



## RAW ROASTED & GRILLED

### CALABRIAN CHILI & GARLIC PINWHEEL SAUSAGE

salsa verde + red pepper jam  
14

### MARROW BONE\*

rosemary sourdough  
(whiskey shot +6)  
11

### CHILLED OYSTERS\*

cucumber-shallot mignonette  
pink peppercorn  
6 for 12  
12 for 22

### WOOD ROASTED OYSTERS CASINO\*

piquillo trinity + charcuterie  
breadcrumbs  
6 for 12  
12 for 22



## HANDMADE PASTA

Gluten Free Pasta Available +4

OUR PASTAS ARE CRAFTED DAILY USING FLOUR AND HEIRLOOM GRAINS  
FROM BOTH COLORADO AND ITALY

FUSILLI FIORELLI\* roast garlic + parmesan + marrow + parsley 19 (whiskey shot +6)  
(extra bone +5)

FETTUCINI Organic Ocean humpback shrimp + squid ink + 'nduja + pea sprouts 23

ORRECHIETTE basil + arugula + cashew pesto 16

RYE BUCATINI wood roasted mushrooms + dill crème fraiche + breadcrumb 18

RADIATORI elk bolognese + rosemary + sage mascarpone + ricotta 19

## WOOD FIRED PIZZA

Gluten Free Dough Available +4

OUR CUSTOM WOOD BURNING OVEN WAS CRAFTED BY THE MUGNINI FAMILY IN  
HEALDSBURG, CALIFORNIA. 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

### SPRING VEGETABLE

buratta + basil + green garlic + asparagus  
piquillo peppers + citrus salt + pickled fennel + chili oil 15

### JOVANINA'S FENNEL SAUSAGE

smoked mozzarella + wood oven roasted caramelized onion 16

## DAILY BREAD

GARLIC KNOT roasted garlic oil + mozzarella + aged balsamic 9

BURRATA olive oil toast + Chef's selection of salami + house pickles 17

## VEGETABLES

### COAL ROASTED OLIVES

rosemary + orange zest + calabrian red pepper flake 8

### GRILLED WHOLE LITTLE GEM CAESAR

grana padano + herbed bread crumb 10

### BIBB SALAD

grapefruit + crispy shallot + smoked pistachio + green goddess + mint 9

### CHARRED BROCCOLINI

chili + lemon + pecorino cheese 11

### EMBER ROASTED CARROTS

carrot butter scotch + crunchy seeds + Fruition Farms feta + citrus 13

### GRILLED ASPARAGUS

lemon ricotta + pickled chanterelle + crispy almond + dill + hollandaise 12

## PLATES

### GRILLED PORKCHOP\*

farro + peas + mint + pickled chanterelles 28

### CHERRY WOOD SMOKED GUINEA HEN

Colorado polenta + slow braised kale + pickled mustard seed 28

### DIVER SCALLOPS\*

trumpet mushroom + tarragon crème + salsa verde 29

### PORCINI RUBBED SNAKE RIVER FARMS RIBEYE CAP\*

sunchoke raviolo + carrot top pesto 34

FOR

2

### WOOD ROASTED COLORADO STRIPED BASS\*

whole fish + spiced fennel +  
pesto alla trapanese + arugula +  
pickled fennel + lemon conserva  
42

### WOOD FIRED RACK OF LAMB\*

two double-cut chops +  
merguez sausage + whole grain  
tabbouleh salad  
59

### PARMESAN SOUFFLE (dessert)

parmesan custard soufflé +  
candied walnuts + balsamic  
gelato  
22

Jovanina