

ARCANA : ITALY

ANTIPASTI

ROAST GARLIC FOCACCIA Villa Manodori Balsamico, EVOO \$5

SUPPLI Carnaroli Rice, San Marzano Tomato, Smoked Mozzarella, Parmesan \$13

ARUGULA SALAD Pickled Shallots, Sultana Raisin, Sicilian Oregano, Red Wine Vinegar \$10

CAESAR SALAD Kale & Gem Lettuce, Classic Dressing, Parmesan, Garlic Crouton \$11

STUFFED FOCACCIA TOASTS

BRAISED GREENS Lacinato Kale, Garlic, Calabrian Chili, Pecorino Cheese \$9

COLORADO LAMB Lamb Ragu, San Marzano Tomato, Parmesan Reggiano \$11

PROSCIUTTO di Parma, Fresh Mozzarella, Arugula, Balsamic \$12

LASAGNA

BOLOGNESE Beef & Pork Ragu, Braised Greens, Ricotta, Provolone, Tomato Sauce \$19

MUSHROOM Crimini-Maitake-Beech, Porcini Bechamel, Smoked Mozzarella \$21

PLATES

SALMON PICCATA 5oz Fillet, Caper, Lemon, Brown Butter, Shallot \$21

HERB-ROASTED CHICKEN 12oz Breast, Roasted Garlic, Salsa Verde & Chicken Jus \$21

SANDWICHES

DOUBLE-PRESSED BURGER Milk Bun, Bacon, American Cheese, Dijonaise, Pickles, Fries \$17

CHICKEN PARM 6oz Fried Breast, Garlic Focaccia, Mozz, Provolone, Red Sauce, Fries \$17

SIDES

CRISPY FINGERLING POTATOES Roasted & Smashed, Salsa Verde & Parmesan \$9

CHARRED BROCCOLINI Calabrian Chili Pesto, Olive Oil, Pecorino \$9

DESSERTS

TIRAMISU BUDINO Coffee, Amaretto, Ladyfingers, Mascarpone, Crispy Cocoa Pearls \$13

MOLTEN CHOCOLATE CAKE 4 Types of Valrhona Chocolate, Vanilla Pear Puree, Mint \$13

MEYER LEMON SORBET Olive Oil & Mint \$5