

SUMMER 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 tomatoes, choice of bacon or conecuh sausage
- Breakfast Bowl 19** GF
two eggs, conecuh sausage, cheddar grits, marinated tomatoes
- Biscuits and Gravy 14**
conecuh sausage gravy, calabrian chili style scrambled eggs, chives
- Biscuit Flight 16**
bacon, egg, cheddar / conecuh, egg, fontina / avocado, egg white, feta

BUILD YOUR OWN OMELET 16

Choice of Egg	whole egg, egg whites
Choice of Protein	bacon, conecuh, porchetta, prosciutto
Choice of Cheese	cheddar, fontina, mozzarella, cream cheese
Add Ins	spinach, arugula, tomato, onion, red pepper, basil, mushroom

- Wild Berry Waffle 16** V
infused strawberry and blackberry waffle, blueberry maple syrup, chantilly cream
- French Toast 16** V
brioche, toasted almonds, marscarpone, strawberries, wild berries
- Avocado Toast 18**
brioche bread, avocado spread, cherry tomato, pickled onion, bacon, choice of egg
- Ariccia Breakfast Sandwich 16**
herb cream cheese, spinach, prosciutto, choice of eggs, ciabatta

CONTORNI \$5

Biscuits Grits	Hashbrown Casserole Bagel	Seasonal Fruit Cup Conecuh Sausage	Bacon Plain Waffle
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ANTIPASTI | INSALATA | ZUPPA

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

- Antipasti Board 24**
prosciutto, capicola, salami, almonds, artisanal cheese, dried fruit, cornichons, olives, seasonal jam, flatbread
- Fruit Antipasti Board 24** V
watermelon, mango, grape, strawberry, orange, grapefruit, honeydew, burrata, ricotta, honey, almonds, crackers
- Tomato Bruschetta 15**
basil pesto, cherry tomato, red onion, balsamic glaze, crostini
- Calamari Fritti 16**
pepperoncini, olives, marinara sauce
- Watermelon Gazpacho 16**
watermelon, tomato, cucumber, onion, basil, sherry vinegar, ciabatta croutons
- Ariccia Salad 14** V
market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette
- Caesar Salad 14**
romaine, ciabatta croutons, parmesan, house caesar dressing
- Panzanella Salad 16** V
arugula, cucumber, red onion, ciabatta, olives, basil, red wine vinaigrette

LA PASTA FRESCA

- Crab Fettuccine Alfredo 40**
crab, parmigiano reggiano, cream, lemon cauliflower migas
- Fusilli Bolognese 36**
traditional beef, veal, pork ragu, porcini, san marzano tomatoes, cream, parmesan
- Funghi Aglio e Olio 28** V
mushrooms, spinach, calabrian chili
- BRONZE-CUT PASTA
MADE FRESH IN-HOUSE
— DAILY —**
- add sauteed shrimp, chicken, or shaved porchetta 9
add grilled salmon 12
gluten free pasta available
- Gnocchetti Crema al Gorgonzola 28**
calabrian chili, fennel sausage, spinach
- Casarecce alla Vodka 28**
shrimp, pancetta, cherry tomato, calabrian chili
- Limoncello Cream Ravioli 25** V
parmesan crisp, micro basil

PIZZA

gluten free, cauliflower crust available

- Porchetta 20** *
san marzano sauce, shaved porchetta, mozzarella, provolone, arugula, pickled red onions, fig balsamic
- Funghi 20** V
san marzano sauce, mozzarella, artichoke, mushroom, olive tapenade
- Basil Pesto 20**
burrata, basil, corn, sundried tomato
- Quattro Formaggi 18** V
san marzano sauce, mozzarella, provolone, fontina, parmesan, italian seasonings
- Margherita 18** V
san marzano sauce, burrata, basil, olive oil
- Pepperoni 19**
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, chimichurri
- 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

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

Chardonnay 18 | 72
Rombauer Vineyards, Carneros, California

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.