

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 ✓
fresh mozzarella, roasted garlic,
olive oil, sea salt

Tomato Bruschetta 15 ✓
stracciatella cheese, tomato, garlic,
basil, olive oil, red onion, fig balsamic

Polpette al Forno 18
meatballs, san marzano sauce,
mozzarella, basil, crostini

Burrata Salad 15 ✓
arugula, butternut squash, candied
pecans, sweet mustard vinaigrette

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, flatbread

Eggplant Rollatini 15 ✓
ricotta, mozzarella, grana padano,
san marzano sauce, breadcrumbs,
basil

Calamari Fritti 15
pepperoncini, olives, marinara

Ariccia Salad 14 ✓
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

Salsiccia 19
san marzano sauce, fennel sausage,
fontina, red onion

Margherita 17 ✓
san marzano sauce, burrata, basil,
olive oil

Pepperoni 18
san marzano sauce, pepperoni,
mozzarella, provolone

Funghi 19 ✓
parmigiano reggiano sauce, wild
mushrooms, rosemary, truffle oil

Quattro Formaggi 17 ✓
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

Pasta e Fagioli 20
fusilli, white beans, pancetta, parmesan

Fettuccine Alfredo 21 ✓
parmigiano reggiano, cream

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

gluten free pasta available

Pumpkin Agnolotti 28 ✱
spiced pecans, shaved porchetta,
brown butter, sage

Gnocchetti Crema al Gorgonzola 25
calabrian chili, fennel sausage, spinach

Chicken Piccata 25
angel hair, capers, lemon, white wine

SECONDI

Bistecca 65 GF
8oz filet, butternut squash puree,
brussels sprouts, balsamic mushrooms

Pesce 40 GF
7oz red snapper, grapefruit, orange,
fennel, olives, mint

Pollo 32 GF
braised chicken, cherry tomato, bell
peppers, onion, fingerling potatoes

Braised Short Rib 42
parmesan mashed potatoes, crispy
onions, natural jus

PORCHETTA DI ARICCIA 36
✱ GF

slow roasted pork, broccoli rabe,
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 ✓
calabrian chili, white balsamic, garlic,
parmesan

Fingerling Potatoes 14 GF ✓
citrus vinaigrette

Parmesan Mashed Potatoes 14 GF ✓
yukon gold, parmesan, cream, butter

Broccoli Rabe 14 GF ✓
garlic, shallot, butter

Risotto 14 ✓
garlic, onion, parmesan

Roasted Brussels Sprouts 14 GF ✓
extra virgin olive oil

TEMPERANCE		
N/ A COCKTAILS	N/ A BEER	N/ A WINE
Fastball 12 seedlip grove 42, basil, lime, cucumber sparkling	Athletic Brewing 5 ' Run Wild' IPA	Sparkling 14 56 Leitz, Rheinhessen, Germany
Monday in Orleans 11 monday zero alcohol rum, hibiscus	Athletic Brewing 5 ' Atletica' Mexican-Style Copper	Chardonnay 13 52 Leitz, Rheinhessen, Germany
Curious Elixir No. 4 12 sicilian blood orange spritz, zero sugar	Peroni 0.0 5 Nastro Azzurro Zero	
Our Temperance Selections are crafted to be non-alcoholic, though some ingredients may contain up to 0.5% ABV; please consult your server for further details if needed.		

SIGNATURE COCKTAILS		
Piccolo Cup 14 pimms no. 1, fever tree elderflower tonic, fever tree ginger beer, lime	Bluesy Mule 14 redmont vodka, lime, fever tree ginger beer, blueberry	Aperol Spritz 14 aperol, avissi prosecco, club soda
Fig and Vine 15 elizabeth fig liqueur, avissi prosecco, soda water	Mai Italiana 13 house-infused basil rum, el guapo orgeat, cointreau, lime	Empress Violette 15 empress gin, blueberry, lemon
Ariccia Sour 14 limoncello, disaronno, lemon, fee foam	La Louisiane 13 wild turkey 101, cocchi vermouth di torino, drambuie, herbsaint, peychauds, brandied cherry	Hurricane 13 don q cristal rum, appleton rum, fassinola, salted pineapple, lime
Mediterranean Breeze 13 grapefruitcello, tanqueray, basil, fever tree pink grapefruit juice		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	WHITE	RED	
Prosecco 10 45 Avissi, Veneto, Italy	White Blend 12 48 Tenuta Regaleali Bianco, Sicily, Italy	Red Blend 10 40 Falescos Vitiano, Umbria, Italy	
Metodo Classico Brut 16 72 Castello Banfi, Piedmont, Italy	Sauvignon Blanc 12 48 Mason, Napa Valley, California	Pinot Noir 16 65 Elk Cove, Willamette Valley, Oregon	
ROSE	Pinot Gris 14 56 Lange, Willamette Valley, Oregon	Sangiovese 14 56 Borgo Scopeto, Chianti Classico, Italy	
Corvina Blend 13 52 Le Morette, Chiaretto Classico, Bardolino, Italy	Chardonnay 18 72 Hartford Court, RRV, Sonoma, California	Cabernet Sauvignon 20 100 Duckhorn, Napa Valley, California	

BEER		
DRAFT 9	BOTTLED	
Back Forty Gadsden, AL Italian Pilsner 5.5% abv	Straight to Ale Huntsville, AL Monkeynaught IPA 7.25% abv	Miller Lite, Coors Light, Michelob Ultra 5
Red Clay Opelika, AL IPA 7% abv		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