



334-209-2844

<http://www.tigertowntogo.com>

# Ariccia Cucina Italiana Dinner

## Antipasta & Insalata

Ariccia Salad	\$13.00
<i>market greens, gorgonzola, pistachio brittle, white balsamic vinaigrette</i>	
Caesar Salad	\$13.00
<i>romaine, parmesan, croutons, classic Caesar dressing</i>	
Burrata con Mordatella	\$14.00
<i>burrata, mortadella, flatbread, pistachio and mint pesto, arugula</i>	
Antipasti Board	\$22.00
<i>prosciutto, capicola, nduja salami, artisanal cheese, marcona almonds, olives, peach chutney, house flatbread</i>	
Shrimp Bruschetta Limoncello	\$18.00
<i>shrimp, limoncello, basil, crostini</i>	
Focaccia Romana	\$7.00
<i>fresh mozzarella, roasted garlic, olive oil, sea salt</i>	
Pasta Fagioli	\$12.00
<i>white beans, pancetta, pomodoro, chicken stock, macaroni</i>	
Calamari Fritti	\$15.00
<i>pepperoncini, olives, marinara</i>	

## Dolce

Tiramisu Cheesecake	\$9.00
<i>cheesecake, coffee-soaked lady fingers, whipped cream</i>	
Gelato	\$6.00
<i>Vanilla bean, chocolate, or salted caramel</i>	
Warm Linzer Torte	\$9.00
<i>spiced almond dough, raspberry jam, vanilla gelato</i>	
Triple Chocolate Crunch Cake	\$9.00
<i>hazelnut and peanut crunch, milk chocolate mousse, roasted white chocolate mousse</i>	

## Secondi

Porchetta di Ariccia	\$34.00
<i>Slow roasted pork, broccoli rabe, butternut squash mostarda. 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 named to Alabama Tourism's 2019 "100 Dishes to Eat in Alabama Before You Die" list</i>	
Bistecca	\$49.00
<i>8oz filet, white truffle potato puree, asparagus, red wine demi-glace</i>	
Pesce	\$32.00
<i>8oz Gulf pan seared red snapper, roasted cauliflower, kale, fennel, blood orange vinaigrette</i>	
Pollo	\$30.00
<i>half chicken, fingerlings, pepperoncini, sundried tomatoes, lemon parsley salad</i>	
Braised Short Rib	\$26.00
<i>white bean puree, spiced carrots, prosciutto au jus, crispy onions</i>	

## Pizza

**All pies are 12". Gluten free, cauliflower crust available upon request**

Porchetta Pizza	\$18.00
<i>shaved porchetta, mozzarella, provolone, San Marzano sauce, arugula, pickled red onions, fig balsamic</i>	
Salsiccia Pizza	\$17.00
<i>San Marzano sauce, fennel sausage, roasted red peppers, mozzarella, provolone, basil</i>	
Soppresata Pizza	\$17.00
<i>Soppresata, ricotta, Calabrian hot honey, fresh thyme</i>	
Pepperoni Pizza	\$17.00
<i>red wine &amp; peperoncino cured pepperoni, mozzarella, provolone, San Marzano sauce</i>	
Wild Mushroom Pizza	\$18.00
<i>Parmigiano reggiano, provolone, mozzarella, wild mushrooms, rosemary, truffle oil</i>	
Margherita Pizza	\$16.00
<i>burrata, San Marzano sauce, basil, olive oil</i>	

## Delivery Hours

**Ariccia's dinner menu is available for delivery from 5:30pm to 9pm Monday through Sunday**

## La Pasta Fresca

**Bronze-cut pasta made fresh in-house daily. Gluten free pasta available upon request**

Fusilli Bolognese	\$32.00
<i>traditional beef, veal, pork ragu, San Marzano tomatoes, Parmigiano Reggiano, cream</i>	
Ravioli	\$26.00
<i>butternut squash and ricotta filled ravioli, porchetta, brown butter, sage, crushed amaretti biscotti</i>	
Fettuccine Alfredo	\$19.00
<i>Parmigiano Reggiano cream</i>	
Shrimp Fra Diavolo	\$22.00
<i>Calabrian chili, shallots, garlic, pomodoro, angel hair, fresh basil, parsley, clam stock</i>	

## Contori

**Served family style**

Calabrian Fries	\$12.00
<i>parmesan, parsley, garlic, Calabrian chili, white balsamic vinegar</i>	
Sauteed Broccoli Rabe	\$15.00
<i>garlic, shallots, white wine, Calabrian chili</i>	
Saffron Risotto	\$15.00
<i>garlic, shallots, saffron stock, red peppers, parmesan butter</i>	
Fingerling Potatoes	\$15.00
<i>lemon oil, parsley</i>	
Grilled Asparagus	\$15.00
<i>olive oil, salt, pepper</i>	
Roasted Cauliflower	\$15.00
<i>olive oil, salt, pepper</i>	