

SPRING 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 16 V**  
brioche, toasted almonds, marscarpone, strawberries, wild berries
- Lemon Cream Waffle 16 V**  
fresh berries, lemon marscarpone cream, powdered sugar

- Eggs Purgatory 16**  
three eggs, calabrian chili, pomodoro sauce, pecorino, basil
- 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

<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>	<b>Plain Waffle</b>	seasonal flavors

## ANTIPASTI | INSALATA | ZUPPA

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

- Antipasti Board 22**  
prosciutto, capicola, salami, almonds, artisanal cheese, dried fruit, cornichons, olives, seasonal jam, flatbread
- Panzanella Salad 16 V**  
arugula, cucumber, red onion, ciabatta, olives, basil, red wine vinaigrette

- Tomato Bruschetta 15**  
basil pesto, cherry tomato, red onion, balsamic glaze, crostini
- Calamari Fritti 15**  
pepperoncini, olives, marinara sauce
- Pasta e Fagioli 16**  
fusilli, white beans, pancetta, parmesan

- Ariccia Salad 14 V**  
market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette
- Caesar Salad 14**  
romaine, ciabatta croutons, parmesan, house caesar dressing

## LA PASTA FRESCA

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

- Fettuccine Alfredo 21 V**  
parmigiano reggiano, cream
- Fusilli Bolognese 32**  
traditional beef, veal, pork ragu, porcini, san marzano tomatoes, cream, parmesan
- Chicken Piccata 28**  
breaded chicken, capers, garlic, white wine

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

- Gnocchetti Crema al Gorgonzola 25**  
calabrian chili, fennel sausage, spinach
- Frutti di Mare 28**  
shrimp, scallop, mussels, clams, fennel, calabrian chili, pomodoro sauce
- Agnolotti 28**  
shrimp, green pea pesto, arugula, sundried tomatoes

## 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

- Funghi 19 V**  
san marzano sauce, mozzarella, artichoke, mushroom, olive tapenade
- Margherita 17 V**  
san marzano sauce, burrata, basil, olive oil

- Pistachio Pesto 19**  
burrata, basil, pine nuts, pistachio, prosciutto
- Peperoni 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**  
basil aioli, fontina, bacon, red onion, tomato, brioche
- Porchetta 16 \***  
shaved porchetta, arugula, pickled red onion, salsa verde
- 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

**Cabernet Sauvignon 14 | 56**  
Ariel, California

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

**Strawberry Lemonada 13**  
limoncello, strawberry, basil,  
fever tree mediterranean tonic

### 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 16**  
redmont vodka, kahlua, frangelico,  
disaronno, baileys, demerara,  
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, Chiaretto Classico,  
Bardolino, Italy

### WHITE

**Moscato 10 | 40**  
Vietti, Piedmont, Italy

**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 14 | 56**  
Scarpetta, Friuli-Venezia, Italy

**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

**Barbera 14 | 56**  
Renato Ratti, Battaglione, Barbera, Italy

**Sangiovese 14 | 56**  
Borgo Scopeto, Chianti Classico, Italy

**Grenache & Syrah Blend 10 | 40**  
Domaine Gassier, Cotes du Rhone, France

**Cabernet Sauvignon 20 | 100**  
Duckhorn, Napa Valley, California

## BEER

### DRAFT 9

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

**Common Bond**  
Montgomery, AL  
Brochacho Mexican Lager  
4.8% abv

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

**Ciderboys Cider**  
Stevens Point, WI  
seasonal selection  
ask your server

### BOTTLED

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

Peroni, Stella Artois, Corona, Corona Light, Guinness 7

### SOUTHERN

Hazy Like a Fox IPA 7  
Braided River Hoppy by Nature IPA 7  
Common Bond Zelda American Blonde Ale 7  
Good People Pale Ale 7  
Blackberry Farm Saison 7  
Braided River Seasonal Sour 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.