

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
- Watermelon Gazpacho 16**  
watermelon, tomato, cucumber,  
onion, basil, sherry vinegar,  
ciabatta croutons

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

- Eggplant Rollatini 18** v  
ricotta, pecorino, mozzarella, san  
marzano sauce, italian breadcrumbs
- 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

**Basil Pesto 19**  
burrata, basil, corn, sundried tomato,  
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
- Crab Fettuccine Alfredo 36**  
crab, parmigiano reggiano, cream, lemon  
cauliflower migas
- Funghi Aglio e Olio 25** v  
mushrooms, spinach, calabrian chili

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

gluten free pasta available

- Limoncello Cream Ravioli 25** v  
parmesan crisp, micro basil
- Gnocchetti Crema al Gorgonzola 25**  
calabrian chili, fennel sausage, spinach
- Casarecce alla Vodka 28**  
shrimp, pancetta, cherry tomato,  
calabrian chili

## SECONDI

- Bistecca & Frites 49** GF  
12oz ny strip, lemon herb compound  
butter, calabrian fries, parmesan
- Acqua Pazza 40** GF  
branzino, fingerling potatoes, cherry  
tomato, capers, calabrian chili
- Pollo 36** GF  
roasted half chicken, corn salad, basil
- 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
- Corn Risotto 14** v
- Corn Salad 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

**Untitled Art 7**  
Italian-Style Pilsner

**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, aperol, 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

**Dolce Vita 15**  
crown royal whiskey, chambord,  
lemon, raspberry, club soda

**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 Blend 12 | 48**  
Ercole, Monferrato Bianco, Piedmont, 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

**Barbera 12 | 48**  
Ercole, de Monferrato, Piedmont, Italy

**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

**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.