

ANTIPASTI



RAW ROASTED & GRILLED

**CHILLED
FRESH OYSTERS***
Pomegranate Mignonette

**WOOD OVEN
ROASTED OYSTERS**
Prosciutto Herb Butter
3.95 EACH

**WOOD-OVEN ROASTED
SPANISH OCTOPUS**
Fingerling Potatoes +
Calabrian Chili Aioli +
Chimichurri
29



HANDMADE FRESH PASTA

Gluten Free Pasta Available +4

CAMPANELLE PESTO Basil + Arugula + Cashews **28**
IL MAIS CACIO E PEPE Sweet Corn + Spaghetti + Pecorino + Cracked Pepper **30**
ELK BOLOGNESE Rosemary Mascarpone + Ricotta + Sage Salt **32**
HOUSE MEATBALLS Bucatini + Short Rib Sausage + Organic Tomato + Basil **29**
VONGOLE Tagliatelle + Manila Clams + White Wine + Butter **33**

MAIN PLATES

PAN ROASTED HALIBUT
Roasted Summer Vegetables + English Pea Puree + Meyer Lemon Salsa Verde **48**
CALABRIAN HOT HONEY FRIED CHICKEN
Whole Poussin Heritage Bird + Brussels Sprout Slaw + Pomme Puree. **38**
BONE-IN BERKSHIRE PORK CHOP
Cherry Mostarda + Rapini + Crispy Polenta **44**
PROSCIUTTO WRAPPED SCALLOPS
Patty Pan Squash + Romanesco + Coraline Chicory + Red Pepper Jam **45**
BISTECCA
Manhattan Cut Strip Loin + Summer Vegetable Succotash + Black Garlic Demi **49**

FRESH FOCACCIA BREAD
Parmesan Olive Oil Garlic Butter + Balsamic Pickled Mustard Seed **9**
DAILY CHEESE PLATE
Assorted Cheeses + House Pickles + Preserves + EVOO Bread. **24**
CHARCUTERIE PLATE
Cured Meats + House Pickles + Preserves + EVOO Bread **27**
CHEESE & CHARCUTERIE PLATTER
Cured Meats & Cheeses + Pickles + Preserves + EVOO Bread **29**
FRITTO MISTO
Crispy Calamari + Scallops + Prawns + Burnt Lemon Crema **24**

SALADS & VEGETABLES

TUSCAN KALE CAESAR
Grana Padano + Pangrattato + Lemon Caper Dressing **14**
(add white anchovy) - **3**
BURRATA SALAD
Summer Vegetables + Pine Nuts + Extra Virgin Olive Oil + Aged Balsamic **17**
OAK EMBER ROASTED RAINBOW CARROTS
Carrot Butterscotch + Crunchy Seeds + Whipped Feta + Citrus + Torn Mint **15**
GRILLED PALISADE PEACH SALAD
Baby greens + Crescenza + Toasted Hazelnuts + Mint Vinaigrette **19**

WOOD FIRED PIZZA

Gluten Free Dough +4 / Add Charcuterie +5

OUR WOOD BURNING OVEN WAS CRAFTED BY THE MUGNINI FAMILY. WE DREW OUR IDEA ON THE BACK OF A COCKTAIL NAPKIN AFTER SEVERAL BOTTLES OF WINE AT A WINERY IN NAPA VALLEY... AND THEY BUILT US A ONE OF A KIND OVEN THAT WE ROAST, BAKE, AND GRILL IN EVERY DAY

JOVANINA'S FENNEL SAUSAGE
Smoked Mozzarella + Wood Oven Roasted Caramelized Onion. **25**

MARGHERITA
Burrata + Arugula + Basil + Garlic Parmesan Chips + EVOO **23**

CALABRIAN LA ZUCCA
Hazelnut Romesco + Patty Pan Squash + Calabrian Chili + Aged Balsamic **24**

PESTO
Prosciutto + Smoked Mozzarella + Feta Goat Cheese + Sun-Dried Tomatoes **25**

