

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
artichokes, lime, cream cheese, parsley,
garlic, with pasta chips, served hot

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

- Truffle Honey Whipped Ricotta 18** V
basil 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
- Peperoni 18**
san marzano sauce, red wine and
peperoncino cured pepperoni,
mozzarella, provolone

- Pollo 19**
basil pesto, chicken, sun-dried
tomatoes, corn, fontina cheese
- Quattro Formaggi 17** V
san marzano sauce, mozzarella,
provolone, fontina, parmesan, Italian
seasonings

📐 ALL PIES ARE 12"

LA PASTA FRESCA

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

- Fusilli Bolognese 34**
traditional beef, veal, pork ragu,
porcini, San Marzano tomatoes,
Parmigiano Reggiano, cream
- Aglio e Olio 20** V
angel hair, olive oil, garlic, calabrian chili,
parsley, white wine, butter
- Fettuccine Alfredo 19** V
Parmigiano Reggiano, cream

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, onion,
caper, peas, clam stock, parmesan
breadcrumbs
- Rigatoni Amatriciana 30**
guanciale, san marzano tomatoes,
onion, calabrian chili, pecorino romano

SECONDI

- Bistecca 65**
12oz wagyu New York Strip, yukon gold
confit potatoes, truffle aioli, lemon
compound butter
- Pesce 40** GF
7oz grilled red snapper, green pea
and corn risotto
- Cacciatore di Pollo 36** GF
braised half chicken, mushrooms, bell
peppers, onion, plum tomatoes, olives,
white wine, served with parmesan
mashed potatoes
- Braised Short Rib 42** GF
spring bean salad, sun-dried tomato
demi-glacé

PORCHETTA DI ARICCIA 36 * GF

slow roasted pork, grilled
asparagus, fingerling potatoes,
salsa verde

*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 14** GF V
parmesan, parsley, garlic, calabrian
chili, white balsamic vinegar
- Grilled Asparagus 14** GF V
extra virgin olive oil
- Fingerling Potatoes 14** GF V
lemon vinaigrette, parsley
- Parmesan Mashed Potatoes 14** GF V
yukon gold, parmesan, cream, butter
- Green Pea and Corn Risotto 14** GF V
green peas, corn, white wine, butter,
parmesan
- Spring Bean Salad 14** GF V
lima beans, green peas, corn,
okra, tomato, onion, garlic

* 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.

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

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.
batters 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.

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, Charetto 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

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



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.