

SPRING 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 18**  
two eggs, hashbrown casserole, biscuit, marinated AU greenhouse tomatoes, choice of bacon or conecuh sausage
- Breakfast Bowl 17 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 17**  
house sourdough bread, avocado spread, tomato, choice of egg, crispy prosciutto

**Frittata 15 GF V**  
egg, leeks, spinach, potato, cream, chives

**French Toast 15 V**  
brioche, toasted almonds, marscarpone, strawberries, wild berries

**Ham & Cheese Omelette 19 GF**  
porchetta, cheddar, onions, red peppers, chives, hashbrown casserole

**Wild Berry Waffle 15 V**  
strawberries, blueberries, blackberries, powdered sugar

**Florentine Omelette 19 GF V**  
fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole

## CONTORNI \$5

<b>Biscuits</b>	<b>Seasonal Fruit Cup</b>	<b>Toast</b>
<b>Grits</b>	<b>Conecuh Sausage</b>	white, wheat, or gluten free
<b>Hashbrown Casserole</b>	<b>Bacon</b>	<b>Muffin</b>
<b>Bagel</b>		seasonal flavors

## ANTIPASTI & INSALATA

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

**Antipasti Board 22**  
prosciutto, capicola, sopresata, artisanal cheese, marcona almonds, olives, seasonal jam, house flatbread

**Salsa di Carciofi 15 V**  
artichokes, lime, cream cheese, parsley, garlic, house pasta chips, served hot

**Ariccia Salad 13 GF V**  
market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

**Truffle Honey Whipped Ricotta 18 V**  
basil pesto, flatbread

**Calamari Fritti 15**  
pepperoncini, olives, marinara sauce

**Kale Caesar Salad 14**  
kale, romaine, parmesan breadcrumbs, house tuscan caesar dressing

## LA PASTA FRESCA

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

**Fettuccine Alfredo 18 V**  
parmigiano reggiano, cream

**Fusilli Bolognese 24**  
traditional beef, veal, pork ragu, porcini, san marzano tomatoes, cream, parmesan

**Aglio e Olio 20 V**  
angel hair, olive oil, garlic, calabrian chili, parsley, white wine, butter

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

**Rigatoni al Pesto Primavera 20 V**  
green pea basil pesto, sun-dried tomato pesto, corn, roasted tomatoes

**Shrimp Scampi Linguini 22**  
linguini, shrimp, garlic, onions, capers, peas, clam stock, parmesan breadcrumbs

**Agnolotti 21 \***  
butternut squash puree, shaved porchetta, ricotta, brown butter, sage

## 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

**Pollo 19**  
basil pesto, chicken, sun-dried tomatoes, corn, fontina cheese

**Quattro Fromaggi 17 V**  
san marzano sauce, mozzarella, provolone, fontina, parmesan, italian seasonings

**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"

## PANINOS & BURGERS

served with your choice of house chips, fries, Ariccia or Caesar salad

**Ariccia Burger 16**  
roasted garlic and pecorino aioli, pancetta, fontina, lettuce, tomato, brioche

**Porchetta Panino 14 \***  
shaved porchetta, arugula, tomato, salsa verde, italian bread

**Muffuletta Panino 14**  
salami, capicola, mortadella, provolone, giardiniera, focaccia bread

**Parmigiana di Pollo 16**  
hand breaded chicken breast, traditional marinara, arugula, lemon, brioche

**Caprese Panino 14 V**  
stracciatella, tomatoes, basil, arugula, fig balsamic, italian bread

**Italiano Panino 14**  
soppressata, capicola, mortadella, prosciutto, lettuce, tomato, provolone, vinegar and oil, italian bread, served hot or cold

**Mortadella Panino 14**  
sliced mortadella, arugula pesto, stracciatella, maple honey, italian bread, served cold

\* 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.