SWEET

OLIVE OIL CAKE
Fresh Berries + Pistachio Crumble +
Mixed Berry Sorbet **13**

CANNOLI
Cherry Ricotta +
Lavender Honey **13**

PANNA COTTA
Vanilla Bean + Caramel + Amaretti +
Peaches **13**

**CHOCOLATE
SESAME TORTE**
Black Sesame + Raspberry **13**

AFFOGATO
Rotating Soft Serve with A Shot of
Espresso **10**

add Fernet-Branca 5

SORBETTI
Seasonal Flavors **10**

Jovanina

COCKTAILS

Friend of the Devil — 15

Mezcal + Pisco + Mint Grenadine + Ruby Port + Cynar + Lime + Angostura

Say Aloe to my Little Friend — 17

Tequila + Kina + Amaro Nonino + Lemon + Aloe + Cinnamon

*Berries n' Cream — 15

Bourbon + Strawberry + Thyme + Clove + Lime + Egg White

Jovanina's Cosmopolitan — 14

Vodka + Contratto Bitter + Rosemary Shrub + Lime + Rose Water

Fiat 1520 — 16

Agricolo Evra Gin + Luxardo Bianco + Grapefruit + Lemon + Chamomile + Honey + Prosecco

Sicilian Sling — 14

Vodka + Bianco Vermouth + Cherry Herring + Anisetta + Limoncello + Pineapple + Lime + Nero d'Avola

Stirred Bird — 16

Bourbon + Smith & Cross Rum + Campari + Pineapple Amaro + Falernum + Tiki Bitters

Catch Flights Not Feelings — 16

Plum Sake + Lillet Rouge + Chateau + Salers Apéritif + Cucumber Bitters + Sparkling Rosé

N/A BEVERAGES

A' Siciliana — 7

Sparkling Italian Soda - Limonata or Aranciata

Lavender Lemonade — 8

Just Say No — 10

Pineapple + Orange + Lemon + Roobios Tea + Stappi Red Bitter Soda

Untitled Art Non Alcoholic Beer — 10

West Coast IPA, Italian Pilsner

DRAFTS

Wiseacre Brewing Company, Tiny Bomb Pilsner — 7
Pilsner – Memphis, TN

Ommegang, Witte Beer — 8
Wheat Ale – Cooperstown, NY

Stiegl, Radler — 8
Grapefruit Radler – Salzburg, Austria

14er Brewing Company, Mt. Massive — 8
Double IPA – Denver, CO

Anchor Brewing Company, Anchor Steam — 7
California Common – San Francisco, CA

CANS & BOTTLES

Avery Brewing Company, Island Rascal — 8
Fruited Belgian-Style White Ale – Boulder, CO

Fremont, Darkstar — 9
Oatmeal Stout – Seattle, WA

2 Towns Ciderhouse, Pacific Pineapple — 8
Pineapple Cider – Corvallis, OR

New Belgium Brewery, La Folie — 14
Aged Sour Brown Ale – Fort Collins, CO

Eric Bordelet, Sidre Tendre — 14 gls | 45 btl
Sparkling Apple Cider – Loire Valley, France

Peroni, Italian Lager — 7
Lager — Roma, Italia

WINES BY THE GLASS

*selections from the tap are priced as glass/half liter/.750L

SPARKLING

Mongarda Valdobbiadene — 15 | 54
Prosecco

Bertolani *Delicato e Fresco* — 11 | 42
Rosé of Lambrusco, Reggiano-Lambrusco

Moncontour — 13 | 45
Brut Rosé, Cremant de Loire

WHITE

2020 Pighin — 14 | 48
Sauvignon Blanc, Friuli

2020 Marco Felluga *Mongris* — 14 | 48
Pinot Grigio, Collio

2021 Elio Perrone *Sourgal* — 13 | 44
Moscato, Asti, Piemonte

2020 Walter Scott *Bois-Moi* — 20 | 75
Chardonnay, Willamette Valley

2019 Land of the Saints —
*12 / 34 (3-glass carafe) / 44 per Btl
Chardonnay, Santa Barbara County

2020 Attimo — *14 / 38 (3-glass carafe) / 52 per Btl
Arneis, Denver, CO

STILL ROSÉ

2021 Scribe *Una Lou* —
*14 / 39 (3-glass carafe) / 48 per Btl
Rosé of Pinot Noir, Carneros

RED

2020 Grochau Cellars *Commuter Cuvee* — 16 | 56
Pinot Noir, Willamette Valley

2019 Monte Bernardi *Sangio* (1 Liter) — 14 | 64
Sangiovese, Chianti Classico

2019 Vallevo — 13 | 46
Montepulciano, Abruzzo

2019 Bava *Libera* — 14 | 52
Barbera, Asti, Piemonte

2019 Marietta *Christo* — 16 | 60
Syrah, Grenache, Petit Syrah, Viognier, North Coast

2018 Camp — *14 glass/38 (3 glass carafe)/52 per Btl
Cabernet Sauvignon, North Coast

2017 Cordero di Montezemolo *Monfalleto* — 25 | 95
Nebbiolo, Barolo, Piemonte