

ANTIPASTI INSALATA ZUPPA		
add sauteed shrimp, chicken, or shaved porchetta 9 add grilled salmon 12		
Tomato & Avocado Bruschetta 16 cherry tomatoes, avocado, red onion, balsamic vinegar, basil pesto Calamari Fritti 16 pepperoncini, olives, squid ink aioli Half & Half 16 half soup and half choice of salad	Apple Salad 12 artisan lettuce, apple slices, gorgonzola, roasted pecans, lemon and pomegranate vinaigrette Tuscan Caesar Salad 12 ciabatta toast, parmesan, Caesar dressing Chicken Parmesan 16 San Marzano sauce, arugula salad, parmesan, breaded chicken cutlet, lemon vinaigrette	Ariccia Salad 12 v gorgonzola, pistachio brittle, white balsamic vinaigrette Chopped Salad 12 v romaine, olives, cherry tomatoes, red onion, ciabatta croutons, cucumber, white bean puree, oregano vinaigrette Zuppa del Giorno 12 ask your server

LA PASTA FRESCA		
Fettuccine Alfredo 16 v parmigiano reggiano Fusilli Bolognese 18 traditional beef, veal, pork ragu, porcini, San Marzano tomatoes, cream, parmesan Salmon Piccata 18 angel hair pasta, asparagus, capers, lemon	BRONZE-CUT PASTA MADE FRESH IN-HOUSE — DAILY — add sauteed shrimp, chicken, or shaved porchetta 9 add grilled salmon 12 gluten free pasta available	Aglio e Olio 14 v calabrian chili Butternut Squash Ravioli 16 * butternut squash puree, brown butter, sage, shaved porchetta, crushed amaretti cookie Gnocchetti al Gorgonzola 18 Calabrian chili, fennel sausage, spinach

PIZZA		
Porchetta * San Marzano sauce, shaved porchetta, mozzarella, provolone, arugula, pickled red onions, fig balsamic Formaggi v San Marzano sauce, mozzarella, provolone	gluten-free, cauliflower crust available 12" ROUND PIZZA 18 FLATBREAD 9 Half & Half 16 half flatbread and half choice of salad	Margherita v San Marzano sauce, mozzarella, basil, olive oil Pepperoni San Marzano sauce, pepperoni, mozzarella, provolone

PANINI & BURGERS		
Ariccia Smash Burger 15 pimento cheese, bacon, lettuce, tomato, onion, pickles, brioche Parmigiana di Pollo 15 breaded chicken cutlet, calabrian chili ranch, pickled onions, focaccia Club 15 prosciutto, bacon, turkey, lettuce, tomato, honey mustard aioli, sourdough	served with your choice of fries, house chips, soup or side salad Half & Half 16 half sandwich and half choice of salad	Muffuletta Panino 15 salami, capicola, mortadella, provolone, giardiniera, focaccia Formaggi Grigliato 12 v parmesan, fontina, taleggio, mozzarella, sourdough Grilled Pollo Piadina 15 grilled chicken cutlet, prosciutto, romaine, avocado spread, basil aioli, semolina bread

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 14
limoncello, strawberry, basil,
fever tree mediterranean tonic

BLUESY MULE 15

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.