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## TEMPERANCE

### N/A COCKTAILS

**Berry Yours 10**  
strawberry-vanilla cream soda

**Amalfi Break 12**  
seedlip grove 42, raspberry-cinnamon,  
thrive hibiscus tea, lime

### N/A BEER

**Athletic Brewing 5**  
'Upside Down' Golden

**Peroni 0.0 5**  
Nastro Azzurro Zero

### N/A WINE

**Sparkling 14 | 56**  
Leitz, Rheinhessen, Germany

**Chardonnay 13 | 52**  
Leitz, Rheinhessen, Germany

**Pinot Noir 13 | 52**  
Leitz, Rheinhessen, Germany

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## SIGNATURE COCKTAILS

**Isabella in Juarez 14**  
house-infused rhubarb tequila, lillet  
rose, strawberry-basil soda, lemon

**Sicilian Rita 16**  
italicus rosolio di bergamotto,  
cointreau, honey-saffron, lemon,  
bergamot foam

**Fig and Vine 15**  
elizabeth fig liqueur, avissi  
prosecco, soda water

**Mediterranean Breeze 13**  
grapefruitcello, tanqueray, basil,  
fever tree pink grapefruit juice

**Bluesy Mule 14**  
redmont vodka, lime, fever tree  
ginger beer, blueberry

**Little Italy 15**  
wild turkey 101, cynar, cocchi  
vermouth di torino, brandied  
cherry

**Piccolo Cup 14**  
pimms no. 1, fever tree elderflower  
tonic, fever tree ginger beer, lime

**Ariccia Sour 14**  
limoncello, disaronno, lemon, mrs.  
beters bitters foamer

**El Solista 14**  
brugal rum, montenegro,  
raspberry-cinnamon, lime, plum  
bitters, fever tree ginger beer

**Hibisco Reale 15**  
hennessy vs, cointreau, grenadine,  
thrive hibiscus tea, lemon

**Rome with a View 14**  
campari, noilly prat, lime, soda  
water

**Arancello Shandy 12**  
arancello, sparkling french dry  
cider, honey-saffron, lemon

*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.*

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## SELECT WINES

full wine list available upon  
request

### SPARKLING

**Prosecco 10 | 45**  
Avissi, Veneto, Italy

**Prosecco Rosé 15 | 70**  
La Gioiosa, Millesimato, Veneto-  
Valdobbiadene, Italy

### ROSE

**Corvina Blend 13 | 52**  
Le Morette, Chiaretto Classico,  
Bardolino, Italy

### WHITE

**White Blend 12 | 48**  
Tenuta Regaleali Bianco, Sicily, Italy

**Sauvignon Blanc 12 | 48**  
Mason, Napa Valley, California

**Chardonnay 14 | 56**  
Scarpetta, Friuli, Italy

**Chardonnay 18 | 72**  
Hartford Court, RRV, Sonoma, California

### RED

**Red Blend 10 | 40**  
Falescos Vitiano, Umbria, Italy

**Pinot Noir 16 | 65**  
Elk Cove, Willamette Valley, Oregon

**Cabernet Sauvignon 16 | 70**  
Brancatelli, Valle delle Stelle, Tuscany, Italy

**Cabernet Sauvignon 18 | 90**  
Duckhorn, Napa Valley, California

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## BEER

### DRAFT 9

**Back Forty**  
Gadsden, AL  
Italian Pilsner  
5.5% abv

**Red Clay**  
Opelika, AL  
Red Clay IPA  
7% abv

**Goat Island**  
Cullman, AL  
Berliner-Weisse  
5.5% abv

**Straight to Ale**  
Huntsville, AL  
Monkeynaught IPA  
7.25% abv

### BOTTLED

Bud Light, Miller Lite, Coors Light, Michelob Ultra 5

Peroni, Stella Artois, Blackberry Farm Saison, Corona,  
Corona Light, Good People Pale Ale, Guinness 7

### Red Clay and Master Sommelier Emmanuel Kemiji Collaboration:

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

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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.