

WINTER 2026 -
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 21
two eggs, hashbrown casserole, biscuit, marinated AU greenhouse tomatoes, choice of bacon or conecuh sausage

Breakfast Bowl 19 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 18
brioche bread, avocado spread, cherry tomato, pickled onion, bacon, choice of egg

French Toast 17 V
brioche, toasted almonds, marscarpone, strawberries, wild berries

Gingerbread Waffle 18 V
honey butter, maple pecan syrup, cranberries

Frittata 16
potato, shallot, pancetta, cream, mozzarella

Ham & Cheese Omelette 20 GF
porchetta, cheddar, onions, red peppers, chives, hashbrown casserole

Florentine Omelette 20 GF V
fontina, spinach, onions, sundried tomatoes, chives, hashbrown casserole

CONTORNI \$5

Biscuits
Grits
Hashbrown Casserole
Bagel

Seasonal Fruit Cup
Conecuh Sausage
Bacon
Plain Waffle

Toast
white, wheat, or gluten free
Muffin
seasonal flavors

ANTIPASTI | INSALATA | ZUPPA

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

Antipasti Board 22
prosciutto, capicola, soppressata, artisanal cheese, walnuts, dried fruit, olives, seasonal jam, house flatbread

Beet Salad 16 V
arugula, spinach, pomegranate, goat cheese, candied pecans, citrus balsamic vinaigrette

Shrimp Bruschetta 18
limoncello, citrus ricotta, crostini

Calamari Fritti 15
pepperoncini, olives, marinara sauce

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

Ariccia Salad 14 V
market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette

Tuscan Caesar Salad 14
romaine, ciabatta croutons, parmesan, house caesar dressing

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

Fettuccine Alfredo 21 V
parmigiano reggiano, cream

Fusilli Bolognese 28
traditional beef, veal, pork ragu, porcini, san marzano tomatoes, cream, parmesan

Puttanesca 26
angel hair, pomodoro, capers, garlic, calabrian chili, anchovies

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

Frutti di Mare 25
campanelle pasta, shrimp, scallop, mussels, clams, fennel, calabrian chili, pomodoro sauce

Agnolotti 28 *
brown butter, sage, butternut squash puree, shaved porchetta

PIZZA

gluten free, cauliflower crust available

Porchetta 19 *
san marzano sauce, shaved porchetta, mozzarella, provolone, arugula, pickled red onions, fig balsamic

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

Calabrese 19
san marzano sauce, nduja, basil, fontina, calabrian hot honey

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

Pistachio Pesto 19
burrata, basil, pine nuts, pistachio, prosciutto

Pepperoni 18
san marzano sauce, red wine and peperoncino cured pepperoni, mozzarella, provolone

✓ ALL PIES ARE 12"

PANINOS & BURGERS

served with your choice of fries, Ariccia or Caesar salad

Ariccia Burger 16
garlic aioli, fontina, bacon, artisan lettuce, tomato, brioche

Toscana 16 *
fig mostarda, shaved porchetta, rosemary, burrata, baguette

Muffuletta Panino 16
salami, capicola, mortadella, provolone, giardiniera, focaccia bread

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

* Includes our Signature Porchetta

V Vegetarian

GF Gluten Free option available

A 20% gratuity will be added to parties of 8 or more. We are able to accommodate a maximum of 2 split checks per table. If you wish to split your check, kindly inform your server while ordering.

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

NA COCKTAILS

Fastball 12
seedlip grove 42, basil, lime,
cucumber sparkling

Curious Elixir No. 4 12
sicilian blood orange spritz, zero sugar

NA BEER

Athletic Brewing 5
Run Wild IPA

Peroni 0.0 5
Nastro Azzurro Zero

NA WINE

Sparkling 14 | 56
Leitz, Rheinhessen, Germany

Chardonnay 13 | 52
Leitz, Rheinhessen, Germany

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

SPRITZ

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

Aperol Spritz 14
aperol, avissi prosecco, club soda

Hugo Rosetta 14
elderflower, rose prosecco,
rosemary, club soda

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

BLUESY MULE 14

redmont vodka, blueberry,
lime, fever tree ginger beer

our take on the moscow mule

MARTINIS

Ariccia Sour 14
limoncello, disaronno, lemon,
fee foam

Empress Violette 15
empress gin, blueberry, lemon

Aero Rosa 14
bulleit bourbon, aperol, chambord,
lemon, fee foam

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

Metodo Classico Brut 16 | 72
Castello Banfi, Piedmont, Italy

ROSE

Corvina Blend 13 | 55
Le Morette, Charetto Classico,
Bardolino, Italy

WHITE

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

Sauvignon Blanc 14 | 56
Mason, Napa Valley, California

Pinot Gris 14 | 56
Alexana, Willamette Valley, Oregon

Chardonnay 18 | 72
Vincent Girardin, Cuvee St. Vincent,
Burgundy, France

RED

Red Blend 12 | 48
Falescos Vitiano, Umbria, Italy

Pinot Noir 16 | 65
Stoller, 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

Seasonal Selection
ask your server

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.