

WINTER 2025 -
BRUNCH

SERVED DAILY
6:30AM - 2:00PM

ARICCIA

CUCINA *Italiana*

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

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.

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, spinach, potato, cream, chives

French Toast 18

brioche, toasted almonds, marscarpone, strawberries, wild berries

Wild Berry Waffle 18

strawberries, blueberries, blackberries, powdered sugar, bacon

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

Grits

Hashbrown Casserole

Bagel

Seasonal Fruit Cup

Conecuh Sausage

Bacon

Toast

white, wheat, or gluten free

Muffin

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

Truffle & Honey

Whipped Ricotta 18 V

pistachio pesto, flatbread

Salsa de Granchio 24 V

jumbo lump crab, fontina, cream cheese, onion, lemon, house pasta chips, served hot

Calamari Fritti 15

pepperoncini, olives, marinara sauce

Ariccia Salad 13 GF V

market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

Kale Caesar Salad 14

kale, romaine, parmesan breadcrumbs, house tuscan caesar dressing

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

Fettuccine Alfredo 19 V

Parmigiano Reggiano, cream

Pollo Picatta 26

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

Agnolotti 21 *

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

Shrimp Scampi Linguini 32

linguini, jumbo shrimp, garlic, shallots, capers, peas, clam stock, parmesan breadcrumbs

PIZZA

gluten free, cauliflower crust available

Porchetta 19 *

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

Quattro Fromaggi 17

San Marzano sauce, mozzarella, provolone, fontina, parmesan, Italian seasonings

Wild Mushroom & Salsiccia 19 V

San Marzano sauce, fennel sausage, wild mushrooms, fontina, parmesan, fresh thyme

Margherita 17 V

San Marzano sauce, burrata, basil, olive oil

Soppressata 18

Soppressata, ricotta, Calabrian Hot 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

Espresso	4	Cafe Latte	6
Coffee	4	Cappuccino	5
Americano	4	Mocha	6.5

*milk options: whole, skim, oat
flavors: vanilla, vanilla cardamom,
cinnamon brown sugar, caramel, honey
(+.50)*

COLD DRINKS

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

N/A COCKTAILS

Elderflower Fizz	9
fever tree elderflower tonic, rosemary, lime juice, spiced pear	
Coconut Lagoon	9
creme de coconut, pineapple juice, housemade blue curacao	
Strawberry Basil Spritz	9
strawberry, basil, lime, club soda	

NON ALCOHOLIC

N/A BEER

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

N/A WINE

Sparkling Riesling Leitz	56
Rheinhessen, Germany	
Chardonnay Leitz	52
Rheinhessen, Germany	
Pinot Noir Leitz	52
Rheinhessen, Germany	

APERITIVO & SIGNATURE COCKTAILS

Puccini	12	El Jefe	14	Bluesy Mule	14
prosecco, mandarin puree		espolon tequila, creme de cacao, cream, kahlua, thrive here @auburn espresso		redmont vodka, lime juice, ginger beer, blueberry simple syrup, lime wheel	
Bellini	12	Aperol Spritz	13	241 South	14
prosecco, ruby red peach puree		aperol, prosecco, fever tree soda, orange		roku gin, rosemary and pear simple, elderflower tonic, empress gin float, lime	
Bloody Mary	12	Limoncello Lavender Bliss	14	Negroni di Torino	16
zing zang, redmont vodka, antipasti skewer		house limoncello, redmont vodka, lemon juice, triple sec		vulcan gin, campari, cocchi vermouth di torino, orange peel, amarena cherry	
Chai Tai	14	Grapefruit and Basil Spritz	13	Amaro Manhattan	15
mt. gay rum, chai tea, cream, brown sugar, cinnamon, caramel, nutmeg		house grapefruitcello, st. germain, fever tree soda, prosecco, lemon, basil, grapefruit		benchmark bourbon, cocchi vermouth di torino, amaro montenegro, angostora bitters	
Pomegranate Solstice	15				
tanqueray gin, pomegranate, lemon, bergamont foam					

SELECT WINES

full wine list available upon request

SPARKLING

Prosecco	10 45
Avisi, 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	
Pinot Grigio	12 50
Banfi, San Angelo, Toscana IGT	
Pecorino	13 55
Umani Ronchi, Abruzzo	
Riesling	11 50
Eroica, Columbia Valley	
Sauvignon Blanc	12 50
Echo Bay, Marlborough, NZ	
Chardonnay	14 60
Scarpetta, Friuli	
Chardonnay	17 75
Hartford Court, Russian River	

RED

Montepulciano d'Abruzzo	9 40
Colimoro, Abruzzo	
Cabernet Sauvignon	16 70
Brancatelli, Valle delle Stelle, Toscana IGT	
Cabernet Sauvignon	18 90
Duckhorn, Napa Valley	
Super Tuscan	12 50
Ciacci Piccolomini, Toscana IGT	
Pinot Noir	16 65
Elk Cove, Willamette Valley	
Sangiovese	17 75
Tenuta di Arceno, Chianti Classico	

BEER

DRAFT 9

Back Forty	Goat Island
Gadsden Italian Pilsner 5.5% abv	Cullman, AL Berliner-Weisse 5.5% abv
Red Clay	Straight to Ale
Opelika, AL Red Clay IPA 7% abv	Huntsville, AL Monkeynaught IPA 7.25% abv
Yellowhammer	New Realm
Huntsville, AL Rebellion Red Lager 5.4% abv	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, Peroni, 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