

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
- Tomato Bruschetta 15** V
stracciatella cheese, tomato, garlic,
basil, olive oil, red onion, fig balsamic
- Antipasti Board 22**
prosciutto, capicola, soppresata,
artisanal cheese, marcona almonds,
olives, seasonal jam, flatbread
- Watermelon Gazpacho 15** V
watermelon, cucumber, bell pepper,
basil, ciabatta croutons

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

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

- 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
- Tuscan Caesar Salad 14**
romaine, ciabatta croutons,
parmesan, roasted tomato, house
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

- 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
- Cacio e Pepe 20**
spaghetti, pecorino, parmesan, crispy
prosciutto
- Fettuccine Alfredo 21** V
Parmigiano Reggiano, cream

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

gluten free pasta available

- Agnolotti 30**
artichoke, shrimp, lemon ricotta,
parmesan crisp, limoncello sauce
- Shrimp Scampi Linguini 32**
linguini, shrimp, garlic, onion,
caper, peas, clam stock, parmesan
breadcrumbs
- Carbonara 25**
bucatini, pecorino, parmesan,
pancetta, egg yolk

SECONDI

- Bistecca 65**
12oz wagyu New York Strip, lemon,
compound butter, parmesan truffle
fries
- Pesce 40** GF
7oz red snapper, broccolini, corn
salad, salsa rossa, lemon
- Pollo 32**
10oz airline breast, calabrian glaze,
parmesan risotto
- Braised Short Rib 42**
parmesan mashed potatoes, crispy
onions, jus

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

- Truffle Fritte 14** GF V
lemon, garlic, parmesan
- 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
- Broccolini 14** GF V
garlic, shallot, calabrian chili, white
wine, butter
- Risotto 14** V
garlic, onion, white wine, parmesan,
parsley

TEMPERANCE

N/ A COCKTAILS

Fastball 12
optimist bright, lemon, club soda

Monday in Orleans 11
monday zero alcohol rum, hibiscus, pineapple, fassinola, lemon

N/ A BEER

Athletic Brewing 5
' Run Wild' IPA

Athletic Brewing 5
' Atletica' Mexican-Style Copper

Peroni 0.0 5
Nastro Azzurro Zero

N/ A WINE

Sparkling 14 | 56
Leitz, Rheinhessen, Germany

Chardonnay 13 | 52
Leitz, Rheinhessen, Germany

SIGNATURE COCKTAILS

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

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

Ariccia Sour 14
imoncello, disaronno, lemon, mrs. betters bitters foamer

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

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

Ciao Bella 14
strawberry infused tequila, lillet rose, strawberry basil soda, lemon

La Louisiane 13
wild turkey 101, cocchi vermouth di torino, drambuie, herbsaint, peychauds, brandied cherry

Honey, Dew Me a Favor 14
honeydew infused rum, cucumber infused vodka, italicus, lime, fever tree cucumber tonic

Aperol Spritz 14
aperol, avissi, club soda

Empress Violette 15
empress gin, blueberry, lemon

Hurricane 13
don q cristal rum, appleton rum, fassinola, salted pineapple, lime

Espresso Martini 14
redmont vodka, kahlua, creme de cacao, thrive espresso

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, Chiantetto Classico, Bardolino, Italy

WHITE

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

Sauvignon Blanc 12 | 48
Mason, Napa Valley, California

Pinot Gris 14 | 56
Lange, Willamette Valley, Oregon

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

Sangiovese 14 | 56
Borgo Scopeto, Chianti Classico, Italy

Cabernet Sauvignon 20 | 100
Duckhorn, Napa Valley, California

BEER

DRAFT 9

Back Forty
Gadsden, AL
Italian Pilsner
5.5% abv

Red Clay
Opelika, AL
IPA
7% abv

Straight to Ale
Huntsville, AL
Monkeynaught IPA
7.25% abv

BOTTLED

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.