

## BREADS, MEATS, CHEESES, PRESERVES...

### 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

### WAGYU BRESAOLA CARPACCIO

Compressed Apple + Fennel + Piave + Mustard Frills 16

## 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

**PRIMAVERA GNOCHETTI** English Peas + Morels + Asparagus + Herb Ricotta 28

**ELK BOLOGNESE** Rosemary Mascarpone + Ricotta + Sage Salt 32

**HOUSE MEATBALLS** Bucatini + Short Rib Sausage + Organic Tomato + Basil 29

**FRUTTI DI MARE** Squid Ink Tagliatelle + Mussels + Clams + Nduja + White Wine 33

## MAIN PLATES

### PAN ROASTED HALIBUT

Roasted Spring Vegetables + English Pea Puree + Meyer Lemon Salsa Verde 43

### FUNGHI

Roasted Royal Trumpets + Fregola + Dried Currants + Smoked Mushroom Jus 36

### CALABRIAN HOT HONEY FRIED CHICKEN

Whole Poussin Rouge Heritage Bird + Brussels Spout Slaw + Pomme Puree 38

### BONE-IN BERKSHIRE PORK CHOP

Crispy Polenta + Braised Savoy Cabbage + Whole Grain Mustard Glaze 41

### ROASTED RACK OF LAMB

Creamy Farroto + Spring Vegetables + Mint + Lemon Oil 47

## SALADS & VEGETABLES

### TUSCAN KALE CAESAR

Grana Padano + Pangrattato + Lemon Caper Dressing 14  
(add white anchovy) - 3

### ROMAN STYLE BRUSSELS SPROUTS

Aged Pecorino + Mint + Pistachio + Lemon Zest 13

### NDUJA BUTTER POACHED RADISHES

Pickled Beach Mushroom + Grilled Sourdough 13

### OAK EMBER ROASTED RAINBOW CARROTS

Carrot Butterscotch + Crunchy Seeds + Whipped Feta + Citrus + Torn Mint 14

## 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. 23

### MARGHERITA

Burratta + Arugula + Basil + Garlic Parmesan Chips + EVOO 21

### CALABRIAN LA ZUCCA

Hazelnut Romesco + Patty Pan Squash + Calabrian Chili + Aged Balsamic 23

## SWEET

### OLIVE OIL CAKE

Winter Citrus + Cara Cara Orange  
Gelato + Pistachio Crumble 13

### CANNOLI

Earl Grey Ricotta +  
Port Honey 13

### COFFEE LIQUER BUDINO

Mascarpone Whipped Cream  
Mocha Crumble 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*

**The Italian** — 14  
*Ginger Brandy + Scotch + Orgeat + Benedictine + Amontillado Sherry + Apple Shrub + Angostura*

**Oaxacanite** — 14  
*Tequila + Mezcal + Honey + Lime + Grapefruit Oil + Angostura Bitters*

**An Apple A Day** — 14  
*Brooklyn Gin + Calvados + Genepey + Szechuan + Fire Bitters + Pea Flower*

**\*Berries n' Cream** — 15  
*Bourbon + Strawberry + Thyme + Clove + Lime + Egg White*

**Jovanina's Cosmopolitan** — 13  
*Vodka + Contratto Bitter + Rosemary Shrub + Lime + Rose Water*

**Falling For You** — 14  
*12 yr. Rum + Cachaca + Apricot + Tangerine Tea + Lemon + Angostura*

**Sicilian Sling** — 14  
*Vodka + Bianco Vermouth + Cherry Herring + Anisetta + Limoncello + Pineapple + Lime + Nero d'Avola*

**Stirred Bird** — 15  
*Bourbon + Navy Strength Rum + Campari + Pineapple Amaro + Falernum + Tiki Bitters*

## N/A BEVERAGES

**Garden Mule** — 8  
*Seedlip Garden + Pineapple + Ginger Beer + Orgeat*

**Silk Road Fizz** — 8  
*Chai Tea + Pineapple + Citric Acid + Fresh Ginger*

**A' Siciliana** — 5  
*Sparkling Italian Soda - Limonata or Aranciata*

**Untitled Art Non Alcoholic Beer** — 10  
*Italian Pilsner or West Coast IPA*

## DRAFTS

*Bull & Bush, Pils* — 7  
*Pilsner* — Denver, CO

*Telluride Brewing Company, Mountain Beer* — 7  
*Kolsch* — Telluride, CO

*Ska Brewing Company, Euphoria* — 8  
*Pale Ale* — Durango, CO

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

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

*Belching Beaver, Stout* — 9  
*Peanut Butter Milk Stout* — Oceanside, CA

## CANS & BOTTLES

*Odell, Colorado Lager* — 8  
*American Lager* — Fort Collins, CO

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

*Peroni, Italian Lager* — 7  
*Lager* — Italiana

*Fremont, Darkstar* — 9  
*Oatmeal Stout* — Seattle, WA

*St. Vrain Cider, Gingerbread* — 9  
*Cider* — Lafayette, CO

*Stiegl, Grapefruit Radler* — 8  
*Radler* — Austria

*La Folie, Sour Brown Ale* — 14  
*Aged Sour Brown Ale* — Fort Collins, CO

*Eric Bordelet, Poire Authentique* — 14 gls | 45 btl  
*Sparkling Pear Cider* — Loire Valley, France

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## WINES BY THE GLASS

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

### SPARKLING

**Mongrada** — 13 | 49  
*Prosecco*

**Bertrand-Delespierre** — 21 | 84  
*Enfant de la Montagne*  
*Brut Premier Cru, Champagne*

**Bertolani Delicato e Fresco** — 12 | 44  
*Rosé, Reggiano-Lambrusco Rosato*

**Moncontour** — 13 | 45  
*Brut Rosé, Cremant de Loire*

### WHITE

**2020 Pighin** — 13 | 48  
*Sauvignon Blanc, Friuli*

**2020 Marco Felluga Mongris** — 13 | 48  
*Pinot Grigio, Collio*

**NV Astoria** — 13  
*Moscato, Italy*

**2019 Scar of the Sea Vino de los Ranchos** — 17 | 56  
*Chardonnay, Santa Maria Valley*

**2018 Di Giovanna** — \*14/ 37 (3-glass carafe) / 47 per Btl  
*Grillo, Sicilia*

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

### STILL ROSÉ

**2020 Contrade Rosato** — 13 | 52  
*Negroamaro, Salento*

### RED

**2020 Grochau Cellars Commuter Cuvee** — 15 | 56  
*Pinot Noir, Willamette Valley*

**2017 Stemmari** — \*12 glass/34 (3 glass carafe)/57 per Btl  
*Nero d'Avola, Sicily*

**2019 Monte Bernardi Sangio (1 Liter)** — 13 | 64  
*Sangiovese, Chianti Classico*

**2019 Vallevo** — 12 | 44  
*Montepulciano, Abruzzo*

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

**2020 Margerum M5** — 14 | 52  
*Grenache, Syrah, Mourvedre, Cunoise, Cinsault, Santa Barbara*

**2020 Camp** — 15 | 58  
*Cabernet Sauvignon, North Coast*