

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 | ZUPPA

- Focaccia Romana 7** v
fresh mozzarella, roasted garlic,
olive oil, sea salt
- Tomato Bruschetta 15** v
basil pesto, cherry tomato, red onion,
balsamic glaze, crostini
- Panzanella Salad 16** v
arugula, cucumber, red onion,
ciabatta, olives, basil, red wine
vinaigrette
- Pasta e Fagioli 16**
fusilli, white beans, pancetta,
parmesan

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

Antipasti Board 22
 prosciutto, capicola, salami, almonds,
 artisanal cheese, cornichons, olives,
 dried fruit, seasonal jam, flatbread

- Olives & Artichokes 16** v
burrata, lemon oil, crostini
- Calamari Fritti 15**
pepperoncini, olives, marinara
- Ariccia Salad 14** v
market greens, gorgonzola, pistachio
brittle, white balsamic vinaigrette
- Caesar Salad 14**
romaine, ciabatta croutons,
parmesan, house caesar dressing

PIZZA

gluten free, cauliflower crust available

- Porchetta 19** *
san marzano sauce, shaved porchetta,
mozzarella, provolone, arugula,
pickled red onions, fig balsamic
- Funghi 19** v
san marzano sauce, mozzarella,
artichoke, mushroom, olive tapenade

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

Pepperoni 18
san marzano sauce, pepperoni,
mozzarella, provolone

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

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 33**
traditional beef, veal, pork ragu, porcini,
san marzano tomatoes, parmigiano
reggiano, cream
- Fettuccine Alfredo 21** v
parmigiano reggiano, cream
- Chicken Piccata 28**
breaded chicken, capers, garlic

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

gluten free pasta available

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

SECONDI

- Bistecca & Frites 49** GF
12oz ny strip, lemon herb compound
butter, calabrian fries, parmesan
- Pesce 40**
7oz red snapper, arugula pesto,
cherry tomato, roasted fennel,
fingerling potatoes
- Pollo 36** GF
roasted half chicken, asparagus,
saffron risotto
- Braised Short Rib 42**
braised short rib, parmesan mashed
potatoes, jus, crispy onions

PORCHETTA DI ARICCIA 42 * GF

slow roasted pork, fingerling
potatoes, broccolini, 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 Fries 14** GF V
- Fingerling Potatoes 14** GF V
- Parmesan Mashed Potatoes 14** GF V
- Broccolini 14** GF V
- Saffron Risotto 14** v
- Grilled Asparagus 14** GF V

* 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, Chiantello 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.