San Marzano sauce, breadcrumbs, basil

Calamari Fritti 15

pepperoncini, olives, marinara

Ariccia Salad 13 GF V

market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

Caesar Salad 13

romaine, parmesan, croutons, classic Caesar dressing

PIZZA

gluten free, cauliflower crust available

Porchetta 19 *

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

Wild Mushroom 20 v

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

Margherita 17 v

San Marzano sauce, burrata, basil, olive oil

Peperoni 18

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

Soppressata 19

Soppressata, ricotta, Calabrian Hot Honey, fresh thyme

Salsiccia 19

fennel sausage, peperonata sauce, fontina, olives, cilantro

ALL PIES ARE 12"

Fusilli Bolognese 34

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

Pollo Picatta 28

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

Fettuccine Alfredo 21 v

Parmigiano Reggiano, cream

LA PASTA FRESCA

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 30

butternut squash puree, shaved porchetta, ricotta, brown butter, sage

Gnocchetti Salsiccia con Crema 30

gorgonzola cream, spinach, Calabrian chili, garlic, fennel sausage

SECONDI

Filetto e Aragosta 70 GF

8oz center cut filet, 8oz lobster tail, roasted garlic mashed potatoes, fagioli verdi, garlic, shallots, pomodoro, bearnaise sauce

Pesce 40 GF

7oz, pan-seared Branzino, cauliflower, crispy capers, lemon beurre blanc, arugula and tomato salad

Cacciatore di Pollo 36 GF

braised half chicken, mushrooms, bell peppers, onion, plum tomatoes, olives, white wine, parmesan risotto

Braised Short Rib 42

roasted garlic and parmesan mashed potatoes, crispy onions, natural jus

PORCHETTA DI ARICCIA 36 * GF

slow roasted pork, zucchini and eggplant, 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 included in the "100 Dishes to Eat in Alabama" list.

CONTORNI

served family style

Calabrian Fritte 12 GF V

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

Cauliflower 12 GF V

lemon beurre blanc, crispy capers

Fingerling Potatoes 12 GF V

lemon, parsley

Roasted Mashed Potatoes 12 GF V

roasted garlic, yukon gold potatoes, cream, butter

Fagiolini Italiani 12 GF V

green beans, garlic, shallots, pomodoro sauce

Arugula & Tomato Salad 12 GF V

marinated tomatoes, arugula, red wine vinegar, olive oil

* 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, Chianti 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 16 | 70
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

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

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, peychauds bitters, orange peel

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

Watermelon Spritz 14
Malfy Con Limone gin, watermelon, lemon juice, simple syrup, prosecco, fever tree soda

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

Aperol Spritz 13
aperol, prosecco, fever tree soda, orange wheel

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

DRAFT 9

Peroni
Italy
Italian Pilsner
5.0% abv

Red Clay
Opelika, AL
Red Clay IPA
7% 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

BEER

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**

NON ALCOHOLIC

N/A BEER

Athletic Brewing 5
"Upside Down" Golden

Samuel Adams 5
Just the Haze IPA

N/A COCKTAILS

Elderflower Fizz 9
fever tree elderflower tonic, rosemary simple, lime juice, spiced pear simple

Sicilian Spritz 9
fever tree sparkling Sicilian lemonade, thyme simple, watermelon

N/A WINE

Sparkling Riesling Leitz 56
Rheinhessen, Germany

Chardonnay Leitz 52
Rheinhessen, Germany

Pinot Noir Leitz 52
Rheinhessen, Germany