

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 Granchio 24

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

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

Truffle and Honey**Whipped Ricotta 18** V

pistachio pesto, flatbread

Carpaccio 22

thinly sliced beef tenderloin, arugula, truffle oil, pine nuts, pecorino

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

Kale Caesar Salad 14

kale, romaine, parmesan breadcrumbs, tuscan 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 & Salsiccia 19

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

Margherita 17 V

San Marzano sauce, burrata, basil, olive oil

Pepperoni 18

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

🍷 ALL PIES ARE 12"

Soppressata 18

Soppressata, ricotta, Calabrian Hot Honey, fresh thyme

Quattro Formaggi 17

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

Fusilli Bolognese 34

traditional beef, veal, pork ragu, porcini, 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

Shrimp Scampi Linguini 32

linguini, shrimp, garlic, shallot, caper, peas, clam stock, parmesan breadcrumbs

SECONDI

Bistecca 65 GF

12oz wagyu New York Strip, yukon gold confit potatoes, truffle aioli, lemon compound butter

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, saffron risotto

Cioppino 45 GF

mussels, little neck clams, shrimp, jumbo lump crab, fennel, garlic, caper, shallot, white wine, clam stock, pomodoro sauce, baguette

Braised Short Rib 42

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

PORCHETTA DI ARICCIA 36

* GF

slow roasted pork, butternut squash puree, calabrian collard greens, cranberry and blackberry mostarda

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

Saffron Risotto 12 GF V

saffron, parmesan, white wine, butter

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, 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

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, lemon, basil, grapefruit

Limoncello 9
served chilled

Limoncello Lavender Bliss 14
house limoncello, redmont vodka, lemon juice, triple sec

Blood Orange Cello 9
served chilled

Blood Orange Cello Old Fashioned 15
sazerac, blood orange, peychauds bitters, brown sugar, 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, angostora bitters

Pomegranate Solstice 15
tanqueray gin, pomegranate, lemon, bergamont foam

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

La Dolce Vita 14
white wine, lillet blanc, ginger beer, spiced pear

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

Back Forty
Gadsden, AL
Italian Pilsner
5.5% abv

Red Clay
Opelika, AL
Red Clay IPA
7% abv

Yellowhammer
Huntsville, AL
Rebellion Red Lager
5.4% abv

Goat Island
Cullman, 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, 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**

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

Coconut Lagoon 9
creme de coconut, pineapple juice, housemade blue curacao

Strawberry Basil Spritz 9
strawberry, basil, lime, club soda

N/A WINE

Sparkling Riesling Leitz 56
Rheinhessen, Germany

Chardonnay Leitz 52
Rheinhessen, Germany

Pinot Noir Leitz 52
Rheinhessen, Germany