FALL 2026 - DINNER

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.

ANTIPASTI | INSALATA | ZUPPA

Focaccia Romana 7 V
fresh mozzarella, roasted garlic, olive oil, sea salt

Shrimp Bruschetta 20
limoncello, parmesan crisp, crostini

Mozzarella Fritti 20 V
handbreaded buffalo mozzarella, marinara, lemon wedge

Calamari Fritti 18
pepperoncini, olives, squid ink aioli

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

Antipasti Board 24
prosciutto, salame finocchiona, mortadella, fontina, aged gouda, moliterno al tartufo, seasonal jam, marcona almonds, olives, dates

Zuppa del Giorno 12
ask your server

Apple Salad 12 V
artisan lettuce, pecans, apples slices, pomegranate vinaigrette

Ariccia Salad 12 V
artisan lettuce, gorgonzola, pistachio brittle, white balsamic vinaigrette

Caesar Salad 12
romaine lettuce, ciabatta croutons, parmesan, house caesar dressing

PIZZA

gluten free, cauliflower crust available

Porchetta 20 ✵
San Marzano sauce, shaved porchetta, mozzarella, provolone, arugula, pickled red onions

Funghi 20 V
parmigiano reggiano sauce, mozzarella, provolone, chef blend mushrooms, rosemary, truffle oil

Margherita 18 V
San Marzano sauce, burrata, basil, olive oil

Pepperoni 19
San Marzano sauce, pepperoni, mozzarella, provolone

Soppressata 20
San Marzano sauce, mozzarella, provolone, soppressata, calabrian hot honey

Quattro Formaggi 18 V
San Marzano sauce, mozzarella, provolone, fontina, parmesan

ALL PIES ARE 12"

LA PASTA FRESCA

BRONZE-CUT PASTA
MADE FRESH IN-HOUSE
DAILY

Fusilli Bolognese 36
traditional beef, veal, pork ragu, porcini, san marzano tomatoes, parmigiano reggiano, cream

Fettuccine Alfredo 24 V
parmigiano reggiano cream sauce, parmesan

Chicken Piccata 28
angel hair pasta, capers, chicken broth, white wine

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

gluten free pasta available

Butternut Squash Ravioli 32 ✵
brown butter and sage, butternut squash puree, shaved porchetta, crushed amaretti cookiel

Gnocchetti Crema al Gorgonzola 28
calabrian chili, fennel sausage, spinach

Pappardelle Truffle Cream 40 V
mushrooms, truffle cheese, parmesan

SECONDI

Ribeye 55 GF
12oz ribeye, smashed fingerling potatoes, broccolini, brandy peppercorn cream sauce

Pesce 36 GF
balsamic glazed salmon, cherry tomato risotto, fennel salad

Pollo 36 GF
roasted airline breast, Calabrian diavlo sauce, sauteed spinach

Surf & Turf 65 GF
6oz filet, shrimp, bearnaise sauce, sweet potato mash, asparagus

PORCHETTA DI ARICCIA 42

✵ GF

slow roasted pork, carrot puree, citrus brussels sprouts, cranberry demi sauce

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

Truffle Fries 14 GF V

Fingerling Potatoes 14 GF V

Sweet Potato Mash 14 GF V

Broccolini 14 GF V

Cherry Tomato Risotto 14 GF V

Roasted 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 requst 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-alcholic, 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

Straight to Ale
Huntsville, AL
Monkeynaught IPA
7.25% abv

Common Bond
Montgomery, AL
Brochacho Mexican Lager
4.8% 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

THR!VE FARMERS

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 Thr!ve 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.